



POLANCO CANTINA

STARTERS TO SHARE

POLLO PIBIL CROQUETTES10

Croquettes filled with adobo braised chicken, served over black bean purée topped with pickled red onion & a side cantina hot sauce

SINALOA WINGS11

Mary's chicken wings tossed in a chipotle piloncillo pineapple glaze, served with tajin dusted cucumber spears & jalapeño ranch dressing

STREET CORN ^v 8

Grilled corn on the cob, coated with butter, topped with crema, cotija & chili powder

CEVICHE DE PESCADO 13

Lime cured Rock Cod, cucumbers, fresh tomatoes, cilantro, carrots, red onion, avocado, jalapeno tomatillo salsa, house made corn tortilla chips

CRISPY BRUSSELS SPROUTS ^v 10

fried brussels spouts, lime, crema, cotija, salsa verde

TOTOPOS

CHIPS & HOUSE SALSA 3

GUACAMOLE ^v 8 / 14

topped with Cotija cheese & comes with chips & house salsa

QUESO FUNDIDO13

Melted mexican cheeses & chorizo, pico, served with house-made flour tortilla chips

NACHOS EL SUPREMO^v13

House-made chips with mexican cheeses, salsa verde, black beans, crema, radishes, pickled jalapeños & onions

Chicken or Carnitas +5 / Ribeye +7 / Guacamole +4

MEXICAN SPIRIT, LOCAL ROOTS

MAIN MENU

POLANCOANTINA.COM

JOIN US DAILY
HAPPY HOUR 4-6 PM

f polanco_doco @ polancodoco

TACOS PLATO

BAJA FISH 19

Local rock cod, beer batter, chipotle crema, finely shredded cabbage & pico on our house-made flour tortillas - served with black beans & avocado

QUESABIRRIA 18

Braised beef, mexican cheeses on our corn tortillas, griddled on our flat top, onions & cilantro - served with a side of birria consome for dipping

RIB EYE 23

Grilled ribeye with ranchero salsa, pico, radishes, queso fresco, grilled onions on our house-made flour tortillas - served with a side of charro beans & guacamole

CRISPY AVOCADO ^v 18

Beer battered fried avocado, chipotle crema, shredded cabbage, pineapple pico, salsa verde, on our corn tortillas - served with black beans

POLLO PIBIL19

Adobo braised & shredded chicken, pico, crema, pickled onions on our corn tortillas - served with two pollo pibil croquettes, avocado, salsa verde

SALAD

MERCADO SALAD ^v 12

Organic greens, cabbage, carrots, grilled corn, pepitas, queso fresco, dressed in your choice of jalapeño ranch or lemon vinaigrette

Avocado +4 / Chicken +5

POLANCO CHICKEN CAESAR 17

Roasted Mary's chicken, local romaine lettuces, fresh caesar dressing, tortilla strips, radishes, & cotija cheese

Avocado +4

ESPECIALES DE LA CASA

RANCHERO STEAK 33

Our salute to Tex-Mex - 12oz grilled ribeye, ranchero sauce, house made flour tortillas, queso fresco, guacamole, grilled spring onions, Polanco rice & charro beans

CARNITAS 26

Our famous Michoacan style pork, braised in a traditional copper pot, served with corn tortillas, salsa verde, guacamole, fresh cilantro, diced onion, cabbage, pickled jalapeño & refried beans

MOLE DE POLLO 25

Roasted Mary's chicken breast smothered in our slow cooked manchamanteles mole, topped with sesame seeds, Polanco rice, corn tortillas & Mexican street corn

CHILE RELLENO ^v 21

A classic queso stuffed poblano pepper, lightly battered and fried, on ranchero sauce, crema, cilantro, radishes, served with black beans & Polanco rice

CLASSICOS

RAJAS QUESADILLA ^v 16

Roasted poblanos & onions, flour tortilla, mexican cheeses, with guacamole, crema, pico, black beans & served with black beans & Polanco rice

CARNITAS QUESADILLA 18

Michoacan style braised pork, flour tortilla, mexican cheeses with guacamole, chipotle crema, pico, served with refried beans & Polanco rice

ENCHILADA DE POLLO VERDE 21

Oven roasted & shredded chicken, smothered in salsa verde, topped with avocado, crema & cotija, served with black beans & Polanco rice

ENCHILADA DE MOLE ^v 20

Cheese stuffed tortillas, covered with our slow cooked mole & topped with sesame seeds, served with black beans & Polanco rice

SIDES

POLANCO RICE ^v 4

Traditional mild Mexican green rice with corn

VEGETARIAN BLACK BEANS ^v 4

TRADITIONAL REFRIED BEANS 4

CHARRO BEANS 5

stewed pintos with chorizo, bacon, serrano chile

* ^v = Vegetarian

* sub house-made flour tortillas +2 (not vegan)

* our corn tortillas are made fresh daily

* Contains raw or undercooked meats, poultry, seafood, shellfish, or eggs. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness



