LA PRIMAVERA 2012

GUACAMOLE Y SALSA

TRADITIONAL GUACAMOLE WITH COTIJA CHEESE V — $10
ADD CRAB — $4
SALSA MEXICANA V — $7

NACHOS LIBRES

IGNACIO BLACK BEANS, TOMATO, QUESO MIXTO, JALAPEÑO, CHILE DE ARBOL, RADISH V — $10

ENCARNACIÓN SKIRT STEAK, REFRIED BEANS, QUESO MIXTO, CHILE DE ARBOL, CREMA, CILANTRO — $11

CEVICHES

CAMARONES SHRIMP, SPICY TOMATO, AVOCADO, PLANTAIN CHIP — $9

ATÚN YELLOWFIN TUNA, SERRANO-COCONUT SAUCE, LIME SORBET, TOMATILLO, TOSTADITA — $13

HIRAMASA CLEAN SEAS YELLOWTAIL, HABANERO ORANGE SAUCE, SANGRITA SORBET, MINT — $12

PULPO OCTOPUS, LIME, SERRANO CHILE, MICRO CILANTRO — $12

ENSALADAS

CHILANGO CHOP ROMAINE, BABY ARUGULA, WATERCRESS, GREEN APPLES, CRANBERRIES, SPICED PECANS, HONEY-LIME VINAIGRETTE V — $8

ANGELICA'S FRESA STRAWBERRIES, SPINACH, MELON, CABRALES, SERRANO-BALSAMIC VINAIGRETTE, POPPY SEEDS V — $8

JÍCAMA JÍCAMA, MANGO, HONEYDEW, ORANGE, PEPITAS, LEMON VINAIGRETTE V — $8

04/10/12

DISTRITO

MODERN MEXICAN

SOPAS

TORTILLA TOMATO, CHICKEN, PASILLA CHILE BROTH, QUESO FRESCO, AVOCADO — $7

POZOLE VERDE PORK BELLY AND HOMINY SOUP, LITTLENECK CLAMS, CHORIZO, SALSA VERDE — $10

HUARACHES

PATO DUCK CONFIT, MANCHEGO CREAM, TEQUILA CHERRY ESCABECHE — $12

LOS HONGOS FOREST MUSHROOMS, HUITLACOCHE SAUCE, QUESO MIXTO, BLACK TRUFFLE, CORN SHOOT V — $12

COSTILLAS SHORT RIB, 3 CHILE BBQ, QUESO MIXTO, POBLANO, CREMA, RADISH — $12

LOS TACOS

POLLO CHICKEN ROPA VIEJA, QUESO FRESCO, CREMA, RADISH — $8

CARNE KOBE FLAT IRON STEAK, TRUFFLE POTATO, TOMATO-HORSERADISH ESCABECHE, YUKON FRIES — $15

MAHI MAHI CHIPOTLE REMOULADE, AVOCADO, RED CABBAGE, LIME — $14

CARNITAS PULLED PORK, BLACK BEANS, PINEAPPLE SALSA — $9

CAMARONES Y CHORIZO SHRIMP, CHORIZO, REFRIED BEANS, TOMATO, RADISH — $9

LENGUA TONGUE, CEBOLLA CRIOLLA, SALSA VERDE — $7

CARNE AL CARBÓN MARINATED HANGER STEAK, SALSA VERDE, RADISH — $10

CHEF'S TASTINGS

DIEGO RIVERA $45 PER PERSON

FRIDA KAHLO $55 PER PERSON

TEQUILA PAIRING $25 PER PERSON

MENU SELECTION BY JOSE GARCES

10/18/11

CONSUMERS ARE ADVISED THAT EATING RAW OR UNDERCOOKED FOOD MAY INCREASE THE RISK OF GETTING A FOOD BORNE ILLNESS

SPRING 2012

TRADICIONALES

ENCHILADA DE POLLO CHICKEN, CHIHUAHUA CHEESE, EPAZOTE, RED CHILE SAUCE — $6

ENCHILADA DE VERDURAS SPINACH, SMOKED TOMATO, SALSA RANCHERA V — $9

TAMALES ROASTED PORK — $6

ESQUITES SWEET CORN, QUESO FRESCO, CHIPOTLE, LIME V — $5

TOSTADA BLACK BEANS, CHARRED RED ONION, RAJAS SMOKED TOMATO SOFRITO, AVOCADO V — $9

MEXICO CITY STYLE QUESADILLA CALABAZA, SQUASH BLOSSOM, GOAT CHEESE, POBLANO ESPUMA V — $9

QUESO FUNDIDO DUCK BARBACOA, POBLANO CHILE RAJAS, QUESO MIXTO — $12

LOS MOLES

POBLANO DUCK BREAST, TRADITIONAL MEXICAN MOLE, SESAME SEEDS — $11

AMARILLO RABBIT LOIN, YELLOW TOMATO, PINEAPPLE — $10

VERDE PORK BELLY, TOMATILLO, PEPITAS — $9

