

INVIERNO 2009

GUACAMOLE Y SALSA

- TRADITIONAL GUACAMOLE WITH COTIJA CHEESE \$10
- ADD CRAB \$4
- SALSA MEXICANA \$5

NACHOS LIBRES

- IGNACIO BLACK BEANS, TOMATO, QUESO MIXTO, JALAPEÑO, CHILE DE ARBOL, RADISH \$8
- ENCARNACIÓN SKIRT STEAK, REFRIED BEANS, QUESO MIXTO, CHILE DE ARBOL, CREMA, CILANTRO \$9

CEVICHE

- CAMARONES SHRIMP, SPICY TOMATO, AVOCADO, PLANTAIN CHIP \$9
- LANGOSTA LOBSTER, CRAB SALPICON, RED CHILE, GRAPEFRUIT \$14
- ATÚN BIG EYE TUNA, SERRANO-COCONUT SAUCE, LIME SORBET, TOMATILLO, TOSTADITA \$11
- HAMACHI YELLOWTAIL, HABANERO ORANGE SAUCE, SANGRITA SORBET, MINT \$12
- PULPO OCTOPUS, LIME, SERRANO CHILE, MICRO CILANTRO \$12

ENSALADAS

- CHILANGO CHOP BABY ARUGULA, WATERCRESS, CHERRY TOMATO, SPICED PECAN, CHOICE OF CHIPOTLE BUTTERMILK DRESSING OR TOMATO-LIME VINAIGRETTE \$7
- GORDO'S COBB BABY ROMAINE, ADOBO CHICKEN, CHORIZO, CABRALES, ARBOL CROUTON \$9
- JÍCAMA POMEGRANATE, GALIA MELON, ORANGE, PEPITAS, LEMON VINAIGRETTE \$7



DISTRITO



MODERN MEXICAN

SOPAS

- TORTILLA TOMATO, CHICKEN, PASILLA CHILE BROTH, QUESO FRESCO, AVOCADO \$7
- CALABAZA LOBSTER, BUTTERNUT SQUASH, APPLE, PEPITAS, CREMA \$8

HUARACHES

- CHILANGO CARNITAS, CHORIZO, SERRANO HAM, POTATO, QUESO DAXACA, COTIJA \$11
- LOS HONGOS FOREST MUSHROOMS, HUITLACOCHÉ SAUCE, QUESO MIXTO, BLACK TRUFFLE, CORN SHOOT \$12
- GUISADOS SHORT RIB, 3 CHILE BBQ, QUESO MIXTO, POBLANO, CREMA, RADISH \$11

LOS TACOS

- POLLO CHICKEN ROPA VIEJA, QUESO FRESCO, CREMA, RADISH \$8
- CARNE KOBE FLAT IRON STEAK, TRUFFLE POTATO, TOMATO-HORSERADISH ESCABECHE, YUKON FRIES \$15
- HAMACHI "ESTILO OG" YELLOWTAIL, CHIPOTLE REMOULADE, AVOCADO, RED CABBAGE, LIME \$14
- CARNITAS PULLED PORK, BLACK BEANS, PINEAPPLE SALSA \$9
- CAMARONES Y CHORIZO SHRIMP, CHORIZO, REFRIED BEANS, TOMATO, RADISH \$12
- ATÚN TUNA, CUCUMBER, CHILE DE ARBOL, AVOCADO \$14
- LENGUA TONGUE, GUAJILLO CHILE GLAZE, SALSA VERDE \$7
- CARNE AL CARBÓN MARINATED HANGER STEAK, SALSA VERDE, RADISH \$10

