



ALEXANDRIA

RESTAURANT WEEK 2020

JANUARY 17-26

DINNER

\$35 PER GUEST

FIRST

CHOOSE ONE

- **Tangerine & Crispy Kale**

Crispy kale, tangerine, pecans, ricotta cheese, mezcal morita dressing.

- **Tuna Tostada**

Corn tortilla, spicy ponzu, avocado, cucumber, xnipec.

- **Squash Soup**

Butternut squash, poblano puree, croutons.

SECOND

CHOOSE ONE

- **Pork Belly**

Black beans broth, chochoyotes, grill squash, roasted fennel.

- **Roasted Cauliflower**

Black mole, cauliflower puree, cashews.

- **Vizcaina Style Cod**

Cod, tomatoes, olives, capers, chile guero, croutons.

- **Chicken Enchiladas**

Tomatillo creamy sauce, oaxaca cheese, onions, cilantro.

THIRD

CHOOSE ONE

- **Churros**

Chocolate and cajeta sauce.

- **Vanilla Napoleon**

Caramelized puff pastry, vanilla diplomat, mix berries.

116 KING ST, ALEXANDRIA, VA 22314, USA

@URBANO116



Everyone at the table is required to participate, menus are not design for sharing. Unfortunately, we are unable to make substitutions from our regular menu.
Tax and Gratuity not included



ALEXANDRIA

RESTAURANT WEEK 2020

JANUARY 17-26

LUNCH

\$15 PER GUEST

FIRST

CHOOSE ONE

• **Tangerine & Crispy Kale**

Crispy kale, tangerine, pecans, ricotta cheese, mezcal morita dressing.

• **Pescadillas**

Crispy fish corn quesadilla, charred tomatoes sauce, avocado, pickled onions, cilantro.

• **Squash Soup**

Butternut squash, poblano puree, croutons.

SECOND

CHOOSE ONE

• **Shrimp Tacos**

Avocado-tomatillo sauce, cabbage, battered shrimp, pico de gallo, creamy habanero, cilantro.

• **Tomatillo Sauce Ribs**

Smoked ribs, tomatillo sauce, black beans, rice.

• **Taco Placero**

Carne asada, rice, avocado, grilled cactus, fries, everything inside of a corn tortilla.

• **Chicken Quesadilla**

Grill chicken, oaxaca cheese, flour tortilla, rice, beans.

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STARTERS

- GUACAMOLE** Made to Order 12
Pico de Gallo, Chips
- GUACAMOLE & CASTACAN** 14
Fried Pork belly, Xcatic sauce, Pico de gallo
- PLANTAIN MOLOTES** 9
Black Bean Pure, Queso Fresco, Cream
- CHORIQUESO** 10
Chorizo, Oaxacan Cheese
- FIDEO SECO** 10
Angel Hair Pasta, Chipotle Tomato Sauce, Avocado, Crema, Pork Rinds

SOUPS

- MEXICAN CHICKEN SOUP** 9
Caldo Tlalpeño, with Carrots, Chicken, Green Beans, Chick Peas, Corn and Chipotle
- POZOLE** 9
Hominy and Pork, Radish, Avocado, Cabbage
- BUTTERNUT SQUASH SOUP** 9
Butternut Squash, Poblano Pepper, Queso Fresco

- ESQUITES** 9
Fresh Corn, Cotija Cheese, Lime, Spicy Mayo

SALADS

- Add Grilled Chicken +3 Or Steak +5
- CAESAR CARDINI SALAD** 9
Tijuana's original Caesar Salad with Romaine, croutons, Caesar dressing, Pecorino Cheese
- 116 SALAD** 9
Local Greens, Fennel, Celery, Apple, Cucumber, Orange, Goat Cheese, Chile Seeds Vinaigrette, Pecan, Red Onion
- PEACH BURRATA SALAD** 9
Peach, Chile Ancho Dressing, Cashews

