Norte

"Neighborhood Mexican Steakhouse"

EVERYTHING THROUGH Live Charcoal COOKING!

Menu made for sharing, honoring our family tradition.

BOTANAS

Chicharrón de Cachete.....24
Crispy pork cheek, guacamole, prepared tableside.

Tiradito de Papada.....18
Thinly sliced pork jowl, slow-cooked for 16 hours, fire-finished, wild piquín chile salsa.

Ostiones Zarandeados 3 PC.....17
Fire-grilled Lucky Lime oysters, smoky chile-lime glaze, Grana Padano.

Chicharrón de Rib Eye.....26
Crispy USDA Prime rib eye, creamy norteño beans.

Queso Fundido con Chorizo.....19
Housemade cured Cadereyta-style chorizo, Chihuahua cheese blend, jalapeño, flour tortillas.

Sopa de Fideo con Frijoles.....12
Noodle soup, green chile broth, dried beef, beans. ***Pure comfort.***

La Carne Asada AL CARBÓN

Rib Eye a la Sal
USDA Prime rib eye over charcoal, Colima sea salt, seared onion.
14oz *58* ***28oz*** *98*

Rib Eye con Tuétano
Roasted bone marrow, mojo norteño, wild chile piquín salsa.
14oz *74* ***28oz*** *128*

Vacío al Jus
USDA Prime flap steak, fire-seared, beef jus slow-cooked 48 hours.
7oz *42*

Costilla Norteña
USDA Prime short rib steak over live fire, charred scallions, wild chile piquín salsa.
9oz *32*

Porterhouse
USDA Prime strip and tenderloin on the bone, over charcoal, seared onion, side of four creamy norteño bean.
38oz *196*

Our beef is exclusively grass-fed and aged for 24 days, sourced from small family ranches across South Dakota's pristine grasslands, where cattle are raised with generational care and traditional methods.

VEGETALES

Chicharrón de Esquites.....16
Tempura corn and toasted pumpkin seeds, chile-rojo aioli, Grana Padano, lemon.

Guacamole.....18
Avocado smashed to order with raw red salsa, crispy corn tostadas.

Ceviche de Coliflor.....18
Cauliflower cured in lime, serrano, pico de gallo, guacamole.

Col Asada.....18
Charred cabbage, pistachio, truffle, creamy beef jus dressing.

Ensalada César con Machaca.....21
Little gem lettuce, anchovy Caesar dressing, crispy machaca, Grana Padano.

Ensalada Verde con Elotes.....19
Baby spinach, sautéed corn, toasted pepitas, Meyer lemon vinaigrette.

TACOS

Tacos Bachi (F) 2 pc.....21
Griddled barbacoa, crispy beef cheek chicharrón, cheese crust.

Tacos de Sirloin "Campos" (F) 3 pc..26
Grilled Prime top sirloin, Chihuahua cheese.

Tacos de Trompo (C) 4 pc.....28
Spit-grilled adobo-marinated pork.
Butter lettuce leaf +2

F: Flour tortilla C: Corn tortilla

Taco Campechano (F) 1 pc..... 10
Carne asada, trompo, Chihuahua cheese, avocado.

Tacos Fénix de Portobello (C) 2 pc.18
Crispy Baja-style portobello, avocado, cabbage, chipotle mayo. Vegetarian.

Tacos de Pescado Zarandeado (C) 2 pc...19
Branzino, zarandeado salsa, stewed beans, pineapple pico de gallo.

ESPECIALIDADES DE LA CASA

French Dip de Barbacoa

12-hour cooked beef cheek and tongue barbacoa, Chihuahua cheese, jus for dipping. Just twelve a day. 29

Pollo Asado Rojo.....34
Josper-roasted half chicken, red chile adobo, 48 hour simmered chicken jus.

Asado de Boda.....28
Slow-cooked pork loin, three-chile adobo, rice, corn tortillas.

Pescado Zarandeado.....37
Fire-grilled branzino, smoky chipotle glaze, charred Meyer lemon.

SIDES

Espárragos a la Sal 16
Colima sea salt, lemon.

Burritos (4 pc) 14
Creamy norteño beans in flour tortilla.

Puré de Papa 14
Idaho mashed potatoes, beef jus.

Papa Asada con Trompo 14
Loaded baked potato with trompo.

Ajo Rostizado 6
Roasted garlic heads.

Rajas con Crema 14
Creamy poblano chile strips, sweet corn, cheese.

