

# LACASA DE JULIETTE

## BOTANAS starters

**Tostopos & Salsa de Molcajete 4**  
Adobo Tostada Chips and Fire Rosted Salsa

**Tostopos & Chicharrones 11**  
Adobo Tostada Chips & Pork Cracklings  
House Made Guacamole & Salsa Morita

**Vampiros de Juillette 11**  
2 Crispy Queso Oaxaca Tostadas,  
Carnitas, Guacamole

**Alitas de Pollo Con Salsa Seca 14**  
(1/2 Dozen Sweet or Spicy)  
Wings in Piloncillo Glaze, Guajillo Chili,  
Crispy Garlic or Salsa Macha for Spicy

**Ceviche Mixto 24**  
Blue Crab, Sea Bass, Shrimp, and Lobster  
Serrano Chili, Cucumber, Lime, Avocado

**Queso Fundido 16**  
(Add Carnitas, or Chicken \$2)  
Cheese Fondue, Fire Roasted Corn,  
House Made Chorizo, Steamed Corn Tortillas

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## ENSALADA & SOPA salad & soup

**Pozole Rojo 14**  
Braised Pork, White Hominy, Toasted  
Chili Broth, Chicharrón, Radish

**Romana 14**  
Romaine, Jicama, Charred Corn,  
Pickled Red Onion, Cotija Cheese,  
Cilantro Lime Dressing  
(Add Grilled Shrimp \$10)

**Caesar 16**  
Romaine, House Made Chorizo,  
Caesar Dressing, Parmesan  
(Add Grilled Shrimp \$10, Carne Asada \$8)

## ESPECIALDADES House Specialties

**Fajitas 32**  
Carne Asada or Shrimp  
Peppers, Onions, Oaxacan Cheese  
and Tequila Blanco

**Quesabirria Tacos 16**  
(Order of 2, Add one additional \$6)  
Corn Tortilla Quesadilla, Gruyère,  
Braised Beef Brisket, Chili Consomme

**Costilla Corta 48**  
Negra Modelo Braised Short Rib  
Guerrero-Style Mole, Pickled Serrano

**Filete 40**  
8oz Filet Mignon, Rajas Con Cema  
Chimichurri

**Pollo Asado 28**  
Confit Achiote Glazed, Roasted,  
Boneless Half Chicken, Citrus Salad

## MEXICO CITY PLATTER 68

Served with Arroz Rojo, Frijoles, Salsa Morita, Salsa Verde,  
Crema Mexicana, and Corn Tortillas

### Choose Two Proteins:

**Carnitas**  
**\*Carne Asada**

## PLATOS FUERTES entrées

**Carnitas 26**  
Orange Braised and  
Caramalized Crispy Pork Shoulder  
Arroz Rojo, Frijoles

**Suadero-Style Brisket 30**  
Slow Roasted Brisket in  
Coffee and Burnt Cinnamon  
Arroz Rojo, Frijoles

**Carne Asada 34**  
Citrus Marinaded Skirt Steak  
Arroz Rojo, Frijoles

**Asada Burrito 19**  
(Add Grilled Shrimp \$10)  
Skirt Steak, Queso Fresco,  
Arroz Rojo, Frijoles

**Enchiladas 26**  
Braised Chicken or Beef Brisket  
Corn Tortilla, Queso Fresco, Salsa Tatemade  
Arroz Rojo, and Frijoles e

**Suadero-Style Brisket**  
**Pollo Asado**

## MARISCOS seafood entrées

**\*Pescado a La Talla 57**  
Mediterranean Sea Bass, Tomatillo and Guajillo Salsas,  
Citrus Fennel Papalo Salad

**Camarones Diablo 34**  
Sautéed Shrimp with Garlic, Lime,  
Coriander and Chili with Frijoles Charro

**Langosta 85**  
2lb Maine Lobster, House Made Crab Chorizo,  
Roasted Jalepeño Béarnaise

## GUARNICIONES sides

**Esquites 9**  
Fire Rosted Sweet Corn, Cotija, Tajin  
(Add Roasted Bone Marrow w/Salsa Macha \$7)

**Guerrero-Style Arroz Rojo 6**  
Jasmine Rice, Roasted Garlic, Tomato

**Hongos y Nopales 9**  
Roasted Mushrooms,  
Grilled Cactus, Salsa Verde

**Frijoles Refritos 6**  
Refried Pinto Beans, Pork, Cotija, Chives

**Adobo Papas Fritas 6**  
Crispy Potato Fries with Chili and Spices

Please notify your server of any dietary restrictions.

