

LMNO

Dinner

Aguachiles & Coctéles

Served with tostadas, saltines, & limes

Rojo* 21

shrimp, scallops, crab,
watermelon, cucumber, citrus

Verde* 21

kampachi, crab, shrimp,
tomatillo, melon, jalapeño

Pineapple & Shrimp 16

chilled seafood broth,
jicama, avocado

Ensenada 13

classic baja shrimp coctél,
orange, cucumber, avocado



La Sirena Gorda* 29

mixed seafood coctel with
shrimp, octopus, oysters,
mussels, scallops, kampachi,
clamato

Appetizers

Guacamole 12

serrano, lime, red onion, cilantro, tostada chips

Coal-Roasted Oysters 21

roasted garlic aioli, chiltepin,
tomatillo-chile relish

Cucarachas 19

fried shrimp, hot
sauce & butter, lime

Caesar Salad 13

anchovy, parmesan, croutons

Ensalada Mixta 14

kale, chickpeas, ricotta salata, cilantro-
tomatillo dressing, cherry tomato, crispy tortilla



House Specials
for the Table

Pescado Zarandeado 38

grilled whole seabass, dashi-achiote
marinade, shishito, avocado,
fresh radish, flour tortillas

Lobster Puerto
Nuevo 49

pan-fried lobster tails,
drawn butter, refritos, white rice
with peas & carrots, flour tortillas

Veggies al Carbon 19

grilled tri-color cauliflower, romanesco,
blistered peppers, spring onion, baby corn,
charcoal-braised yucca, morita tahini

Snapper Chicharrón 37

fried snapper bites, salsa verde italiano, morita mayo,
lime, pickled red onion & fresno chiles

Adobo Lamb Shank 39

chile-braised lamb shank, almond & apricot rice,
pickled vegetables, blue corn tortillas



Tostadas

Surf & Turf* 24

diced tuna, morita aioli, avocado, seaweed salad, fried machaca

Pescado Saltine 12

chopped daurade ceviche on saltine cracker, mayo, lime,
avocado, chile de arbol

Vietnamita* 22

tuna, napa cabbage, nước chấm, peanuts,
opal basil, charred guacamole

Mariscos* 19

shrimp, scallops, kampachi,
crab, octopus, salsa fresca,
avocado, chiltipin, lime juice

Chorizo & Calamari 14

house-made red chorizo, calamari a la plancha, tomatillo relish,
mussels, oyster sauce, mayo



Tacos

Our corn tortillas are made with house-made masa
& flour tortillas from Alejandro's in AZ

Pollo a la Brasa 14

charred achiote marinated chicken, seared cheese,
creamy guajillo and avocado salsa

Carne Asada 18

grilled skirt steak, cilantro
& onion, roja cruda

Adobada 14

spit-roasted pork, chiles,
pineapple, avocado salsa

Suadero 19

slow cooked brisket, salsa
pasilla de oaxaca, cilantro & onion

Camaron Enchilado 16

shrimp, chile de arbol butter, melted cheese, lime, flour tortillas

Baja Fish 14

negra modelo beer batter, cabbage, pico de gallo, cremayo



Dirty Tacos

Specialty crispy tacos

Birria 18

chile-braised oxtail & beef shank, queso mixto, consommé,
cilantro & onion

Dirty Veggie 13

mushrooms, epazote, kale, crispy quinoa, parmesan,
queso oaxaca, blue corn tortilla

Gringa 14

spit-roasted pork adobada, pineapple, queso mixto,
seared between two flour tortillas with salsa ranchera

Carne Asada Vampiro 16

grilled steak, crispy melted cheese, salsa verde, salsa roja,
cilantro & onions on a blue corn tostada dried over coal embers

Asada Fries

waffle fries with melted cheese,
crema, salsa fresca & choice of:

