

LA JOSIE

BRUNCH MENU

Botanas

Everything on the menu is meant to serve 4-6 guests. Gluten free chips are available upon request.

GUACAMOLE

Served with tortilla chips 🌱

Tradicional

38

Pico de gallo (tomato, onion, cilantro)
roasted jalapeños 🌱

Pina

38

Pico de tomatillo, roasted habanero, pineapple 🌱

SALADS

Mixed Greens

35

Chipotle vinaigrette, pico de mango, avocado,
cucumber, jicama, crispy quinoa 🌱🌱

Romaine Hearts

35

Habanero ranch, pico de gallo, queso
manchego, pan tostado 🌱🌱

SALSA TRIO

18

A tasting of our three salsas served tortilla chips 🌱
Molcajete (🌱), Verde Fresca (🌱), Habanero (🌱🌱)

QUESA - BIRRIAS (6)

18

Beer birria, tres quesos, consomé, salsa de árbol, red
onion, cilantro, rabanitos 🌱

TOAST (6)

Dulce de Leche Toast

38

Brioche bread, piloncillo syrup, whipped cream,
pineapple, candied pecans, mint 🌱🌱🌱🌱🌱

Avocado Toast

40

Sourdough, avocado, tomato, seasonal fruit, mixed
greens, radish, quinoa, matcha 🌱🌱

CEVICHE

Served with tortilla chips 🌱

Aguachile Rojo

35

Chile piquín leche de tigre, tiger shrimp, cucumber,
tomato, avocado, red onion, jicama, cilantro 🌱🌱

Tepache

40

Ahi tuna, fermented pineapple leche de
tigre, red onion, jicama, cilantro, avocado 🌱

Maracuya Ceviche

40

Passion fruit leche de tigre, fresh striped bass, jicama,
tomatillo, fresno, red onion, avocado, cilantro 🌱

Platos Fuertes

Carnitas Con Huevo Frito Skillet

75

Oven roasted carnitas, poblano, crispy potatoes, grilled
green pepper & onions, fried egg, scallions
Sub steak +36 🌱🌱🌱

Chilaquiles

65

Serrano salsa verde or guajillo, árbol salsa roja crema,
queso, refried beans, red onion, cilantro 🌱🌱
Over easy or scrambled egg +8 | Steak +32

Parrillada

150

Steak, chicken, chorizo, grilled veggies, grilled queso,
served with tortillas | Add shrimp +25 🌱🌱

Chicken Milanese Sandwich

49

Crispy chicken, texas pullman toast, avocado, tres
quesos, spicy pickles, pico de gallo, napa cabbage,
dijon mustard, habanero aioli crema slaw 🌱🌱🌱🌱

Tacos

Six hand pressed corn tortillas tacos with choice of one filling

Al Pastor	48	Pulpo	72
Mexico City trompo, guac salsa, pineapple, salsa roja taquera, cilantro 🌶️		Spanish octopus, frijoles enchilados, salsa macha, carrot, poblano aioli, red + napa cabbage, garlic crumbs, rabanitos 🌶️ 🥚 🌱	
Camaron	58	Huitlacoche	42
Tiger shrimp, habanero aioli, napa cabbage, avocado, pico de gallo slaw 🌶️ 🌱		Oyster mushroom blend, hoja santa, sweet potato, huitlacoche salsa, red onion, mixed greens, crispy shallots 🌱 🌶️	
Pollo Rostizado	48	Baja	58
Amish chicken, roasted jalapeño, smoked bacon mojo, cilantro 🌱		Beer battered striped bass, chipotle aioli, pickled jalapeño, pico de gallo, napa cabbage slaw 🌱 🌶️ 🌱 🌱	
Pollo a la Parrilla	48	Asada	65
Grilled chicken, guac salsa, roasted corn queso fresco slaw, cilantro 🌱		Skirt steak, destilado de agave marinade, sal quemada, salsa verde, onion, cilantro	
Barbacoa	65	Queso Asado	48
Short rib, adobo, maguey, pulla + consome salsa, pickled onion, cilantro		Grilled cheese, frijoles enchilados, molcajete salsa, pico de nopales, rabanitos. 🌱 🌱	
Carnitas	48	Cesina	48
Oven roasted, toreada salsa, pickled onion, red + napa cabbage, cilantro, roasted peanuts 🌱 🌱 🌱		Steak, melted queso, avocado, taquera roja, cilantro 🌱	

