



BITOL

MEXICAN HANDCRAFTED CANTINA

LUNCH MENU

SALSAS DE LA CASA

HOMEMADE SAUCES

SMOKY CHIPOTLE 2.50

CHARRED TOMATILLO-JALAPENO 2.50

FIRE HABANERO 2.50

GUAJILLO AMARILLO 2.50

GUACAMOLE

SIGNATURE GUACAMOLE MADE TABLESIDE 10.00

ADD A TOPPING

SIKIL-P'AK 5.00

PUMPKIN SEED/CILANTRO HUMMUS AND POMEGRANATE SEEDS.

ATUN 7.50

TUNA TARTARE, HABANERO-LIME, AND CUCUMBER MANGO RELISH.

POLLO 3.50

ADOBO CHICKEN CRACKLING,

GRILLED SPICE PINEAPPLE.

AL PASTOR 5.00

THIN SLICE HOUSE ADOBO PORK, BACON, AND GRILLED PINEAPPLE/HABANERO ESCABECHE.

BOTAHAS

SMALL BITES

ELOTE LOCO 8.00

GRILLED CORN ON THE COB, RED CHILE AIOLI, HOUSE ADOBO CHILE POWOER, AND QUESO FRESCO.

CORN TRUFFLE TORTITAS 13.50

CORN CAKE FRITTERS, BLACK BEANS, CAMELIZEO ONIONS, POBLANO PEPPERS, JUMBO LUMP CRAB MEAT, AND TRUFFLE AIOLI.

FLAUTITAS DE POLLO 10.00

CRISPY ROLLED UP MINI CORN TAQUITOS, PULLED CHICKEN, AVOCADO MOUSSE, CREAMY BLACK BEAN, AND CHIPOTLE AIOLI.

TOSTADITAS

(CRUNCHY MINI CORN TORTILLAS)

GUAVA CABRA 9.00

GOAT CHEESE, GUAVA PASTE, BLACK BEANS, AND POMEGRANATE SEEDS.

TUNA TARTARE 12.00

PUMPKIN/CILANTRO HUMMUS, SESAME OIL, AND MANGO PICO OE GALLO.

CANGREJO 18.00

JUMBO LUMP CRAB MEAT, GUACAMOLE, GRILLED CORN, AND LIME JALAPENO EMULSION.

ENTRADAS

STARTERS

SIKIL-P'AK [MAYAN DIP] 9.00

TOASTED PUMPKIN SEEDS, ROASTED TOMATILLO, LIME, JALAPENO, QUESO FRESCO, POMEGRANATE SEEDS, AND HOMEMDE MEXICAN FLATBREAD.

PALOMITAS DE COLIFLOR 7.00

CRISPY BEER-BATTERED TEMPURA CAULIFLOWER FLORETS, VALENTINA SWEET CHILE SAUCE, AND ROASTED PEANUTS.

QUESO FLAMEADO

MELTED CHEESE CASSEROLE SKILLET, HOMEMADE CORN TORTILLAS, GUACAMOLE, AND SALSA

NOPALES CON HONGOS 11.00

GRILLED CACTUS AND MUSHROOMS.

CHORIZO CON RAJAS 13.00

PORK CHORIZO, POBLANO PEPPERS, AND CARAMELIZED ONIONS.

SOUPS AND SALADS

CALDO TLALPENO 9.00

CHIPOTLE-TOMATO BROTH, PULLED CHICKEN BREAST. VEGETABLES, RICE, FRIZZLED TORTILLAS, AVOCADO, AND QUESO FRESCO.

CREMA DEL DIA 7.00

CREAM OF SEASONAL VEGETABLES.

BOTANICA [HOUSE SALAD] 9.00

MIX GREENS, TOMATOES, JICAMA, AVOCADO, CUCUMBER, AND PASSION FRUIT VINAIGRETTE.

REY CESAR 11.00

ROMAINE HEARTS, QUESO FRESCO, BOLILLO AL GRATIN, AND CREAMY CAESAR DRESSING.

DE ATUN 22.00

PAN-SEARED TUNA, BABY ARUGULA, MANGO, FIG-BALSAMIC VINAIGRETTE, CHILE TOASTED WALNUTS, AND GOAT CHEESE CROQUETTE.

SALPICDN DE RES 20.00

GRILLED HANGER STEAK, MIXED GREENS, APPLE SLAW, CHERRY TOMATOES, FRIZZLED TORTILLAS, AND PEANUT-GINGER CHILE DE ARBOL VINAIGRETTE.

CEVICHES

DE PEZ 12.00

CURED BASS FISH IN LIME-LULO JUICE, CUCUMBER, PICKLED RED ONIONS, TOMATOES, AVOCADO, CHILE SERRANO, AND SWEET POTATO CHIPS.

MAYA 14.00

AHI TUNA, SHRIMP, CURED BASS FISH IN LIME-LULO JUICE, COCONUT GINGER HABANERO, PAPALO OIL, AND SWEET POTATO CHIPS.

OSTRAS [RAW OYSTER OF THE DAY] M/P

CHIPOTLE MIGNONETTE, GINGER-LIME RELISH, AND HORSERADISH SAUCE.

Consumer Advisory: Consumption of raw or undercooked meat, poultry, fish or eggs may increase risk of foodborne illness. If you have any allergies please speak with your server or ask for a manager prior to ordering.



BITOL

MEXICAN HANDCRAFTED CANTINA

LUNCH MENU

TLAYUDAS

MEXICAN STYLE PIZZA

DEL MERCADO 9.00

GRILLED CACTUS, MUSHROOMS, CAULIFLOWER, AND SALSA NEGRA.