Beef Birria 24

Pork Adobada 23

Sides

Rice 5

butter, chicken bouillon,
peas, carrots, corn

Grilled Esquites 10

grilled sweet corn, epazote,
mayo, queso fresco, tajin,
chile de arbol, lime

Refritos 4

pinto beans, onion, garlic,
avocado leaf, manteca,
fire-roasted chile de arbol

Tortillas 2

flour, blue corn, or yellow corn

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase
your risk of foodborne illness. 041122

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Drinks

Classic Margarita^{12 / 44}
tequila, lime, agave, on the rocks

**Frozen Spiced
Mango Margarita**^{14 / 52}
tequila, mango, lime, spice

Frozen Red Sangria^{12 / 44}
garnacha, rum, lemon



Cocktails

Let’s Do This¹⁴
corazón tequila, cold brew coffee, amaro,
chipotle, smoked espresso salt

Muddled Business¹⁴
tito’s vodka, jackfruit, lemon,
hoja santa herb

Nice & Easy¹⁴
bacardi rum, ginger green tea,
lime, served up

Our Daily Veg¹⁴
apaluz mezcal, green juice, green chili liquor,
lemon, pickled carrot

sPritz¹⁴
rosé vermouth, campari, grapefruit, rosemary,
lime topo chico

Micheladas
Step One: Choose a Style...
Step Two: Choose any beer below!

Lo tradicional²⁺
hot sauce, lime, worcestershire

My my chamoy-moy²⁺
Imno chamoy, lime, peach rings, etc.

Next level²⁺
green habanero, green juice, chili
salt, blistered shishito

Oh yeah!⁶⁺
LMNO clamato, shrimp & cucumber
& pineapple skewer



Draft Beers

Modelo Negra⁷
5.4 % Mexico ~ Munich Dunkel Style Lager

Neshaminy Creek Brewing El Emeno⁶
4.5% Local ~ Mexican Style Lager

Monstruo de Agua Nochtli¹⁰
5.1% Mexico ~ Blonde Ale

Evil Genius Stacy’s Mom⁷
7.5 % Our Neighbors! ~ Citra IPA

Bottles & Cans

Tecate Original⁵
12oz (4.5%)Mexico ~ Pale Lager

Corona Cerveza Coronita⁴
7oz (4.6%)Mexico ~ Pale Lager

Two Robbers Orange Mango⁷
12oz (5.2%)Local ~ Hard Seltzer

Collective Arts Life in the Clouds⁹
16oz (6.1%)Canada ~ New England IPA

Neshaminy Creek Brewing El Emeno⁷
12oz (4.5%)Local ~ Mexican Style Lager

Destihl Brewery Salted Watermelon Gose⁸
12oz (5.2%)USA ~ Sour Gose



Spirits

Tequila
Corazón Blanco
Casa Dragones Joven
Casa Noble Blanco
Casa Noble Reposado
Casa Noble Añejo
Casamigos Blanco
Casamigos Reposado
Casamigos Añejo
Cazadores Blanco
Cazadores Reposado
Cazadores Añejo
Clase Azul Reposado
Corralejo Blanco
Corralejo Reposado
Corralejo Añejo
Don Julio 1942
El Mayor Rum Cask, Extra Añejo
El Tesoro Blanco
El Tesoro Reposado
El Tesoro Añejo
El Tesoro Paradiso, Extra Añejo
Espolon Blanco
Espolon Reposado
Espolon Añejo
Gran Patron Burdeos, Extra Añejo
Herradura Suprema, Extra Añejo
Milagro Barrel Select Blanco
Milagro Barrel Select Reposado
Milagro Barrel Select Añejo
Ocho Plata
Ocho Reposado
Ocho Añejo
Olmeca Altos Blanco
Olmeca Altos Reposado
Olmeca Altos Añejo
Oro de Lidia, Extra Añejo
Siembra Valles Blanco
Tears of Llorona No. 3

