

URBANA

MEXICAN GASTRONOMY

SHARE

GUACAMOLE

minced onions, tomato, cilantro, serrano chiles, pepitas

11

DORADOS

five crispy potato tacos topped with cabbage, salsa, pickled red onion, cotija

13

AL PASTOR NACHOS

topped with guac, melted queso Oaxaca, crema, pico, pickled Fresno chilies, chipotle salsa, micro cilantro. Or arrachera steak +4

16

WAGYU SLIDERS

two wagyu beef sliders on brioche, melted Oaxaca queso, fig jam, cilantro aioli
Served with house made potato chips

16

SEA

SHRIMP CEVICHE *

pico de gallo, cucumber, avocado, in a sweet and spicy broth topped with micro cilantro

18

RED SNAPPER CEVICHE *

lime cured red snapper, pico de gallo, guacamole, spicy aioli, served on tostaditas

18

CHORI-BRUSSELS

flash fried, chorizo, balsamic reduction, cotija, chile con limon

12

add a fried egg +3

ELOTE

mexican street corn esquite with spicy aioli, chile con limon, cotija

10

GRINGA

al pastor marinated pork quesadilla with guacamole, chili oil, crema, chile con limon

16

TACOS

two for \$13 | three for \$18
served on handmade corn tortillas

ARRACHERA STEAK

guacamole, salsa roja, queso fresco

BAJA FISH

catch of the day, battered, guacamole, spicy aioli, cabbage

CARNITAS

habanero salsa, queso fresco, pickled onion

CAULIFLOWER

chef's salsa verde, queso fresco, pickled red onion

GOBERNADOR - \$10 Each

crispy wild shrimp, fresno, onion, cabbage, spicy aioli, melted queso

PORK BELLY

house pickled cucumber, chili oil, cilantro aioli

AL PASTOR

arbol chile salsa, queso fresco, pickled onion, spicy aioli

MOLE

chef's mole sauce, chicken, queso fresco, crema, pickled red onion, pepitas, micro cilantro

FILET MIGNON - \$10 Each

crispy queso Oaxaca, caramelized onion, habanero salsa

LOBSTER - \$10 Each

corn esquite, queso fresco, avocado, chipotle aioli sauce

GREENS

add protein: chicken \$6 | steak \$8 | shrimp \$10 | fish \$10

TIJUANA CAESAR

kale, arugula, crispy tortilla, house made caesar dressing, red onion tomato, cotija

14

VERDE MIX

mixed greens, cucumber, pickled red onion, pepita, house made lemon vinaigrette

14

CHEF'S OYSTERS *

freshly shucked, topped with garlic butter shrimp, spiced sauce, micro cilantro

20

CEVICHE TRIO *

red snapper ceviche, guacamole, & shrimp ceviche sampler
served with house made tortilla chips

34

CHEF'S OFFERINGS

CORTE DE ARRACHERA

10oz USDA prime skirt steak, shoestring fries, chef's steak sauce 38

...make it a surf & turf w/ wild shrimp +10

ENCHILADAS SUIZAS

(vegetarian option available)

filled with sautéed garlic butter shrimp topped in salsa verde, melted Oaxaca cheese, crema, micro cilantro

18

URBANA BURGER

Waygu beef, melted queso Oaxaca, layered chorizo, wild arugula, cilantro aioli, fries, add a fried egg if desired +3

20

MOLE ENCHILADAS

shredded Jidori chicken, melted Oaxaca cheese with house mole, avocado, crema, radish, micro cilantro

18

BURRITO

arrachera steak, papas, corn, pico, guac, purple cabbage, crema, chef's salsa verde

16

NOTE: CREDIT CARD PAYMENTS ONLY, NO CASH.
ANY ADDITIONAL SALSAS AND/OR OTHER ITEMS ARE AN EXTRA CHARGE.

* NUTS, ONIONS, RAW FISH, & RAW EGGS ARE USED IN MANY OF OUR PREPARATIONS: PLEASE NOTIFY US OF ANY ALLERGIES.
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

AN 18% GRATUITY WILL BE ADDED ON GROUPS OF 6 OR MORE.

URBANA MEXOLOGY

BEBIDAS

PALOMA

crisp and refreshing...

blanco tequila, agave, lime, grapefruit
soda, chamoy, chile con limon

14

DON JUAN

a smooth talker...

blanco tequila, cucumber, ancho reyes
verde, palo santo, lime

15

ON THE BORDER

sweet but not too sweet...

mezcal, ginger syrup, pineapple gum,
lemon juice, sotol spritz

13

NOCHE EN TULUM

tangy with a touch of spice...

mezcal, corn liqueur, lime, tamarind,
chile con limon

14

MUERTO

a cocktail commemorating the day of the dead...

reposado, charred corn husk, serrano,
agave, fresh citrus

15

JORGE NEGRETE

oh, a fancy smoky negroni...

mezcal, luxardo bitter bianco, bianco
vermouth

14

DIABLO

a devilish twist on a mule...

blanco tequila, ginger syrup, lime juice,
cassis

14

COSMOPOLITA

a classic with a touch of Mexico...

hibiscus infused vodka, simple, cointreau,
lemon

13

DE LUJO

for the elevated palate

OLD FASHIONED

Rye Whiskey, brown sugar, ango bitters, mole bitters

20

GOLDEN HOUR MARGARITA

Patron extra añejo, pineapple ginger shrub, corn liquer, cinnamon, lime

23

PIÑA CLARADA

mexican rum, coffee, lime, clarified pineapple

20

MARGARITAS

URBANA

a fresh take on a classic...

tequila blanco, agave syrup, orange cordial, lime

13

make it a cadillac + \$3 add strawberry, pineapple, tamarindo + \$1

SPICY

a refreshing blend of sweet, tang, & spice...

hibiscus-habanero tequila, watermelon, lime

14

TIKI

the kind of margarita you might have in the south pacific...

reposado tequila, uruapan rum, orgeat, cinnamon syrup,

lime, aperol

15

FUERTE

make it strong...

100 proof tequila blanco, agave nectar, lime

16

MICHELADAS

TRADICIONAL

Urbana's house salsa negra mix, lime, chile salt rim, choice of cerveza

11

AGUACHILE

our special house made aguachile, salt rim, choice of cerveza

11

50/50

perfect balance of salsa negra mix + agua chile, lime, cerveza,
chile con limon salt rim

12

FLIGHTS

CATADOR'S CHOICE

Don Fulano Blanco, Don Fulano Repo, Don Fulano Añejo

20

TOUR DE MEZCAL

Ojo de Tigre Joven, Made Ensemble, Illegal Reposado

25

CERVEZAS

MODELO

8

MODELO NEGRA

8

PACIFICO

8

CORONA LIGHT

8

VICTORIA

8

XX LAGER

8

PERRO DEL MAR IPA

9

MEXI HAZY IPA

9

WINE

RED

Chateau Domecq red blend

10 / glass

Bodegas Santo Tomas cab

12 / glass

Valle de Tintos red blend

17 / glass

WHITE

Chateau Domecq white blend

10 / glass

Dashwood Sauv

10 / glass

Casa Madero Chardonnay

12 / glass

SPARKLING CAVA

10

ROSÉ

10

AGUAS FRESCAS

WATERMELON MINT

5

TAMARINDO CHAMOY

5

STRAWBERRY

5

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