MARGARITAS

POLANCO ROCKS	12 / 44 (32oz)
Tequila blanco, lime, agave nectar	
CUCUMBER	13 / 48 (32oz)
Tequila blanco, lime, agave nectar, cucumber puree	
PRICKLY PEAR	13 / 48 (32oz)
Tequila blanco, lime, agave nectar, prickly pear puree	
POLANCO SLUSHIE	12 sm / 16 lg / 48 (48oz)
Frozen with tequila blanco, lime, agave nectar	
POLANCO MANGO SLUSHIE	13 sm / 18 lg / 52 (48oz)
Classic frozen with mango puree	
EL JEFE	18
King size polanco with a float of arette reposado	

SIGNATURE COCKTAILS

MEZCAL MULE	12
Mezcal, ginger beer, lime	
LA PALOMA	13 / 48 (32oz)
Tequila blanco, grapefruit, lime, soda	
ANTICUADO	13
(MEXICAN OLD FASHIONED) Tequila reposado, agave nectar, orange and angostura bitters	
LA BELLA	13
Gin, lavender infused agave, lemon, thyme	

TRES BURROS PUNCH

48 oz Punch Bowl - Serves 2-6 Guest - (Same Bubble!) ... 48
tequila, lime, grapefruit, orange, agave, grenandine, squirt

MEXICAN SPIRIT

SODA

DRAFT COCA-COLA PRODUCTS	4
COKE, SPRITE, ROOTBEER, LEMONADE, DIET COKE	
FEVER TREE GINGER BEER	5
PINAPPLE JARRITOS	5
MEXICAN COKE	5
MEXICAN SQUIRT	5
TOPO CHICO SPARKLING WATER	4

JUGO Y AGUAS

FRESH ORANGE JUICE	5
PINAPPLE JUICE	5
SANDIA - WATERMELON Y CUCUMBER	5

COFFEE & TEA

ORGANIC COFFEE	5
NUMI TEAS	5
ICED TEA	5

DRINKS

LOCAL ROOTS

DRAFT BEER

KNEE DEEP BREAKING BUD IPA	7 / 30
MODELO ESPECIAL	7 / 30
MAKE IT A MICHELADA	
	+2
SIERRA NEVADA PALE ALE	7 / 30
BEAR REPUBLIC THRU THE HAZE	7 / 30
TRACK 7 BEE LINE HONEY BLONDE	7 / 30

BOTTLES & CANS

DOS XX	6
NEGRA MODELO	6
HARD FRESCOS HIBISCUS	6

FEATURED BREWERY: KING CONG

EL CAMPEON ULTRA LITE (19.2OZ)	7
LA CHINGONA GUAVA DIPA 16OZ	9
BRASS MUNKIE DUNKLE 16OZ	7

WHITE WINE

BENZIGER SAUVIGNON BLANC	10 / 30
MONTEREY BAY ALBARINO	9 / 27
HESS CHARDONNAY	11 / 33

ROSE

MATCHBOOK ROSE	9 / 27
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RED WINE

MATCHBOOK TEMPRANILLO	9 / 27
AU CONTRAIRE PINOT NOIR	12 / 36
SIMI CABERNET SAUVIGNON	12 / 36

SPARKLING

ARTE LATINO CAVA (SPARKLING) ...	8 / 40 Bl
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TEQUILAS Y MEZCALES

TEQUILA:

FORTALEZA - BLANCO	13
FORTALEZA - REPOSADO	14
SIETE LEGUAS - BLANCO	12
SIETE LEGUAS - REPOSADO	13
DON JULIO ANEJO	14
DON JULIO 1942	35
CLASE AZUL - REPOSADO	23
CASAMIGOS - BLANCO	13
CASAMIGOS - REPOSADO	14
CASAMIGOS - ANEJO	16
ARETTE - BLANCO	10
ARETTE - REPOSADO	11
ARETTE - ANEJO	12
DON RAMON - REPOSADO	11
GRAN CENTENARIO - REPOSADO	11

HERRADURA - REPOSADO	13
DON PILAR - BLANCO	12
DON PILAR - ANEJO	15
CASA NOBLE - REPOSADO	15
PATRON SILVER	12

MEZCAL:

VIDA MEZCAL	9
ILEGAL REPOSADO	13
MEZCAL UNION EL VIEJO	12
DEL MAGUEY SAN LUIS DEL RIO AZUL	14
BRUXO ARTESENAL NO. 1 ESPADIN JOVEN ...	12
DEL MAGUEY SINGLE VILLAGE CHICHICAPA ...	14
EL SILENCIO 86 PROOF	10
KOCH EL MEZCAL TOBASICHE	13
PIERDE ALMAS TOBALA	35

GRACIAS A DIOS	12
KOCH ENSAMBLE	13
BOZAL ENSAMBLE	11
BOZAL CHINO TOBASICHE	14

SPIRITS:

KETEL ONE VODKA	11
CHOPIN VODKA	12
209 GIN	11
ST. GEORGE TERRIOR GIN	12
TEMPELTON RYE	12
FOUR ROSES SINGLE BARREL RYE	13
BASIL HAYDEN	13
DIPOLATICO 12 YR	12
MACCALAN 12 YR	15