

URBANA

MEXICAN GASTRONOMY

SHARE

GUACAMOLE

minced onions, tomato, cilantro, serrano chiles

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

18

AHI CEVICHE STACK *

sesame marinated ahi, guacamole, pickled chilies, spicy aioli, served on three tostaditas

20

RED SNAPPER CEVICHE *

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

18

CHEF'S OYSTERS *

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

20

TACOS

mix n' match
two for \$13 | three for \$18
served on handmade corn tortillas | minimum order of 2

ARRACHERA STEAK

guacamole, salsa roja, crispy onions, queso fresco

BAJA FISH

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

MOLE

chef's mole sauce, chicken, cotija, crema, pickled red onion, micro cilantro, blue corn tortilla

SPECIALTY TACOS

served a la carte

GOBERNADOR - \$10 Each

crispy wild shrimp, fresno, onion, cabbage, spicy aioli, melted queso, blue corn tortilla

FILET MIGNON - \$10 Each

crispy queso Oaxaca, caramelized onion, habanero salsa

CRISPY WAGYU - Plate \$20

2 wagyu beef crispy tacos, queso Oaxaca, topped with lettuce, queso fresco, crema, salsa roja, chili oil

CARNITAS

habanero salsa, queso fresco, pickled onion

CAULIFLOWER

chef's salsa verde, queso fresco, pickled red onion, blue corn tortilla

AL PASTOR

arbol chile salsa, queso fresco, pickled onion, spicy aioli, chili oil, blue corn tortilla

PORK BELLY - \$10 Each

chicharron pork belly, crispy queso Oaxaca, pineapple pico de gallo, habanero salsa, blue corn tortilla

LOBSTER - \$10 Each

corn esquite, queso fresco, avocado, chipotle aioli, blue corn tortilla

QUESA-BIRRIA - Plate \$22

(3) beef birria tacos, melted queso Oaxaca, red onion, cilantro served w/ side of consome

GREENS/SOUPS

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, strawberries, queso fresco, house made lemon vinaigrette

14

POZOLE

savory red broth, hominy, cabbage, radish, choice of shredded pork or chicken served with lime & tortilla chips

18

CEVICHE TRIO *

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

34

CHEF'S OFFERINGS

RIBEYE CON PAPAS

10oz USDA choice ribeye, house fries, sauteed onions and peppers, 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, toasted sesame, avocado, crema, radish, micro cilantro

18

BURRITO

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

18

RIBEYE TORTA

melted queso Oaxaca, wild arugula, red onion, garlic aioli, ciabatta bun served with fries

24

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...

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

14

DON JUAN

a smooth talker...

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

15

ON THE BORDER

sweet but not too sweet...

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

13

NOCHE EN TULUM

tangy with a touch of spice...

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

14

MALVERDE

Mezcal 33, chile poblano liqueur,
jalapeño-cilantro syrup, lime, smoked salt

14

DE LUJO

for the elevated palate

PIÑA COLADA

Dulce Vida añejo, coconut rum, citrus, pineapple, vanilla, tangerine

20

COLD FASHIONED

Abasolo Mexican Whiskey, Nixta corn liqueur, coffee, orange bitters

20

GOLDEN HOUR MARGARITA

Patron extra añejo, pineapple ginger shrub, corn liquer, cinnamon, lime
a special cocktail smoked on the table

23

MUERTO

a cocktail commemorating the day of the dead...

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

15

JORGE NEGRETE

oh, a fancy clarified negroni...

mezcal, luxardo bitter bianco, bianco
vermouth

14

DIABLO

a devilish twist on a mule...

Califino tequila blanco, ginger syrup, lime
juice, cassis

14

COSMOPOLITA

a classic with a touch of Mexico...

hibiscus infused vodka, simple,
Cointreau liqueur, lemon

13

MARGARITAS

URBANA

a fresh take on a classic...

tequila blanco, agave, citrus, salt

13

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

SPICY

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

hibiscus-habanero infused tequila blanco, watermelon, lime

14

TIKI

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

Luna Azul reposado tequila, rum, orgeat, cinnamon,
lime, aperol

15

FUERTE

make it strong...

Dulce Vida 100 + proof tequila blanco, agave, 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, choice of cerveza
chile con limon salt rim

12

FLIGHTS

CATADOR'S CHOICE

Ricava Blanco, Ricava Repo, Ricava Añejo

20

TOUR DE MEZCAL

Vago Espadin, Vago Elote, Vago Ensemble

25

TERROIR

Fortaleza Blanco Tequila, Rosa Luna Mezcal, Nocheluna Sotol

28

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 Ariza Chardonnay
12 / glass

SPARKLING CAVA

10

ROSÉ

10

AGUAS FRESCAS

WATERMELON MINT

6

PINEAPPLE JALAPEÑO

6

TAMARINDO CHAMOY

6

HORCHATA

6

HIBISCUS LEMON MINT

6

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