WINTER 2009

TRADICIONALES

- ENCHILADA DE POLLO CHICKEN, CHIHUAHUA CHEESE, EPAZOTE, RED CHILE SAUCE \$6
- ENCHILADA DE CANGREJO JUMBO LUMP CRAB, POBLANO PEPPERS, ROASTED CORN, SALSA VERDE \$8
- TAMALES ROASTED PORK \$6
- ESQUITES SWEET CORN, QUESO FRESCO, CHIPOTLE, LIME \$5
- MEXICO CITY STYLE QUESADILLA HUAZONTLE, BLACK BEANS, QUESO DAXACA, EPAZOTE, SALSA RANCHERA \$5
- QUESO FUNDIDO DUCK BARBACOA, POBLANO CHILE RAJAS, CUATRO QUESOS \$12

LOS MOLES

- POBLANO DUCK BREAST \$10
- AMARILLO RABBIT \$10
- VERDE PORK BELLY \$8

ESPECIALIDADES

- "DISTRICT CHICKEN" ORGANIC CHICKEN, CHIPOTLE-ORANGE CHILE GLAZE, CRISPY YUCA FRIES, TOMATO HERB SALAD \$22
- CARNE ASADA 12 OZ. NY STRIP STEAK, ADOBO, FRIED TOMATILLO, CREAMY POBLANO CORN RICE \$32
- CHULETAS DE CORDERO LAMB CHOPS, SMOKED BACON ATOLE, CHANTERELLE ESCABECHE, 3 CHILE BBQ, CREMA \$21
- PESCADO DEL DÍA WHOLE GRILLED FISH VERACRUZ STYLE, TOMATOES, CAPERS, GREEN OLIVES \$33
- LOS CALLOS DIVER SCALLOPS, PINEAPPLE, GRAPEFRUIT, HABANERO REDUCTION \$19

ACOMPANAMIENTOS

- AGUACATE Y JITOMATE AVOCADO, TOMATO \$5
- PLÁTANO Y CREMA SWEET PLANTAINS, QUESO FRESCO \$4
- ARROZ CON FRIJOLE NEGROS BLACK BEANS, RICE \$4
- FRIJOLE REFritos REFRIED BEANS \$3

MENU SELECTION BY JOSÉ GARCÉS



MARGARITAS

DISTRITO (HOUSE) JIMADOR SILVER-ORANGE-LIME WITH FRESH FRUIT	\$10
JEFE DON JULIO REPOSADO TEQUILA-COINTREAU-LIME WITH FRESH FRUIT	\$12
LUCHADOR WITH FRESH FRUIT	\$14
FROZEN ORANGE	\$16
LUCHADOR WITH FRESH FRUIT	\$8
FROZEN ORANGE	\$10
FROZEN ORANGE	\$9
PALOMA JIMADOR SILVER TEQUILA-GRAPEFRUIT SODA-LIME-SALT	\$8

MARGARITA PITCHERS:

DISTRITO (HOUSE) WITH FRESH FRUIT	\$49
FROZEN ORANGE	\$52
LUCHADOR WITH FRESH FRUIT	\$39
LUCHADOR WITH FRESH FRUIT	\$39
LUCHADOR WITH FRESH FRUIT	\$42

★ ★ ★ CÓCTELES ★ ★ ★

MICHELADA MODELO ESPECIAL-LIME-SPICES-SALT	\$6
NITRO CAIPIRINHA CACHAÇA-CANTON GINGER LIQUOR-LIME	\$12
BLUE DEMON MOJITO RUM-FRESH MIXED BERRIES-FRESH MINT	\$10
HEMINGWAY CHILE INFUSED HORNITOS TEQUILA-MARASCHINO-GRAPEFRUIT	\$10
EL SANTO GIMLET REPOSADO TEQUILA-FRESH LIME JUICE-CILANTRO	\$12
HORCHATA COLADA BLANCO TEQUILA-HORCHATA-COCONUT-PINEAPPLE	\$11
PIÑA FELIZ PINEAPPLE VODKA-BOURBON-GRAPEFRUIT	\$10

MEXICAN SANGRIA

RED SANGRIA RED WINE, ORANGE LIQUEUR, APRICOT BRANDY	\$7
WHITE SANGRIA WHITE WINE, ORANGE LIQUEUR, APRICOT BRANDY	\$7
PITCHER	\$29