Mezcal
Apaluz Cenizo
Banhez Espadín & Barril
Del Maguey Pechuga Espadín
Del Que Toma el Cardenal Espadín
Del Que Toma el Cardenal Tobalá
Derrumbes Durango Cenizo
Derrumbus Oaxaca Espadín & Tobalá
Derrumbus San Luis Potosí Salmiana
Don Amado Rústico Espadín
Don Amado Reposado Espadín
Don Amado Añejo Espadín
El Jolgorio Mexicano
El Jolgorio Pechuga Espadín
Erstwhile Arroqueño
Erstwhile Espadín
Erstwhile Limited Edition Henequén
Fidencio Clásico Espadín
Fidencio Tepextate
Local Pechuga Espadín
Montelobos Espadín
Noble Coyote Coyote
Real Minero Espadín
Vago Elote Espadín
Viejo Indecente Ensamble
Espadín & Madrecuishe

Raicilla
La Venenosa ‘Etnica’ Maguey Masparillo
La Venenosa ‘Sierra Occidental de Jalisco’
Mexicat

Wine by the Glass

Sparkling
Cava ~ Bodegas Pinord ‘Más y Más’¹²
Spain NV

Champagne ~ Gaston Chiquet²⁹
Champagne 1er Cru Brut Tradition
France NV

White
Loureiro Blend ~ Las Lilas¹³
Vinho Verde, Portugal 2020

Sauvignon Blanc ~ Casa Jipi¹⁶
Valle de San Vicente, Mexico 2020

Chardonnay + Vermentino¹⁶
Casa Magoni *Valle de Guadalupe, Mexico 2018*

Presidente Brandy #1 in Mexico¹²

Sotol
La Higuera Cedrosanum
La Higuera Leiophyllum
La Higuera Wheeleri

Vodka
Faber
Bluebird Citrus
Crystal Head Agave Vodka
Ketel One
Stateside
Tito’s

Gin
Ford’s
Bluecoat
Gracias a Dios
Hendrick’s

Rum
Bacardi Superior
Bluebird Sugarcane
Brugal Extra Dry
Camazotz Oaxacan Rum
Charanda Uruapan
Ron Valdeflores Blanco
Ron Valdeflores 3 Year
Ron Valdeflores 8 Year

Bourbon
Old Grandad
Bluebird Four Grain
Maker’s Mark

Rye
Old Overholt Bonded
Dad’s Hat

Whiskey
Paddy’s Irish Whiskey
Sierra Norte Single Barrel Black Corn
Sierra Norte Single Barrel Yellow Corn
Sierra Norte Single Barrel Purple Corn

Scotch
Monkey Shoulder
Balvenie 12

Amaro
Avena
Vallet Amargo Angostura
Vigo

Cordials
Agavero Orange
Ancho Reyes Chile
Ancho Reyes Verde
Aperol
Campari
Casa d’Aristi Huana
Copa De Oro Coffee
Green Chartreuse
Lazzaroni Amaretto
Luxardo Maraschino
Pajarote Clave and Cardamaro
Pajarote Jengibre
Pajarote Ponche Tamarindo
St. Germaine
Vieux Carré, Absinthe Supérieure

Vermouth
Lustau Blanco
Lustau Rojo
Lustau Rosé

Orange
Georgian Grapes ~ Orgo ‘Dila-o’¹⁶
Kakheti, Georgia 2020

Rosé
Zinfandel Rosé ~ Monte Rio Cellars¹⁴
‘White Zinfandel’ *Lodi, California 2019*

Red
Pinot Noir ~ ‘Klee’ Roots Wine Co.¹⁶
Willamette Valley, Oregon 2018

País ~ Cacique Maravilla ‘Pipeño’¹⁵
Yubel, Chile 2020

Non-Alcoholic

Let’s Not⁶
cold brew, chipotle, smoked
espresso salt

Muddled Day-Off⁶
jackfruit, lemon, hoja
santa herb

Nice & Easier⁶
ginger green tea, lime,
served up

Our Morning Veg⁶
green juice, lemon,
pickled carrot

Sodas

Topo Chico⁵
sparkling mineral water

United Sodas of America⁵
young mango, toasted coconut

Jarritos⁴
*grapefruit, lime,
mandarin, tamarind*