

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*.....8.75
- Chips and Salsa*.....5.75
Choose up to three: Verde Asado, Rojo, Pineapple Habanero Crudo, Avocado-Tomatillo, Yucatan Hummus, Black bean-Tomatillo Pico de Gallo.
- Queso Fundido*.....8.75
Fondue of cheddar cheese curds, house chorizo, sweet peppers, served with warm corn tortillas.
- Tajin Spiced Chickpeas.....5
- Elotes.....6.5
Iowa sweet corn, garlic aioli, tajin, cotija cheese, lime.

ENSALADAS

- Chile Citrus Salad*.....10.5
Greens tossed in morita chile vinaigrette, roasted poblano & red bell pepper, charred radish, pickled shallots, queso fresco, avocado, pepitas, Yucatan hummus.
***Add chicken or shrimp...3.5**
- Gringo Bowl*.....11.5
Greens, house red chorizo, black bean-tomatillo pico de gallo, roasted poblano & red bell pepper, cotija cheese, cilantro, crema, crispy tortilla strips.

GORDOS

- Pollo Verde Enchiladas.....13.5
Rolled enchiladas with pollo verde, black bean purée, & chihuahua cheese, topped with creamy verde enchilada sauce, black bean-tomatillo salsa, avocado, crema, and cilantro.
- Lamb Birria Tacos.....14
Three shredded braised lamb & chihuahua cheese tacos, dipped in a warm, savory stew, served with garlic & onion crudo, radish & limes.
- Huaraches*.....13
Masa stuffed with black bean purée & chihuahua cheese, topped with Yucatan hummus, oyster mushrooms, lime cabbage, crema, chile-lime pepita crumble, cilantro.

TACOS

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

MIX AND MATCH.....12.5

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, mole amarillo, cucumber pico de gallo, toasted sesame seeds, cilantro.

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, guajillo salsa, cilantro-lime cabbage slaw, pineapple-jalapeño crudo.

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*.....6.5
Charred vegetables and chiles; marinated and served with greens.
- Arroz*.....4.75
Steamed basmati rice, roasted garlic oil, scallions, cotija cheese.
- Frijoles*.....4.75
Stewed black beans with epazote, onion, roasted garlic, topped with scallions & cotija cheese.

DESSERT

- Churros and Chocolate.....6.5
Rolled in cinnamon sugar, pasilla-dark chocolate ganache.
- Tamarind-Chile Pelotas.....3.75
Chocolate tamarind bites, rolled in a guajillo chile-cocoa dust.
- Flan.....5.5
Vanilla egg custard topped with dark caramel sauce.

SIGNATURE COCKTAILS

Paloma	9
El Mayor Blanco, grapefruit, lime, simple syrup, grapefruit soda.	
Smokey Pete	9.5
Mezcal, Ancho Reyes, rosemary simple syrup, lime juice, aztec chocolate bitters.	
Chili Queen	9
Daiquiri with white & dark rum, basil, lime, demerara simple syrup, serrano chile.	
Up in Smoke	10
Mezcal, pineapple, lime, demerara sugar, smoked salt.	
Mezcal Añejo Old Fashioned	11.5
Aged mezcal, piloncillo sugar, orange bitters.	
Carajillo	9
Licor 43, coffee, featuring Roasters Coffee in Newbo Market.	

DRAFT BEER

Modelo Especial	4.5
Pilsner-style Lager (4.5%)	
Negra Modelo	4.5
Amber Lager (5.4%)	
Big Grove Easy Eddy	5.5
Hazy IPA (6.0%)	
Big Grove Summer Jam	6
Fruited Sour Ale (4.5%)	
Golden Road Mango Cart	5.5
Mango Wheat Ale (4.0%)	
Exile Zoltan	5
Session Ale (4.8%)	
Toppling & Goliath King Sue	6
DIPA (7.8%)	
Jefferson Co. Lemon Lavender Cider (6.2%)	5.5
Millstream Fuzz Peach	5
Peach Kolsch (4.8%)	
Reunion Floral	5.5
German Style Pilsner (4.5%)	

BOTTLES & CANS

Budweiser/Bud Light.....	3.5
Michelob Ultra.....	3.5
Victoria.....	4
Corona Extra.....	4
Pacifico.....	4
Confluence Blue Corn Lager.....	4.5
Jefferson County Cherry Cider.....	6

ZERO PROOF

Mexican Coca-Cola.....	3.5
Diet Coke.....	2.5
Mexican Sprite.....	3.5
Assorted Jarritos.....	3.5
Topo Chico Mineral Water.....	3.5
Horchata.....	4
Agua Fresca.....	4
Tepache (lightly fermented pineapple juice).....	4
Hot Tea.....	2.5

SEASONAL COCKTAILS

Tepache Old Fashioned	10.5
Mt. Gay Eclipse, Laird's Applejack, tepache, demerara, Blackstap bitters.	
Feed Your Junglebird	9.5
Mt. Gay Eclipse rum, Campari, passionfruit, pineapple, lime juice, demerara.	
Negroni de Mezcal	11.5
Montelobos joven mezcal, Dolin Blanc, Campari, orange bitters, orange wedge.	
La Reina Verde	9.5
Old Forester bourbon, lime juice, simple syrup, tomatillo juice, egg white.	

MARGARITAS

House Margarita on Tap	8.5
Lunazul Blanco, triple sec, fresh squeezed lime juice, & organic agave. Served on the rocks. *Also offered in Spicy or our current fruit flavor!	
Top Shelf Margarita	
Served up or on the rocks: *price is based on tequila or mezcal choice.	

CERVEZA WITH A TWIST

Michelada	6.5
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.	
Shandy *ask your server for current flavor!.....	8

DESSERT DRINKS

Carajillo	9
Licor 43, coffee, featuring Roasters Coffee in Newbo Market.	
The White Night	10
El Mayor Reposado, house-made coffee liqueur, vanilla syrup, heavy cream.	
Iowa-ish Cream	8
Old Forester bourbon, house-made coffee liqueur, simple syrup, heavy cream. A great addition to coffee!	

WINE

rosé	
Mencia . Liquid Geography. Spain (2019).....	8/30
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