DE COSTA 16.00

SAUTEED SHRIMP, PUMPKIN-SEEDS GUAJILLO SALSA, BELL PEPPER, AND MANGO SALSA.

DE TINGA 10.00

CHIPOTLE ADOBO PULLED CHICKEN, PORK CHORIZO, POBLANO PEPPERS AND CORN.

DE ASADA 15.00

GRILLED ADOBO SPICE HANGER STEAK, PAPAS BRAVAS, MOLE, AND OREGANO PICKLED ONIONS.

LA LEVENDA 16.00

SMOKED SALMON, FIG-CHIPOTLE SPREAD, GOAT CHEESE, AND CRISPY ARUGULA.

FRESH TACO

BIRRIA DE JALISCO 12.00

MEXICAN SLOW COOKED BEEF STEW, CRISPY TORTILLA, BLENDED MIX CHEESE, RED ADOBO BROTH DIPPING SAUCE, CILANTRO, ONIONS, LIME.

COLIFLOR 6.00

BEER-BATTER CAULIFLOWER POPCORN, GUACAMOLE, AND QUESO FRESCO.

DE PEZ 9.00

CRISPY FISH, GUACAMOLE, APPLE COLESLAW, AND CHIPOTLE AIOLI.

DE ATUN 12.00

SEARED TUNA, GUACAMOLE, SESAME OIL, MANGO AND, HABANERO-AIOLI.

DE POLLO 7.00

ADOBO CHICKEN CRACKLING, GUACAMOLE, GRILLED PINEAPPLE, AND VALENTINA-CHILE AIOLI.

AL PASTOR 7.00

THINLY SLICED MARINATED PORK, BACON, ONIONS, PINEAPPLE, AND PAPALO.

CARNE ASADA 12.00

HOUSE ADOBO GRILLED HANGER STEAK, AVOCADO, BLACK BEANS, PICO DE GALLO, AND LIME.

DE COSTA 11.00

SAUTEED SHRIMP, SIKIL-P'AK, CHILE GUAJILLO, BLACK BEANS, AND RED BELL PEPPERS.

GORDITAS

PUFFED-UP TORTILLA POCKET, QUESO FRESCO, AND SPICE CITRUS CABBAGE.

DE NOPALITOS CON HONGOS 7.00

GRILLED CACTUS AND MUSHROOMS.

AL PASTOR 8.00

THIN SLICE HOUSE ADOBO PORK, BACON, AND GRILLED PINEAPPLE-HABANERO ESCABECHE

DE COSTA 10.00 SAUTEED SHRIMP, CHILE GUAJILLO, PUMPKIN-SEEDS, AND HOJA SANTA.

PLATOS FUERTES

ENTREES

ENCHILADAS SUIZAS

(STUFFED ROLLED UP TORTILLAS) 16.00

PULLED CHICKEN, FRESCO/COTIJA/MONTEREY JACK CHEESE, CHARRED TOMATILLO SALSA, AL GRATIN.

ENCHILADAS CON MOLE

(STUFFED ROLLED UP TORTILLAS) 18.00

A TRIO OF MEXICAN CHEESES, CILANTRO, RED ONIONS, ROASTED ADOBO POTATOES, AND BITOL MOLE.

MEDALLON DE ATUN 22.00

SESAME SPICE RUB PAN-SEARED TUNA, CUCUMBER, CORN, BLACK BEAN CACTUS SALAD, MISO CREAM, AND HOJA SANTA CITRUS EMULSION.

POLLO CON MOLE 21.00

GRILLED HALF BABY CHICKEN, QUESO FRESCO, ENCHILADA, AND BITOL HOUSE MOLE.

CARNITAS MICHOACAN 20.00

SLOW COOKED PORK BUTT IN A COPPER CAZO, ORANGE, LIME, HERBS, FIVE CHILE SALSA, CRISPY PORK BELLY, HOMEMADE PICKLED VEGETABLES, AND TORTILLAS DEL COMAL.

CHILE RELLENO 11.00

PAN CRUSTED POBLANO, MEXICAN CHEESE, MUSHROOMS, CORN, CARAMELIZED ONIONS, GUAJILLO JALAPENO SAUCE SERVED, WITH RICE AND BEANS.

BITOL BURGUER 23.00

ANGUS BEEF, CHILE RELLENO, AVOCADO, CHIPOTLE AIOLI, BRIOCHE BUN, BITOL FRIES.

SUPER SANDWICH

BAGUETTE, CUCUMBER TARTAR SAUCE,

TOMATOES, AVOCADO, AND QUESO ASADO.

MILANESA DE POLLO 12.00

BREADED CHICKEN CUTLET.

AL PASTOR 12.00

THINLY SLICED MARINATED PORK, BACON, ONION, PINEAPPLE, AND PAPALO.

CARNITAS 14.00

SLOW COOKED PORK IN ORANGE AND FRESH HERBS.

PARA ACOMPANAR

SIDES

NOPAL ASADO [GRILLED CACTUS] 5.00

SWEET POTATO NOPIRATO HASH 5.00

BITOL FRIES 5.00

SAUTEED MUSHROOMS AND PEPPERS 5.00

CORN/CHIPOTLE MAC & CHEESE 5.00

ARROZ A LA MEXICANA [MEXICAN RICE] 5.00

FRIJOLES REFritos NEGROS [BLACK BEANS] 5.00

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