

CAUCHO

FEED YOUR BELLY

WE LOVE CORN HERE AT CAUCHO! EVERY DAY WE COOK & GRIND ORGANIC WHITE, YELLOW, AND BLUE CORN ON OUR LAVA STONE CORN MILL. WE MAKE ALL OUR PRODUCTS IN HOUSE, EVERY TIME.

ANTOJITOS

Chips and Guacamole*	8.5
Chips and Salsa*	5.5
<i>Choose up to three: Verde Asado, Rojo, Pineapple Habanero Crudo, Avocado-Tomatillo, Yucatan Hummus, Black bean-Tomatillo Pico de Gallo.</i>	
Chicharrones	5
<i>House made pork rinds dusted in house chile seasoning served with lime & guajillo salsa.</i>	
Queso Fundido*	8.5
<i>Fondue of cheddar cheese curds, house chorizo, sweet peppers, served with warm corn tortillas.</i>	
Sorullitos (soh-ru-YEET-ohs)	5
<i>Cheesy fried masa fingers filled with cotija & chihuahua cheeses, served with a chile lime aioli. A Puerto Rican party snack.</i>	
Plantains*	6
<i>Fried ripe plantains in a house chili blend, serrano chimichurri, scallions.</i>	

ENSALADAS

Chile Citrus Salad*	10
<i>Greens tossed in morita chile vinaigrette, roasted poblano & red bell pepper, charred radish, pickled shallots, queso fresco, avocado, pepitas, Yucatan hummus.</i>	
*Add chicken or shrimp...3	
Gringo Bowl*	11
<i>Greens, house red chorizo, black bean-tomatillo pico de gallo, roasted poblano & red bell pepper, cotija cheese, cilantro, crema, crispy tortilla strips.</i>	

GORDOS

Pollo Verde Enchiladas	12
<i>Rolled enchiladas with pollo verde, black bean purée, & chihuahua cheese, topped with creamy verde enchilada sauce, black bean-tomatillo salsa, avocado, crema, and cilantro.</i>	
Lamb Birria Tacos	13.5
<i>Three shredded braised lamb & chihuahua cheese tacos, dipped in a warm, savory stew, served with garlic & onion crudo, radish & limes.</i>	
Huaraches*	11
<i>Masa stuffed with black bean purée & chihuahua cheese, topped with Yucatan hummus, oyster mushrooms, lime cabbage, crema, chile-lime pepita crumble, cilantro.</i>	

TACOS

Your choice of two tacos with a small side of arroz & frijoles OR three tacos.

MIX AND MATCH.....12

Carne Asada

Niman Ranch beef brisket, chipotle meco mezcal salsa, radish & onion crudo, cilantro.

Al Pastor

Marinated thinly sliced Berkshire pork, grilled pineapple, cilantro, pineapple-vinegar marinated onion.

Pollo

Grilled chicken thighs, morita aioli, pickled red onion, plantain chips, queso fresco.

Gringo*

House red chorizo, black beans, shredded lettuce, cotija cheese, crema

Camarón

Shrimp, morita citrus vinaigrette, avocado, cilantro, pickled fresno chiles.

Pescado

Beer battered Icelandic cod, pineapple habanero crudo, cilantro-lime aioli, radish, green cabbage, cilantro.

Pumpkin Seed Chorizo*

House made vegan chorizo, fried potatoes & cauliflower, avocado tomatillo salsa, lime cabbage, cashew crema, scallions.

**items that can be made vegetarian and/or vegan upon request*

SIDES

Escabeche*	6
<i>Charred vegetables and chiles; marinated and served with greens.</i>	
Arroz*	4.5
<i>Steamed basmati rice, roasted garlic oil, scallions, cotija cheese.</i>	
Frijoles*	4.5
<i>Stewed black beans with epazote, onion, roasted garlic, topped with scallions & cotija cheese.</i>	

DESSERT

Churros and Chocolate	6
<i>Rolled in cinnamon sugar, pasilla-dark chocolate ganache.</i>	
Tamarind-Chile Pelotas	3.5
<i>Chocolate tamarind bites, rolled in a guajillo chile-cocoa dust.</i>	
Sweet Plantains*	6
<i>Fried plantains tossed in cinnamon sugar, topped with spiced tamarind glaze.</i>	

HOUSE COCKTAILS

Paloma	8.5
Fresh grapefruit juice, mezcal, lime, simple syrup.	
Smokey Pete	9.5
Mezcal, Ancho Reyes, rosemary simple syrup, lime juice, aztec chocolate bitters.	
Mama Pacha	10.5
Scorpion Silver mezcal, triple sec, lime, agave, serrano chile, avocado.	
Chili Queen	8.5
Daiquiri with white & dark rum, basil, lime, demerara simple syrup, serrano chile.	
Up in Smoke	9.5
Mezcal, pineapple, lime, demerara sugar, smoked salt.	
Mezcal Añejo Old Fashioned	11
Aged mezcal, piloncillo sugar, orange bitters.	
Tepache Old Fashioned	10
Mt. Gay Eclipse, Laird's Applejack, tepache, demerara, Blackstap bitters.	
Carajillo	9
Licor 43, coffee, featuring Roasters Coffee in Newbo Market.	
Red or White Sangria	8
Frozen Drink of the Day	8

MARGARITAS

House Margarita on Tap	8
Lunazul Blanco, triple sec, fresh squeezed lime juice, & organic agave. Served on the rocks.	
Top Shelf Margarita	
Served up or on the rocks: *price is based on tequila or mezcal choice.	
Spicy Margarita	8
Our house margarita with seasonal house made hot sauce.	
Fruit Margarita	8.5
Our house margarita...ask your server for current flavor!	

ZERO PROOF

Mexican Coca-Cola.....	3
Diet Coke.....	2
Mexican Sprite.....	3
Assorted Jarritos.....	3
Topo Chico Mineral Water.....	3
Horchata.....	3.5
Agua Fresca.....	3.5
Tepache (lightly fermented pineapple juice).....	3.5
Hot Tea.....	2

CERVEZA WITH A TWIST

Michelada	6
Savory cerveza with chili-salt rim.	
Chelada *price based on beer choice.	
Lime wedge, cerveza of choice with selected salt rim.	
Mexican Ashtray	3.5
Modelo Especial with chile salt, hot sauce, and peppered lime served on the can.	

DRAFT BEER

Modelo Especial	4.5
Pilsner-style Lager	
Negra Modelo	4.5
Amber Lager	
Big Grove Easy Eddy	5.5
Hazy IPA	
Big Grove Summer Jam	6
Fruited Sour Ale	
Golden Road Mango Cart	5.5
Mango Wheat Ale	
Exile Zoltan	5
Session Ale	
Lions Bridge Compensation	6
Mild English Ale	
Jefferson Co. Cherry Cider	5.5

BOTTLES & CANS

Psuedo Sue Tallboy.....	5
Budweiser/Bud Light.....	3
Michelob Ultra.....	3
Victoria.....	4
Corona Extra.....	3.5
Pacifico.....	4
Wilson's Peach Seltzer.....	5
Kaliber N/A.....	4

WINE

rosé

Grenache & Syrah . Elicio. France (2020).....	8/30
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white

Godello . Amizade. Spain (2015).....	8/30
Txakoli/Hondarribi Zuri . "Xarmant." Artomaña Txakolina Basque Country, Spain (2019) *on draft.....	8

red

Tempranillo . Rioja Cosecha. Akutain. Rioja, Spain (2018).....	9/34
Cabernet Sauvignon . Sidekick. California (2018).....	10/38