Sides

Truffled Oyster Mushrooms	24	Elote Mexicano	24
Oyster mushroom blend, serrano + huitlacoche salsa, fresco, red onion, mixed greens 🌱		Corn, cotija, mayo, chile piquín 🌱 🌱 🌱	
Chile Pasilla Beans	20	Arroz	20
Pasilla enchilado black beans 🌱		Tomato, onion, garlic 🌱	
Mac Y Queso	35	Seasonal Fruit 🌱	30
Mac, roasted poblano crema, roasted corn, manchego cheese, breadcrumbs 🌱 🌱 🌱		Roasted Potatoes	25
		Rosemary marinated crispy potatoes 🌱 🌱	

Postres

Churros	48	Mixed Dessert Board	75
Homemade fresh fried churros, spiced sugar powder, chocolate sauce & churro cajeta helado on the side 🌱 🌱 🌱 🌱		A mixed variety of our homemade desserts. Ask about our gluten free options!	

Churros: Homemade fresh fried churros, spiced sugar powder, chocolate sauce 🌱 🌱 🌱 🌱
Besitos: Butter cookies filled with cajeta 🌱 🌱 🌱
Pastel de Almendras: coconut almond cake, pineapple and strawberries 🌱 🌱 🌱

🌱 dairy 🥜 nuts 🌿 vegetarian 🌱 soy
 🦞 shellfish 🌶️ spicy 🌱 vegan
 🥚 egg 🐟 fish 🌱 contains gluten

Consuming raw or undercooked meat, poultry, seafood, shellfish or egg may increase your risk of foodborne illness. Some items are spicy and/or may contain food allergens, please look out for the designated symbols & let us know about any food allergies in your party before placing your order.

LA JOSIE

ON CONSUMPTION

If you do not wish to select a bar package you will be able to take an on-consumption approach. This allows your guests to order from our full bar, including our Agave wall at your own pace. Best for small get-togethers and for those who wish to explore the expansive La Josie agave selection.

BAR PACKAGES

Packages are priced per person and exclude shots and Agave wall bottles. The host of the event will decide if guests are able to purchase items outside the bar package and whether they will be included on the same tab or on a separate tab.

BASIC PACKAGE

2 hours \$40 | 3 hours \$50 | 4 hours \$60

Packaged Goods

Selection of any five house beers

Wines

Terra Noble, Incógnito, Los Monteros Cava, Gañeta

PREMIER PACKAGE

2 hours \$50 | 3 hours \$60 | 4 hours \$70

Items from package 1 are included as well

Cocktails

Selection of draft cocktails

Premium Draft Beer

Casa Humilde draft lines, Seasonal Rotation draft lines

Wines

Terra Noble, Incógnito, Los Monteros Cava, Gañeta

Pitchers +5 pp

Margaritas and Palomas

LA JOSIE PACKAGE

2 hours \$60 | 3 hours \$70 | 4 hours \$80

Items from package 1 and 2 are included as well

Featured Seasonal Cocktail Menu

Premium Spirits

Gritona Reposado, G4 Blanco, Tesoro Blanco and Reposado, La Luna Cupreata, Puntamanguera Espadin, La Venenosa Tabernas, WhistlePig Rye, Hendricks and Dewars

Brands may change upon availability.

Guided Agave Flights +15 pp

3 small batch, uncertified destilados de agave from Rezpíral, a project working to protect traditional production methods with ethical and sustainable practices and showcase the diversity of traditional production.