


LA JOSIE

DINNER 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 


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, freso, red onion, avocado, cilantro 

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  



QUESA-BIRRIAS (6) 18

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

SOPEES (6)

Pre-order only | Pasillas black beans, protein salsa
and taco garnishes

Veggies 48

Calabasitas, carrots, chayote, salsa toreada, pasilla
black beans, mixed greens, crispy shallots  

Protein


Carnitas | Al Pastor   55

Barbacoa | Asada   75



DORADOS (6)

Pre-order only

Chicken Tinga 48

Chipotle chicken, onion, cabbage, sour cream, refried
beans, queso fresco, salsa fresca, pico de gallo,
romaine lettuce 



Papas Con Queso 42

Potatoes + cheese, crushed pepper, sour cream,
refried beans, queso fresco, guac salsa, pico de
gallo, romaine lettuce  






GRILLED QUESO 34

Pre-order only

Queso asado, aguachile verde, aguacate

Served with tortillas  

SALSA TRIO 18

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

 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
foodborn 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.

Tacos

Six hand pressed corn tortillas tacos with choice of one filling

Al Pastor	48	Carnitas	48
Mexico City trompo, guac salsa, pineapple, salsa roja taquera, cilantro 🌮		Oven roasted, toreada salsa, pickled onion, red + napa cabbage, cilantro, roasted peanuts 🌮🌱🌱	
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	Queso Asado	48
Grilled chicken, guac salsa, roasted corn queso fresco slaw, cilantro 🌱		Grilled cheese, frijoles enchilados, molcajete salsa, pico de nopales, rabanitos 🌱🌱	
Barbacoa	65	Rib Eye	48
Short rib, adobo, maguey, pulla + consome salsa, pickled onion, cilantro		Rib-eye in salsa de arbol guisado, frijoles enchilados, queso cotija, scallions 🌱	
Asada	65	Cesina	48
Skirt steak, destilado de agave marinade, sal quemada, salsa verde, onion, cilantro		Steak, melted queso, avocado, taquera roja, cilantro 🌱	

Platos Fuertes

Enchiladas	75	Parrillada	150
Hand pressed corn tortillas with choice of filling & salsa:		Steak, chicken, chorizo, grilled veggies, grilled queso, served with tortillas Add shrimp +25 🌮🌱	
Tres Quesos Oaxaca, chihuahua, gouda, poblano, crema, queso fresco, cilantro 🌱🌱		Vegetable Parrillada	85
Siembra Oyster mushroom blend, tres quesos, roasted corn guisado, crema, queso fresco, mixed greens, crispy leeks 🌱🌱🌱		Grilled veggies, grilled queso, fresh avocado, crema, served with tortillas 🌱🌱	
Pollo Amish chicken, avocado, crema, queso fresco, red onion, cilantro + 15 🌱		Chapuzon	96
Salsa Verde Roasted serrano, tomatillo, cilantro 🌱		Pre-order only	
Salsa Roja Chile pulla, guajillo, árbol, tomato, tomatillo 🌱		Spanish Octopus, tiger shrimp, striped bass, spices and chile butter salsa, rice, chipotle mixed greens salad 🌮🌱🌱🌱🌱🌱	
Mole Poblano Chiles, herbs, spices, seeds, nuts, fruits and veggies 🌱🌱🌱🌱			

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	Mac Y Queso	35
Pasilla enchilado black beans 🌱		Mac, roasted poblano crema, roasted corn, manchego cheese, breadcrumbs 🌱🌱🌱	
Arroz	20		
Tomato, garlic, onion 🌱			

Postres

Churros

48

Homemade fresh fried churros, spiced sugar powder, chocolate sauce & churro cajeta helado on the side



Mixed Dessert Board

75

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



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.