Not a gluten-free facility, cross-contamination possible.
Before placing your order, please inform your server if anyone in your party has a food allergy.

COCKTAILS
DEL NORTE

La Colorada 18
Blanco tequila, mezcal, Campari, prickly pear, lime.

Parchita 19
Rosaluna mezcal, lime juice, passion fruit liqueur.

Martini Norte 15
La Familia Platino, Bianco vermouth, Ancho Reyes, olive juice.

Media Noche 20
La Familia Reposado, Dubonnet Rouge, Combier triple sec, smoked cherries.

La Alameda 18
Condesa gin, Yellow Chartreuse, lemon, basil.

Hoja Santa 19
Thai basil-infused ALB vodka, Chareau aloe liqueur, lime.

Jamaica Brava 18
Gran Centenario Platino, 400 Conejos mezcal, hibiscus, lime, Tajín rim.

MOCKTAILS

Margarita Cero 15
Ritual tequila (non-alcoholic), prickly pear, lime, passion fruit.

Parchita Cero 15
Ritual tequila (non-alcoholic), lime juice, Chinola passion fruit.

Phony Negroni 15

MARGARITAS

Classic Margarita 17
Gran Centenario Reposado, lime juice, agave.

Norte Margarita 19
Reserva de la Familia Platino, pineapple, Sarti Rosa, lime, agave, house chile-lime salt.

MARTINIS

Dirty Martini 18
Condesa gin or ALB vodka, dry vermouth, olive.
Blue cheese olives available upon request.

Espresso Martini 19
Vodka, Kahlúa, fresh espresso, simple syrup.

THE CLASSICS

Old Fashioned 18
Pipe Dream, Angostura bitters.

Mezcal Negroni (Draft) 19
400 Conejos mezcal, Campari, Poli Gran Bassano vermouth.

Aperol Spritz 17
Aperol, Prosecco, soda.

Hugo Spritz 21
St-Germain, sparkling wine, soda.

Manhattan 19
Great Jones bourbon, Poli Gran Bassano vermouth, Tia Maria, Amaro Montenegro.

Whiskey Sour 18
Pipe Dream, lemon juice, simple syrup.

Sueñito
"LEVANTA MUERTOS"

The Northern refresher: sparkling mineral water, fresh-squeezed lime, Colima sea salt rim. Bright and thirst-quenching; a classic that rehydrates and keeps you going. 7

"Cheve Preparada"

Michelada de la Casa 10
Mexican lager, Clamato, lime, house sauces, celery, chiltepín, a pour of mezcal, Tajín rim.

Michelada de la Casa con Ostión 14

Draft Beer

Negra Modelo 8
Pacífico 8
Brooklyn Lager 9
Other Half Snaps 10
Brooklyn East IPA 10
Peroni Nastro Azzurro 9
RunWild IPA (non-alcoholic) ..12

Bottle

Carta Blanca 9
Corona 9
Corona Light 9
Tecate Light 9
Tecate Original 9
Corona Cero (non-alcoholic) 9

WINE BY GLASS

RED

Scielo 19
Syrah, Cabernet, Merlot, Valle de Parras Coahuila, 2023.

Santos Brujos 29
Tempranillo, Valle de Guadalupe, 2022.

J. Lohr, Pure Paso 25
Cabernet Sauvignon, Petit Sirah, Paso Robles CA, 2023

Château Les Trois Croix 34
Bordeaux, 2021.

Lleiroso Crianza 17
Tempranillo, Ribera del Duero, 2024.

Señorío de Sarria Crianza 17
Cabernet Sauvignon, Garnacha, Graciano, 2022.

ROSÉ

Le Petit Renard 16
Rosé, Provence.

WHITE

Caprichosa Verdejo 16
Verdejo, D.O. Rueda.

Monte Xanic Viña Kristel 19
Sauvignon Blanc, Baja California, 2024.

Bruma Plan B 23
Chardonnay, Baja California, 2023.

Jordan 29
Chardonnay, Paso Robles, CA, 2023.

SPARKLING

El Bajío Colección de México Rosé 19
Brut, Querétaro.

Moët & Chandon Impérial 29
Brut, Champagne.

CARAJILLOS

Clásico 10
Licor 43, espresso.

Cremoso de Mazapán 10
Tequila, espresso, mazapán mix - Mexico's beloved peanut candy.

Carajillo de Nuez 10
Licor 43, espresso, orgeat, pecan.