EL CHUCHO

BOCADILLOS

GUACAMOLE (V) 11.95
casa-made tortilla chips y salsa casera

CHIPS Y PICO DE GALLO (V) 3.95
aka salsa mexicana - tomato, onion, jalapeno con cilantro y lime

ELOTE CALLEJERO (V) 5.95
street-style corn on the cob, brown butter aioli, cotija, chili salt, cilantro

QUESO FRITO (V) 8.95
breaded chihuaha cheese, spicy toasted sesame seed salsa durangese

CHIPS Y SALSA CASERA (V) 3.95

FLAUTAS DE POLLO 8.95
marinated chicken, cabbage mexcian style, salsa ranchero

QUESO FUNDIDO (V) 12.95
broiled chihuahua cheese, pico de gallo, warm tortillas (V)

QUESO FUNDIDO AL PASTOR 13.95
adobo marinated pork shoulder, broiled chihuahua cheese, pico de gallo, warm tortillas

QUESO FUNDIDO CON CHAMPINON (V) 14.95
sauteed oyster, cremini & shiitake mushrooms, caramelized onions, pico de gallo, warm tortillas

TACOS — 2 PER ORDER

TINGA DE POLLO 8.5
sofrito & lime marinated chicken, cabbage con cotija

AL PASTOR 8.5
adobo marinated ground pork a la plancha, classic toppings

BRISKET 9.5
pico de gallo, pickled shallots, chipotle aioli

CARNITAS 9.5
grilled pineapple salsa, chipotle aioli, pickled shallots

LENGUA 9.5
salsa verde marinated beef tongue, crispy shallots

WILD MUSHROOM (V) 8.5
oyster, cremini & shiitake mushrooms, caramelized onion, pickled shallots, chipotle aioli

CALABACITA (V) 8.25
cotija & panko breaded green squash, roast corn salsa, black garlic aioli

PESCADO FRITO 8.75
fried chesapeake bay blue catfish,
charred pineapple salsa, black garlic aioli, cotija

CAMARONES FRITOS 9.75
adobo fried shrimp, avocado, charred scallion & shallot aioli, grilled pineapple salsa

AHI TUNA 12
sesame crusted rare ahi tuna, grilled pineapple salsa, pickled red shallots, avocado, charred scallion & shallot aioli, cilantro

QUESA-BIRRIA TACOS 13.95
slow cooked brisket & melted chihuahua cheese, crisped onion & cilantro & served with beef caldo au jus for dipping

HALF★A★KILO BURRITOS

EL PUERCO Y LA PINA 14.95
adobo marinated ground pork a la plancha,
grilled pineapple salsa, mexican rice, pinto beans

PRETTY FLY FOR A FUNGHI (V) 15.95
marinated & sauteed oyster, cremini & shiitake mushrooms, crispy shallots, caramelized onions, mexican rice, pinto beans, chipotle aioli

EL CHUPACABRA 19.95
brisket birria, mexican rice, pinto beans, chipotle aioli,
& smothered in griddled chihuhua cheese

CLASSIC 'HALF-A-KILO' BURRITO 13.95
choice of: tinga, al pastor, carnitas, or hongo y raja.
+2 for, brisket birria, or camarones with mexican rice, pinto beans, pico de gallo, salsa verde

MAKE IT SUPERIOR!
add crema, queso y guacamole $3

ENCHILADAS

ENCHILADAS SUIZAS 17.95
chicken tinga, salsa ranchero, chihuahua cheese, crema, arroz y frioles

VEGGIE ENCHILADAS (V) 17.95
shiitake mushrooms, caramelized onions, salsa ranchero, chihuahua cheese, crema, arroz y frijoles

RICE ★ BEANS ★ SIDES

ARROZ MEXICANO 4 * **FRIJOLES DE LA OLLA** 4 * **ARROZ Y FRIJOLES** 7 * **SMALL GUAC** 4 * **PICO DE GALLO** 3

*A 3% Service Fee will be added to all guest checks and will be used to cover our increasing operational costs. This fee is not a tip.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

MARGARITAS

MAKE IT A GRANDE FOR $3.5!