ESPECIALIDADES

"DISTRICT CHICKEN" ORGANIC CHICKEN, CHIPOTLE-ORANGE CHILE GLAZE, CRISPY YUCA FRIES, TOMATO HERB SALAD — $24

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 — $28

PESCADO DEL DÍA WHOLE GRILLED FISH VERACRUZ STYLE, TOMATOES, CAPERS, GREEN OLIVES — $33

LOS CALLOS DIVER SCALLOPS, PINEAPPLE, GRAPEFRUIT, HABANERO REDUCTION — $19

ACOMPANAMIENTOS

EJOTES GREEN BEANS, CONFIT CHERRY TOMATOES, QUESO BLANCO, ROASTED GARLIC LEMON VINAIGRETTE V — $6

PLÁTANO Y CREMA SWEET PLANTAINS, QUESO FRESCO V — $4

ARROZ CON CREMA CREAMY POBLANO CORN RICE V — $5

ARROZ CON FRIJOLES NEGROS BLACK BEANS, RICE V — $4

FRIJOLES REFRITOS REFRIED BEANS — $3

V = VEGETARIAN

03/27/12

BEVERAGES

MARGARITAS

DISTRITO (HOUSE) SAUZA HORNITAS PLATA–ORANGE LIQUOR–LIME	$10/$49
WITH FRESH FRUIT	$12/$57
JEFE DON JULIO REPOSADO - COMBIER - LIME	$15
WITH FRESH FRUIT	$17
SEASONAL FROZEN MARGARITA	$9
PALOMA SAUZA HORNITAS PLATA–GRAPEFRUIT SODA–LIME–SALT	$8

CÓCTELES

MICHELADA MODELO ESPECIAL–LIME–SPICES–SALT	$6
LIEB'S LEMONADE TITO'S VODKA, FRESH SQUEEZED LEMON JUICE	$10
HEMINGWAY CHILE INFUSED TEQUILA–MARASCHINO–GRAPEFRUIT	$10
SPANISH FLY FRUIT INFUSED TEQUILA–LIME–SIMPLE SYRUP	$10
EL SANTO GIMLET REPOSADO–LIME JUICE–CILANTRO	$12
TEQUILA AVIATION ESPOLON BLANCO-LEMON-CREME DE VIOLETTE-MARASCHINO LIQUEUR	$12

MEXICAN SANGRIA

RED RED WINE–TEQUILA–BLACKBERRY BRANDY–SPICED SIMPLE SYRUP	$8
WHITE WHITE WINE–TEQUILA–APRICOT BRANDY–SPICED SIMPLE SYRUP	$8
PITCHER	$35

NON-ALCOHOLIC $4

COCA COLA MEXICANO
JARRITOS (GRAPEFRUIT, MANDARIN)
AGUA FRESCAS (JAMAICA, TAMARINDO)
BOING (MANGO)
HORCHATA (SWEETENED RICE MILK)

03/27/12

CERVEZAS

BOTTLES

CORONA (MEX)	$5
CORONA LIGHT (MEX)	$5
PACIFICO (MEX)	$5
SIXPOINT BENGALI TIGER - 16oz CAN (USA)	$6

DRAFT

DOCK STREET RYE IPA (USA)	$6
DOS EQUIS AMBER (MEX)	$6
DOS EQUIS LAGER (MEX)	$6
NEGRA MODELO (MEX)	$6
STAFF'S CHOICE (USA)	MP

WINES BY THE GLASS

SPARKLING

CAVA CONDE DE SUBIRATS, SANT SADURNÍ D'ANOIA, SPAIN, NV	$10

WHITES

ALBARIÑO PAZO SERANTELLOS, RIAS BAIXAS, SPAIN, 2009	$10
CHARDONNAY BUDINI, MENDOZA ARGENTINA, 2008	$10
GRENACHE BLANC COLINAS DEL EBRO, TERRA ALTA, SPAIN, 2009	$10
TORRONTES ZOLO, LA RIOJA, ARGENTINA, 2009	$10
VERDEJO VIURA FUENTE MILANO, RUEDA, SPAIN, 2009	$9

ROSE

ROSÉ SEÑORÍO DE LA CUENCA, SPAIN, 2004	$8
ROSÉ CRIOS, MENDOZA, ARGENTINA, 2009	$9

REDS

CARMENÈRE SANTA RITA "120", VALLE CENTRAL, CHILE, 2009	$9
GRENACHE HIGUERUELA, ALMANSA, SPAIN, 2009	$10
MALBEC EL PORTILLO, MENDOZA, ARGENTINA, 2009	$9
PINOT NOIR ARESTI, CURICO VALLEY, CHILE, 2009	$9
TEMPRANILLO MONTE CASTRILLO, RIBERA DEL DUERO, SPAIN, 2009	$10

01/24/12

DISTRITO

MODERN MEXICAN

BRUNCH: SAT-SUN 11AM-2:30PM
LUNCH: MON-FRI 11:30AM-2:30PM
DINNER: SUN-THURS 5-10PM FRI-SAT 5-11PM
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