

CAUCHO

FEED YOUR BELLY

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

ANTOJITOS

- Chips and Guacamole***.....8.75
Chips and Salsa*.....5.75
Check out our features menu for selections.
- Queso Fundido***.....8.75
Fondue of cheddar cheese curds, house chorizo, sweet peppers, served with warm corn tortillas.
- Sorullitos***.....6.5
Fried masa dumplings rolled with cotija & chihuahua cheeses, served with morita chile aioli.
- Cornmeal Dusted Oyster Mushrooms***.....10
Poblano romesco sauce, shaved cabbage, jicama, lime, cilantro, serrano.

POZOLE

Pozole Verde

Verde pork broth with onions, poblano peppers, hominy, chile verde carnitas garnished with radish, cilantro, crema & lime.

Served with a fresh corn tortilla.

cup or bowl.....6.5/10.5

GORDOS

- Pollo Coloradito Enchiladas***.....14.5
Rolled enchiladas stuffed with chicken, black bean purée & chihuahua cheese, topped with squash mole coloradito, crema, avocado, pickled peppers, & cilantro.
- Gringo Bowl***.....12.5
Greens, house red chorizo, asado rojo salsa, roasted poblano & red bell pepper, cotija cheese, cilantro, crema, crispy tortilla strips.
- Empanadas de Patata***.....14.5
Two fried empanadas filled with spiced potato, with guajillo salsa, shredded lettuce, pickled jalapeño, avocado, cilantro & cashew crema.
- Pupusas con Chile Verde Carnitas***.....14.5
Two masa cakes stuffed with chihuahua cheese, topped with carnitas, cabbage & pepper curtido, pasilla pepper cream, & microgreens.

TACOS

Choice of two tacos with a side of arroz & frijoles OR three tacos.

MIX AND MATCH.....12.5

Carne Asada

Niman Ranch beef brisket, chipotle meco mezcal salsa, radish, pickled red onion, cilantro.

Al Pastor

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

Pollo

Grilled & shredded chicken thighs, chimichurri rojo, avocado, cilantro.

Gringo*

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

Camarón

Shrimp, morita aioli, lime cabbage, avocado, cilantro, scallion.

Pescado

Beer battered Icelandic cod, guajillo salsa, cilantro-lime cabbage slaw, pineapple-jalapeño crudo.

Pumpkin Seed Chorizo*

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

Mushroom & Squash*

Roasted oyster mushrooms & winter squash, Yucatán hummus, queso fresco, microgreens, pepitas.

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

SIDES

- Escabeche***.....6.5
Charred vegetables & chiles; marinated & served on greens.
- Arroz***.....4
Steamed basmati rice, roasted garlic oil, scallions, cotija.
- Frijoles***.....4
Black beans stewed with epazote, onion, roasted garlic, topped with scallions & cotija cheese.

SIGNATURE COCKTAILS

Paloma	9.5
<i>El Mayor Blanco, grapefruit, lime, simple syrup, grapefruit soda.</i>	
Smokey Pete	9.5
<i>Sombra Mezcal joven, Ancho Reyes, rosemary simple syrup, lime juice, aztec chocolate bitters.</i>	
Chili Queen	9.5
<i>Daiquiri with white & dark rum, fresh basil, lime, demerara simple syrup, muddled serrano chile.</i>	
Up in Smoke	10.5
<i>Sombra mezcal joven, pineapple, lime, demerara, smoked salt.</i>	
Mezcal Añejo Old Fashioned	11.5
<i>Scorpion mezcal añejo, piloncillo sugar, orange bitters.</i>	
Carajillo	9
<i>Licor 43, coffee * featuring Roasters Coffee in Newbo Market</i>	

DRAFT BEER

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

BOTTLES & CANS

Budweiser/Bud Light.....	3.5
Michelob Ultra.....	3.5
Victoria.....	4
Corona Extra.....	4
Pacifico.....	4

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

Almond Blossom	11.5
<i>Cachaça 51, house-made orgeat, lime, falernum, tepache, plantains, Jamaican #2 bitters, aged rum.</i>	
Spanish Harlem	13
<i>Espolon añejo tequila, Dolin rouge, agave, angostura bitters, bittercube orange bitters.</i>	
Chamomile Old Fashioned	10.5
<i>Chamomile infused bourbon, chamomile simple syrup, orange blossom water.</i>	
Montpelier Mule	8.5
<i>White rum, Laird's applejack, cranberry juice, cinnamon simple syrurp & ginger beer, served in a mule mug.</i>	

MARGARITAS

House Margarita on Tap	8.75
<i>Lunazul Blanco tequila, triple sec, fresh squeezed lime juice, & organic agave. Served on the rocks with choice of rim.</i>	
*Available in Spicy or our current Fruit flavor!	+25
Top Shelf Margarita	
<i>Served up or on the rocks with choice of rim</i>	
<i>*price based on tequila or mezcal choice.</i>	
*Also offered in Spicy or our current Fruit flavor!	+25

SWEATER WEATHER COCKTAILS

Caucho Cure	7
<i>Hot toddy of Mt. Gay rum, demerara, cinnamon stick & orange peel.</i>	
Spanish Coffee	9
<i>Gran Gala liqueur, overproof rum, demerara syrup & whipped cream.</i>	
Rotating Warm Cocktail Feature	8
<i>Ask your server about our current selection.</i>	

CERVEZA WITH A TWIST

Michelada	6.5
<i>Savory cerveza with chili-salt rim.</i>	
Chelada *price based on beer choice.	
<i>Lime wedge, cerveza of choice with selected salt rim.</i>	
Mexican Ashtray	3.5
<i>Modelo Especial with chile salt, hot sauce, and peppered lime, served on the can.</i>	
Shandy *ask your server for current flavor!.....	8

WINE

white

Albariño. La Caña. Rías Biaxas, Spain (2020)	9/32
Garganega/Chardonnay. Scaia. Italy (2020)	9/32

red

Monastrell. Fermina. Spain (2018) *organic	8/30
Malbec. Durigutti. Argentina (2018)	9/32