CEVICHE

- *AMARILLO CEVICHE** 15
Fresh Catch, Ginger, Orange, Lime, Yellow Pepper, Pico de Gallo
- *SHRIMP CEVICHE** 15
Fresh Shrimp, Avocado, Cherry Tomatoes, Cucumber, Pico de Gallo, Carrot, Chile de Arbol, Cilantro
- GREEN CEVICHE** 15
Fresh Catch, Tomatillo, Jalapeño, Cucumber, Avocado, Onions, Radish, Cilantro, Celery

TOSTADAS

- PORK TOSTADA** 10
Carnitas, Pico de Gallo, Avocado Tomatillo, Cilantro
- CHICKEN TOSTADA** 10
Black Beans, Pulled Chicken, Arúgula, Salsa Cruda, Crema, Queso Fresco
- CHAPULINES TOSTADA** 10
Guacamole, Chapulines, Salsa Macha, Greens
- *CRAB TOSTADA** 10
Creamy Habanero, Crab, Mango, Cucumber, Cilantro, Onions, Avocado
- *OCTOPUS TOSTADA** 10
Octopus, Tomatoes, Worcestershire, Orange, Avocado, Cilantro, Spicy Mayo

SIDES

- BLACK BEANS** 5
- PINTO BEANS** 5
- RICE** 5
- FRESH AVOCADO**
- AND MIXED GREENS** 7



TACOS

- *CARNE ASADA TACO** 8
Steak, Avocado Tomatillo, Pico de Gallo, Chile de árbol sauce, Cilantro
- PASTOR TACO** 8
Pork marinated pastor, Guacachile, Onions, Pineapple and Cilantro
- *SHRIMP TACO** 8
Battered Shrimp, Cabbage, Avocado, Tomatillo sauce, Pico de Gallo, Creamy Habanero
- MUSHROOM TACO** 8
Mushroom, Epazote, Morita Sauce, Black Beans, Cheese
- PORKBELLY CASTACAN** 8
Porkbelly, Avocado-Tomatillo Sauce, Xnipec Sauce, Cilantro, Grilled Onions

ENCHILADAS & QUESADILLAS

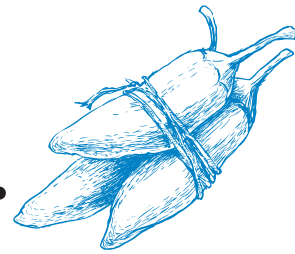
- CHEESE ENCHILADA** 10
Queso Fresco, Oaxacan Cheese, Tomatillo Sauce, Onions, Cilantro
- PORK ENCHILADA** 15
Pasilla Sauce, Carnitas, Queso Fresco, Onions, Cilantro
- CHICKEN ENCHILADA** 12
Tomatillo Sauce, Oaxacan Cheese, Red Onions

CHEF'S SPECIALS

- FROM THE GRILL**
Grilled Queso Fresco, Rice, Beans, Tomatillo-Avocado Sauce
Steak 22
Chicken 20
Pork Ribs 22
- BRAISED SHORT RIB** 28
Almond Mole, Cauliflower Puree, Carrots, Green Beans, Almond
- GRILLED CHICKEN MOLE NEGRO** 26
Black Mole, Black Bean Tamal, Plantain

- LENGUA TACO** 8
Beef Tongue, Avocado Tomatillo Sauce, Grilled Onions, Cilantro, Heirloom Corn Tortilla
- BARBACOA TACO** 8
Lamb, Cabbage, Avocado Tomatillo Sauce, Red Onion, Morita Sauce, Heirloom Corn Tortilla
- CARNITAS TACO** 8
Pork, Red Onion, Salsa Cruda, Cilantro, Morita Sauce, Heirloom Corn Tortilla
- CHICKEN TACO** 8
Fried Chicken, Grilled Onion, Salsa Crudo, Heirloom Black Beans, Chintextle, House Flour Tortilla
- GRINGA TACO** 8
Pastor Marinated Pork, Cheese, Pineapple, Onions, Cilantro, House Flour Tortilla

- QUESADILLA**
Oaxacan Cheese, Pickled Onions, Pico de Gallo, Black Beans, Rice
Steak 12
Chicken 11
Shrimp 12
Mushroom 10