\*Consuming RAW or UNDERCOOKED Meat, Poultry, Seafood, Shellfish or Eggs MAY increase your risk of foodborne illness especially in those with pre-existing health conditions.  
Gratuity of 20% automatically added to parties of six or more. Checks may be split a maximum of four ways, by total and not items.



### AGUA FRESCAS 8

**Fresa y Menta**  
Stawberry & Mint  
(Add shot of Planteray Cut & Dry Coconut Rum \$6)

### Horchata

Housemade Rice Milk with  
Cinnamon Toast Crunch

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### SANGRIA 13

### Blanco

Ketel One Botanical, Passion Fruit,  
Crisp White Wine, Stone Fruit

### Rojo

Planteray 5Yr Barbados Rum,  
Rich Red Wine, Mixed Berries

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### BEER

### Modelo Especial Draft

16oz \$8  
22oz \$11

### Make it a Michelada

Family Secret Spices,  
Clamato, Fresh Lime (Add \$4)

### Bottles & Cans 7

Corona Extra  
Corona Premier  
Indio Lager  
Bohemia Pilsner  
Modelo Negra  
Corona Extra  
Dos XX Lager  
Velvet Glow Helles Lager  
Victoria Lager  
Pliny The Elder IPA \$11  
Rotating Hazy IPA \$11  
Deep Eddy Vodka Lime Seltzer

### COCKTAILS 14

### Midnight Garden

Ketel One Botanical Grapefruit & Rose Vodka,  
Fresh Grapefruit and Lime

### Brisa Marina

White Rum, Coconut Rum, Lime  
Passion Fruit Coconut syrup

### Valle de Bravo

Bozal Mezcal  
Negroni-Style Bliss

### Cabra Sagrada

Cantera Negra Añejo Tequila  
Cajeta Infused  
Espresso Martini

### Emerald City

Whistling Andy Cucumber Gin  
Cachaça, Lime Oleo, Jalapeño Shrub

### S.O.C.K.S.

Planteray 5Yr Barbados Rum  
Cinnamon Toast Crunch Horchata

### Carajillo de Chiapas

Licor 43  
Espresso, Banana Foam

### EL Wero Palma

(House Old Fashioned with Choice of)  
Fair Caxacan Blue Corn Whiskey  
or  
Reposado Tequila and Bozal Mezcal

### MARGARITAS 12

*Premium Margarita with Tequila Ocho Plata Add \$4*

### Tommy's Style

100% Blue Agave  
Chinola Mango Liqueur,  
Cimmaron Blanco Tequila,  
Fresh Lime, Agave Syrup

### Fresa

Slow Roasted Strawberry,  
Fresh Lime, Agave Syrup

### Mango

Chinola Mango Liqueur,  
Caramelized Pineapple

### Non-Alcoholic

Lyre's Agave Blanco  
with your choice of flavor

### Pina

Fresh Lime, Agave Syrup

### Gigantes \$20

Make Any Margarita  
a Double 16oz of Joy

### WINE

### ROSE/SPARKLING

**François Montand**  
Brut Rosé NV  
11/38  
Class/Bottle

**Chateau d'Esclans**  
Whispering Angel / Côtes De Provence, FR  
18/50

### WHITE

**Villa Maria Private Bin '22**  
Sauvignon Blanc / Marlborough, NZ  
11/38

**Morgan '23**  
Chardonnay / Santa Lucia Highlands, CA  
12/40

**Som '22**  
Zillah Ranch Reisling / Columbia Valley, WA  
48

**Valckenberg '21**  
Gewürztraminer / Rheinhessen, DE  
42

### RED

**Paul Hobbs '23**  
Crossbarn Pinot Noir / Sonoma Coast, CA  
16/48

**Ricardo Santos '20**  
Malbec / Mendoza, AR  
13/39

**Swick Wines '23**  
Vegas On Acid Cinsault / Newberg, OR  
45

**Ontañón '20**  
Tempranillo, Garnacha / Rioja, ES  
48

**Santa Rita '21**  
Medalla Real Cab Sauvignon / Maipo Valley, CL  
55