Traditional Lime

EL CODO 10
Did you know this was DC's first Draft Cocktail?
blue agave tequila, triple sec, lime

ESPECIAL DE LA CASA 12.5
arette reposado, agave, triple sec, fresh lime

TODOS NATURALES 14
almatitan organic blanco, agave, fresh lime

CHICA FLACA 12
slightly lower abv, organic tequila, lite agave syrup, fresh lime

Flavored & Spicy

CHUCHO'S FLAVORED MARGARITAS 13
Ginger Lemongrass * Spiced Passion Fruit
Blood Orange Habanero * Strawberry Jalapeno
Blackberry Poblano

MOSTO MARG-A-TINI 15
mosto reposado, st germain, creme de violette,
agave & fresh lime (served up & not available in grande)

EL PICANTE 13
habanero infused tequila, triple sec, agave, fresh lime

Mezcal Based

MEZCAL-ARITA 12
el buho mezcal, agave, triple sec, fresh lime

SPICY MEZCAL MARG 13
el buho mezcal, habanero infused tequila, triple sec,
agave, fresh lime

SWEET HEAT 13
mezcal, hibiscus, blackberry-poblano, agave, fresh lime

JEREMIAH'S BLOOD & SMOKE 13
blood orange, habanero, el buho mezcal, fresh lime

JORGE & THE BOYS 13
blackberry-poblano, el buho mezcal, fresh lime

FROZENS

STRAWBERRY HABANERO MARG 13
habanero infused tequila, strawberry, genepy, lime

MANGO NENGO 13
vanilla infused buho mezcal, mango, genepy, lime

CHUCHO SWIRL 13
half & half of the above. great for indecision!

COCKTAILS

PALOMA EN MANO 12
casa-made grapefruit soda with choice of tequila or mezcal

LA SANDIA AHUMADA 14
el buho mezcal, watermelon, agave, fresh lime,
soda water, chili salt

RANCH WATER 9
mosto blanco, lime, soda, chili salt

ROSE KENNEDY 13
titos, hibiscus, soda, lime

SUFFERING BASTARD COCKTAIL 13
gin, bourbon, ginger lemongrass soda, bitters

ESPRESSO-TINI 14
reposado tequila, averna, cold brew, aquafaba, bitters

MEZCALERAC 14
el buho mezcal, agave, bitters & absinthe

OLD FASHIONED BRAWL ON THE WALL 14
el buho mezcal, smoked cinnamon syrup, bitters

SPIRIT IN THE SKY 15
el buho mezcal, sweet vermouth, campari,
amaro nonino, rumplemintz

DESIERTO BLANCO 16
sotol, dolin blanc, suze, orange peel

OTHER THINGS WE LOVE

MICHELADA CHUCHO mkt
our casa-made michelada mix with your choice of cerveza

CHUCHO'S HOUSE SHOT 9
a 50/50 blend of vecchio del capo amaro & el buho mezcal

NON★ALCOHOLIC

MARGARITA JOVEN 9
lime, agave, aquafava, salted rim

TREN DE LA PAZ 12
n/a spirit, passion fruit, lime, aquafaba, chili salt

AGUA FRESCAS 5
hibiscus or mango

PALOMITA 6
casa-made grapefruit soda, agave, lime

N/A SUNRISE AT CHUCHO 6
mango agua fresca, lime, hibiscus

CASA-MADE REFRESCOS 4.
choice of: passion fruit, ginger lemongrass,
blackberry poblano, strawberry jalapeno,
blood orange habanero, ruby red grapefruit

CERVEZA Y VINO

MODELO ESPECIAL Draft 6 * **MONOPOLIO IPA** Draft 7.5 * **DC BRAU OLD TIME LAGER** 5 * **TECATE TALLBOY** 6 * **MODELO MINI** 4

NEGRA MODELO 7 * **PACIFICO** 6 * **CORONA** 6 * **ASK ABOUT ROTATING SELECTIONS**

RED, WHITE OR BUBBLY WINE 9