* contains or may contain raw or undercooked ingredients, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

STARTERS

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Pico de Gallo, Chips
- GUACAMOLE & CASTACAN** 14
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Black Bean Pure, Queso Fresco, Cream
- CHORIQUESO** 10
Chorizo, Oaxacan Cheese
- FIDEO SECO** 10
Angel Hair Pasta, Chipotle Tomato Sauce, Avocado, Crema, Pork Rinds

SOUPS

- MEXICAN CHICKEN SOUP** 9
Caldo Tlalpeño, with Carrots, Chicken, Green Beans, Chick Peas, Corn and Chipotle
- POZOLE** 9
Hominy and Pork, Radish, Avocado, Cabbage
- BUTTERNUT SQUASH SOUP** 9
Butternut Squash, Poblano Pepper, Queso Fresco

- ESQUITES** 9
Fresh Corn, Cotija Cheese, Lime, Spicy Mayo

SALADS

- Add Grilled Chicken +3 Or Steak +5
- CAESAR CARDINI SALAD** 9
Tijuana's original Caesar Salad with Romaine, croutons, Caesar dressing, Pecorino Cheese
- 116 SALAD** 9
Local Greens, Fennel, Celery, Apple, Cucumber, Orange, Goat Cheese, Chile Seeds Vinaigrette, Pecan, Red Onions
- PEACH BURRATA SALAD** 9
Peach, Chile Ancho Dressing, Cashews

CEVICHE

- *AMARILLO CEVICHE** 15
Fresh Catch, Ginger, Orange, Lime, Yellow Pepper, Pico de Gallo
- *SHRIMP CEVICHE** 15
Fresh Shrimp, Avocado, Cherry Tomatoes, Cucumber, Pico de Gallo, Carrot, Chile de Arbol, Cilantro
- GREEN CEVICHE** 15
Fresh Catch, Tomatillo, Jalapeño, Cucumber, Avocado, Onions, Radish, Cilantro, Celery

QUESADILLAS & BURRITOS

- QUESADILLA**
Oaxacan Cheese, Pickled Onions, Pico de Gallo, Black Beans, Rice
 - *Steak 12
 - Chicken 11
 - *Shrimp 12
 - Mushroom 10
- BURRITO**
Rice and Greens
 - *Steak 14
Hanger Steak, Oaxacan Chesse, Guacamole, Pinto Beans
 - Chicken 12
Chicken, Oaxacan Chesse, Guacamole, Pinto Beans

SIDES

- BLACK BEANS** 5
- PINTO BEANS** 5
- RICE** 5
- FRESH AVOCADO AND MIXED GREENS** 7

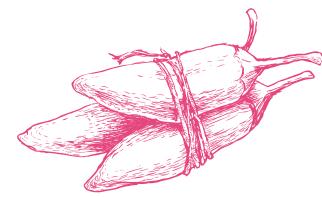
TACOS & ENCHILADAS

- *CARNE ASADA TACO** 8
Steak, Avocado Tomatillo, Pico de Gallo, Chile de árbol sauce, Cilantro
- PASTOR TACO** 8
Pork Marinated Pastor, Guacachile, Onions, Pineapple, Cilantro
- *SHRIMP TACO** 8
Battered Shrimp, Cabbage, Avocado Tomatillo Sauce, Pico de Gallo, Creamy Habanero
- MUSHROOM TACO** 8
Mushroom, Epazote, Morita Sauce, Black Beans, Cheese
- PORKBELLY CASTACAN** 8
Porkbelly, Avocado-Tomatillo Sauce, Xnipec Sauce, Cilantro, Grilled Onions
- LENGUA TACO** 8
Beef Tongue, Avocado Tomatillo Sauce, Grilled Onions, Cilantro, Heirloom Corn Tortilla
- BARBACOA TACO** 8
Lamb, Cabbage, Avocado Tomatillo Sauce, Red Onions, Morita Sauce, Heirloom Corn Tortilla

