

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 Salsa*

Choose up to 3.....7

Additional sides.....1.5

- Verde Asado (mild)
- Yucatan Pepita Hummus (mild)
- Avocado Tomatillo (mild-med)
- Mango Jalapeño Pico (med)
- Asado Rojo (med)
- Salsa de Arbol (med-hot)

Chips and Guacamole*.....10

Elotes*.....8

Grilled sweet corn-on-the-cob, tajín aioli, cotija cheese, cilantro.

Queso Fundido*.....10

Fondue of cheddar cheese curds, house chorizo & sweet peppers. Served with warm corn tortillas.

Shrimp Ceviche.....12

Chilled shrimp, fresh serrano, onion, lime, cilantro. Served with yucca & plantain chips.

GORDOS

Enchiladas de Verduras*.....16

Rolled enchiladas stuffed with Oaxaca cheese, black bean purée & chihuahua cheese. Topped with roasted mushrooms, asado poblano peppers, poblano cream sauce, pickled peppers, & cilantro.

Gringo Bowl*.....14

A salad of greens, house chorizo, asado rojo salsa, roasted poblano & red bell peppers, cotija cheese, crema, cilantro, & crispy tortilla strips.

Empanadas de Pollo.....16

Fried empanada filled with Oaxaca cheese & shredded chicken. Topped with rojo salsa, arugula & radish salad, pickled bell peppers, & crema.

Quesabirria Tacos*.....16

Three corn tortillas stuffed with carne asada, chihuahua cheese, marinated onions, & cilantro. Served with beef birria broth & limes.

MIX & MATCH TACOS

THREE tacos.....14

TWO tacos with arroz & frijoles.....14

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, chocolate-almond mole, pickled banana pepper, plantain chips, cilantro.

Gringo*

House chorizo, black bean purée, chihuahua cheese, shredded lettuce, crema.

Camarón

Shrimp, charred scallion chimichurri, cilantro, curtido, avocado.

Pescado

Cornmeal battered & fried Icelandic cod, tajín aioli, mango jalapeño pico, cilantro.

Pumpkin Seed Chorizo*

House vegan pepita chorizo, fried potatoes & cauliflower, curtido, cashew crema, arugula.

Black Bean & Zucchini*

Black bean & zucchini fritter, pepita hummus, fresh zucchini salad, queso fresco, cilantro.

SIDES

Escabeche*.....7

Chilled & marinated charred vegetables & chiles.

Arroz*.....5

Steamedachiote rice. Topped with roasted garlic oil, scallions & cotija cheese.

Frijoles*.....5

Black beans stewed with epazote, onion & roasted garlic. Topped with scallions & cotija cheese.

Have a sweet tooth? Ask your server about our after dinner selections!

ITEMS THAT CAN BE MADE VEGETARIAN AND/OR VEGAN UPON REQUEST

20% GRATUITY AUTOMATICALLY ADDED TO PARTIES OF 6+

SIGNATURE COCKTAILS

Paloma.....10
El Mayor blanco tequila, grapefruit, lime, simple, grapefruit soda.

Smokey Pete.....10
Joven mezcal, Ancho Reyes, rosemary, lime, aztec chocolate bitters.

Chili Queen.....10
Daiquiri with white & dark rum, fresh basil, lime, demerara, muddled serrano chile.

Up in Smoke.....12
Joven mezcal, pineapple, lime, demerara, smoked salt.

Mezcal Añejo Old Fashioned.....13
Scorpion añejo mezcal, piloncillo sugar, orange bitters.

Carajillo.....10
Licor 43 & cold brew coffee from Dash Coffee Roasters.

DRAFT BEER

Modelo Especial.....5
Pilsner-style Lager (4.5%)

Negra Modelo.....5
Amber Lager (5.4%)

Big Grove 'Easy Eddy'.....6
Hazy IPA (6.0%)

Toppling & Goliath 'King Sue'.....7
DIPA (7.8%)

Lion Bridge Brewing Co. 'Compensation'.....7
English Mild Ale (4.7%)

Golden Road 'Mango Cart'.....6
Mango Wheat Ale (4.0%)

Jefferson Co. Cider.....6
Rotating Flavor

Looking for more brews???
*¡Check out our **Features Menu** or chat with your server about our seasonal selections!*

BOTTLES & CANS

Bud Light.....4

Michelob Ultra.....4

Victoria.....5

Corona Extra.....5

Pacifico.....5

CERVEZA WITH A TWIST

Michelada.....7
Savory cerveza with paprika-salt rim & lime wedge.

Chelada.....price based on beer choice
Cerveza of choice with salt rim, lime juice & lime wedge.

Mexican Ashtray.....4
Can of Modelo Especial topped with paprika salt, house hot sauce & a peppered lime.

SEASONAL COCKTAILS

Islanders Uprise.....10
Mt. Gay eclipse rum, Rothman & Winter apricot liqueur, pineapple, grapefruit, lime, demerara, mint.

Flor de Playa.....12
Chateau aloe liqueur, Broker's London dry gin, lime, simple, lavender-rosemary tincture, egg white, club soda.

Renegade's Old Fashioned.....13
Illegal joven mezcal, Mt Gay eclipse rum, Flor de Caña 12-year rum, agave, chocolate bitters, peach bitters.

Summer Sippin' Mule.....9
Cedar Ridge bourbon, Mathilde pêche liqueur, lemon, lime, basil, ginger beer.

MARGARITAS

House Margarita on Tap.....9
Lunazul Blanco tequila, triple sec, fresh squeezed lime juice, & organic agave. Served on the rocks with choice of rim.

Top Shelf Margarita.....price based on 2 oz spirit choice
Your choice of tequila or mezcal with triple sec, lime, & organic agave. Served up or on the rocks with choice of rim.

¡Ask about today's fruit flavor or make it spicy!

MOCKTAILS

The Monarch.....9
Lyre's non-alcoholic dry London spirit, lime, lemon, rosemary syrup, celery bitters, tonic water.

Bird That Sings.....8
Pineapple, grapefruit, lemon, simple, Hellfire bitters, plum bitters, ginger beer.

WINE

white

Albariño. La Caña. Rías Baixas, Spain (2020)10/35

Garganega/Chardonnay. Scaia. Italy (2020)10/35

red

Monastrell. Zillamina. Spain (2018) *organic.....9/33

Malbec. Durigutti. Argentina (2018).....10/35

ZERO PROOF

Mexican Coca-Cola.....4

Tepache, fermented pineapple juice.....5

Diet Coke.....3

Mexican Sprite.....4

Assorted Jarritos.....4

Topo Chico Mineral Water.....4

Horchata.....4

Agua Fresca.....4

Hot & Iced Tea.....3