★ ★ ★ CERVEZAS ★ ★ ★

BOTTLES	
CORONA (MEX)	\$5
CORONA LIGHT (MEX)	\$5
PACIFICO (MEX)	\$5
NEGRA MODELO (MEX)	\$5
RED PIG (MEX)	\$5
DRAFT	
STAFF'S CHOICE (USA)	\$6
DOCK STREET RYE IPA (USA)	\$6
DOS EQUIS AMBER (MEX)	\$6
DOS EQUIS LAGER (MEX)	\$6
YARDS BRAWLER ALE (USA)	\$6

WINES BY THE GLASS

SPARKLING	
CHARDONNAY PASCAL TOSO, MENDOZA, ARGENTINA, N.V.	\$10
WHITES	
CHARDONNAY GLORY DAYS, LODI, CA, 2008	\$11
GEWÜRZTRAMINER BANYAN, MONTEREY, CA, 2008	\$7
PINOT GRIS J&F LURTON, MENDOZA, ARGENTINA, 2008	\$9
SAUVIGNON BLANC SANTA RITA "120", LONTUE, CHILE, 2009	\$10
TORRONTES BODEGA UNO, MENDOZA, ARGENTINA, 2008	\$8
REDS	
CABERNET SAUVIGNON VISTAMAR, CENTRAL VALLEY, CHILE, 2007	\$8
MALBEC ELSA BIANCHI, SAN RAFAEL ARGENTINA, 2008	\$10
PINOT NOIR MANDOLIN, MONTEREY, CA, 2008	\$11
SYRAH CLINE, SONOMA, CA, 2007	\$9

NON-ALCOHOLIC \$3

JARRITOS (FRUIT PUNCH, WATERMELON, GRAPEFRUIT)	BOING (GUAVA, MANGO, STRAWBERRY)
AGUA FRESCAS (JAMAICA, TAMARINDO)	HORCHATA (SWEETENED RICE MILK)

DISTRITO

EL 31 DE DICIEMBRE

\$65 PER PERSON, EXCLUDING TAX, BEVERAGE & GRATUITY

FIRST

CRAB GUACAMOLE

MASHED AVOCADO, JUMBO LUMP CRAB, JALAPEÑO, COTIJA CHEESE

CEVICHE DE HIRAMASA

WHITE GRAPE GELÉE, PICKLED CUCUMBER, CRISPY SHALLOT, OPAL BASIL

ARUGULA SALAD

BLOOD ORANGE, TOMATO CONFIT, SPICED PEPITAS, SMOKED BACON VINAIGRETTE

SECOND

PORCINI FUNDIDO

PORCINI MUSHROOMS, ROASTED CIPOLLINI, QUESO MIXTO

ALBÓNDIGAS

LAMB MEATBALLS, RED CHILE-CHOCOLATE SAUCE, BLACK TRUFFLE

HAMACHI TACO

CHIPOTLE REMOULADE, AVOCADO, RED CABBAGE

THIRD

AGED SIRLOIN

CREAMY POBLANO CORN RICE, CHIMICHURRI

MOLE MANCHAMANTELES

DUCK BREAST, STEAMED WHITE RICE

MAYAN SHRIMP A LA PLANCHA

MARINATED & GRILLED MAYAN SHRIMP, CREMINI MUSHROOMS, CARAMELIZED PEARL ONION, PASILLA CHILE SAUCE

SWEET PLANTAIN

BLACK BEANS, MEXICAN CREMA, QUESO FRESCO

ESQUITES

STEAMED SWEET CORN, QUESO FRESCO, CHIPOTLE, LIME

DESSERT

TRES LECHES

3 MILK CAKE, PASSION FRUIT CURD, TROPICAL FRUIT

TEQUILA PAIRING \$30 PER PERSON