TOSTADAS & TORTAS

- PORK TOSTADA** 10
Carnitas, Pico de Gallo, Avocado Tomatillo, Cilantro
- CHICKEN TOSTADA** 10
Black Beans, Pulled Chicken, Arùgula, Salsa Cruda, Crema, Queso Fresco
- CHAPULINES TOSTADA** 10
Guacamole, Chapulines, Salsa Macha, Greens
- *CRAB TOSTADA** 10
Creamy Habanero, Crab, Mango, Cucumber, Cilantro, Onions, Avocado
- *OCTOPUS TOSTADA** 10
Octopus, Tomatoes, Worcestershire, Orange, Avocado, Cilantro, Spicy Mayo

- CARNITAS TACO** 8
Pork, Red Onions, Salsa Cruda, Cilantro, Morita Sauce, Heirloom Corn Tortilla
- CHICKEN TACO** 8
Fried Chicken, Grilled Onions, Salsa Crudo, Heirloom Black Beans, Chintextle, House Flour Tortilla
- GRINGA TACO** 8
Pastor Marinated Pork, Cheese, Pineapple, Onions, Cilantro, House Flour Tortilla
- CHEESE ENCHILADA** 10
Queso Fresco, Oaxacan Cheese, Tomatillo Sauce, Onions, Cilantro
- PORK ENCHILADA** 15
Pasilla Sauce, Carnitas, Queso Fresco, Onions, Cliantr
- CHICKEN ENCHILADA** 12
Tomatillo Sauce, Oaxacan Cheese, Red Onions



- TORTA DE MILANESA** 12
Fried Chicken, Black Beans, Lettuce, Tomato, Spicy Mayo, Oaxacan Cheese
- TORTA DE CERDO** 12
Carnitas, Oaxacan Chesse, Black Beans, Pico de Gallo
- TORTA DE CHILAQUILES**
Black Beans, Queso Fresco, Guajillo Sauce or Green Sauce, Avocado
 - Chicken 12
 - Steak 14



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URBANO 116

- MEXICAN FARE -

C O C K T A I L S

CHACHO LIBRE 12

Chacho Jalapeno Infused Aguardiente, Lime, Cucumber

MEZCAMULE 13

Vida Mezcal, Cucumber, Lime, Ginger Beer

LAST OF THE OAXACANS 15

Maximo Mezcal, Green Chartreuse, Luxardo

BLACKBERRY MOJITO 11

Cruzan Rum, Watermelon, Lime, Mint

THE NAVI 15

Altos Plata, Lime, Orange, Agave, Grand Marnier

CRANBERRY SPICE IS MUCH NICE 14

Maximo Mezcal, Muddled Strawberry, Agave, Lime

SANGRIA 116 12

Vodka, Lemon, Orange, Basil, Pinot Noir

URBANO PUNCH 9

Vodka, Lulo Syrup, Lemon, Orange, Jalapeno

SMOKED APPLES 12

Maximo Mezcal, Apple Cider, Grand Marnier

PUMPKON MARGARITA 11

Lunazul Reposado, Pumpkin Spice Syrup, Lime Juice, Sal de Gusano

116 MARGARITA 10

Urbano 116 House Mix, Sauza Tequila (Add Our Fruit Flavors \$1)

FROZEN MARGARITA 10

Urbano's 116 House Mix, Sauza Tequila (Add Our Fruit Flavors \$1)



WINES

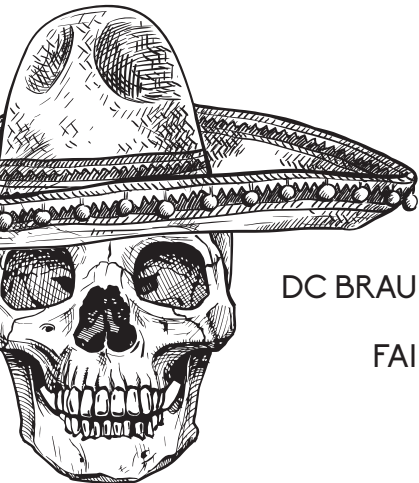
MARIA CASANOVAS BRUT DE BRUT ----- Barcelona, SP ----- 10/40
CASAS DE VAQUERIA SAUVIGNON BLANC ----- Maule Valley, Chile ----- 8/32
CASA MAGONI CHARDONNAY --- Baja California, MX ----- 12/44
CUNE ROSE ----- Rioja, Spain ----- 9/38
LEGADO DEL MONCAYO ROSE ----- Campo De Borja, Spain ----- 10/40
PARTRIDGE MALBEC ----- Mendoza, Argentina ----- 8/36
CAMP ZINFANDEL ----- Sonoma County, CA ----- 13/52
CASA MAGONI RED BLEND ----- Baja California, MX ----- 14/56

DRAFT BEER

URBANO 116 LAGER /////////////// STRATFORD, CT - 8
NEGRA MODELO /////////////// MEXICO - 7
DOS EQUIS XX AMBER ALE /////////////// MEXICO - 7
URBAN CHELADA // MAXIMO MEZCAL, LIME, ORANGE, JALAPENO, LAGER - 13

BOTTLED BEER

PACIFICO /////////////// MEXICO - 7
DOGFISH SEAQUENCH /////////////// DELEWARE - 7
PORT CITY OPTIMAL WIT /////////////// ALEXANDRIA, VA - 7
DC BRAU JOINT RESOLUTION HAZY IPA /////////////// WASHINGTON, DC - 7
FAIR WINDS HOWLING GALE IPA /////////////// LORTON, VA - 7
HEINEKEN 0.0 (NA) /////////////// NETHERLANDS - 6





URBANO 116

- MEXICAN FARE -

L A T E N I G H T

SUNDAY-THURSDAY 10PM - MIDNIGHT

FRIDAY-SATURDAY 11PM - 1AM

GUACAMOLE 10

LENGUA TACOS 5

Lengua, Avocado Tomatillo Sauce, Grilled Onion, Heirloom Corn Tortilla

LAMB BARBACOA TACOS 5

Lamb, Avocado Tomatillo Sauce, Red Onion, Morita Sauce, Heirloom Corn Tortilla

CARNITAS TACOS 5

Pork, Red Onion, Salsa Cruda, Cilantro, Morita Sauce, Heirloom Corn Tortilla

CHICKEN MILANESAS TACOS 5

Fried Chicken, Grilled Onion, Salsa Cruda, Black Beans, House Made Flour Tortilla

GRINGA 5

Pastor Marinated Pork, Cheese, Pineapple, Onion, Cilantro, House Made Flour Tortilla

SHRIMP TACOS 5

Fried Shrimp, Creamy Habanero, Avocado Tomatillo Sauce, Pico, Cabbage

MUSHROOMS TACOS 5

Mushroom, Epazote, Morita Sauce, Black Beans, Cheese



HAPPY HOUR

MONDAY - FRIDAY 3PM - 7PM

FOOD \$5

COCKTAILS \$5

CHILAQUILES

Guajillo Sauce, Cotija Cheese, Chicken, Onion

GRINGA TACO

Pastor Marinated Pork, Cheese, Pineapple, Onion, Cilantro, House Flour Tortilla

URBANO SPREAD

Guacamole, Black Beans, Pico De Gallo

CHICKEN MILANESA TACO

Fried Chicken, Grilled Onion, Salsa Cruda, Black Beans

CARNITAS TACOS

Pork, Red Onion, Salsa Cruda, Morita Sauce, Cilantro

SHRIMP TACOS

Fried Shrimp, Pico, Creamy Habanero, Avocado Tomatillo



URBANO PUNCH

Smithworks Vodka, Lulo Syrup, Lemon, Orange, Jalapeno

116 MARGARITA

FROZEN OR ROCKS

Urbano 116 Signature House Mix (Add Our Fruit Purees \$1)

SANGRIA 116

Vodka, Lemon, Orange, Basil, Pinot Noir

BEER

DOS EQUIS XX AMBER ALE - 5

URBANO LAGER - 5

PACIFICO CAN - 3

WINES \$5

CASAS DE VAQUERIA SAUVIGNON BLANC - Maule Valley, Chile

PARTRIDGE MALBEC - Mendoza, Argentina