

TO SHARE

RAW OYSTERS COAST TO COAST *M/P*

CAVIAR GUACAMOLE 50

Ossetra caviar, ripe avocado, chives, crème fraiche, blue corn sope

TRADITIONAL GUACAMOLE 16

Avocado, onion, cilantro, tomato, chile serrano, totopos

LOBSTER GUACAMOLE 29

Habanero, jicama, cilantro macho, baked heirloom corn tostadas

CEVICHEs & MORE

AGUACHILE 31

Raw & cooked shrimp, octopus, razor clams, lime juice, blend of 7 fresh & dried chiles, red onions, cucumber, avocado

RIBEYE TIRADITO 29

Prime ribeye, yuzu, salsa negra, marisquera, avocado mousse

LOBSTER CevICHE 29

Passion fruit/lychee, fresh mango, chile de árbol, pomegranate seeds, baked multigrain tostadas

SHRIMP CevICHE 21

Lime juice, cucumber, red onions, avocado, chile habanero, cilantro

QUESADILLA VERDE 14

Spinach-jalapeño-epazote, hand pressed tortilla, Oaxacan cheese, cremini mushrooms

CASA BOND

NOHO

TACOS

ASADA

Skirt steak, onion, cilantro, guacamole
25

BAJA FISH

*Mahi Mahi, jicama, cucumber, mango
coleslaw, habanero aioli*
24

GOBERNADOR

*Shrimp & steak on a flour tortilla,
chihuahua cheese, tomato, poblano*
27

PANUCHOS YUCATECOS

*Blue corn dough, black beans, pollo pibil,
pickled red onions, habanero*
24

SIDES

ESQUITES 9

Mayonnaise, lime, chile piquín

WHITE ASPARAGUS 12

Grilled

WILD RICE 5

REFRIED BEANS 5

JICAMA SALAD 12

Mixed gem lettuce, carrots, cucumber, poblano vinaigrette

ENTREES

CAMARONES DIABLA 34

Shallots, chipotle spicy salsa, wild rice, plátano macho purée

ENCHILADAS SUIZAS 28

*Green tomatillo, serrano creamy salsa, shredded
chicken, chef's blend of melted cheeses*

PESCADO ZARANDEADO 39

*Broiled butterflied branzino marinated
in annatto-guajillo, hand pressed tortillas*

DUCK CONFIT PINK MOLE 49

*24-ingredient house mole with white chocolate,
hoja santa & pine nuts, mezcal, pétalos de rosa*

MIXIOTE DE CORDERO 46

*Slow-braised Hidalgo-style lamb shank,
aromatic avocado leaves, salsa verde cruda,*

COCHINITA PIBIL 32

*Pork shoulder wrapped in banana leaf, achiote
paste, cured lime onion, habanero, chile tetemado*

PRIME BONE-IN RIBEYE 16oz 60

Grilled, chile ancho, demi sauce, asparagus

*Consuming Raw or Undercooked Products
Can Increase the Risk of Health Problems*

CHAMPAGNE

	glass / bottle
<i>La Foliette, France NV</i>	15 / 70
<i>Prosecco Rose, Italy NV</i>	15 / 70
<i>Moët & Chandon Champagne, Brut Reserve Cuvee, France</i>	180
<i>Veuve Clicquot Champagne, Brut Réserve Cuvée, France</i>	200

WHITE WINE

	glass / bottle
<i>PLa Croix Belle Rose, France 2022</i>	14 / 57
<i>Tassin White, France</i>	14 / 57
<i>Lagarde Viognier, Argentina 2023</i>	15 / 60
<i>La Croix Belle Chardonnay, France 2021</i>	14 / 60
<i>Chenonceaux Sau Blanc, France 2022</i>	15 / 55
<i>Anno uno, Verdicchio dei Castelli di Jessi, Italy 2019</i>	15 / 55
<i>Jermann, Vendemia, Italy 2018</i>	13 / 45
<i>Cucco Chardonnay, Italy</i>	120
<i>Maison l'Agneneu Saint Laurent Sancerre Blanc, France 2022</i>	120
<i>Puligny Montrachet, France 2019, Chardonnay</i>	120
<i>Ramey Chardonay 2018, USA</i>	80
<i>Rudi Pichler Terran Riesling 2019, Austria</i>	80

CASA BOND

NOHO

COCKTAILS

BOND • ING 19

*Doce mezcal, herradura silver tequila,
passion fruit, pomegranate juice*

COUTURE 19

*McQueen gin, luxardo cherry liqueur, licor 43,
fresh pressed lemon*

DELUXE MARGARITA 22

*Casa dragones tequila, cointreau,
fresh lime juice, agave nectar*

DOWNTOWN 18

*Pineapple infused pisco, fresh squeezed meyer lemons,
lime, lemons, grapefruit syrup*

OAXACA MÁGICO 21

*Agua mágica tobalá, nixta liquor, passoã,
fresh lime juice, gum syrup*

No. 9 20

*Herbs infused botanist gin, ketel one vodka,
french apéritif, bitters*

SEÑOR BOND 20

*Woodford reserve infused bourbon, aged barrel aromatic
bitters, smoked maple, amarena cherries*

XXIV CARAT 80

*Herradura legend, grand marnier cuvée louis-alexandre,
yuzu, local honey*

RED WINE

	glass / bottle
<i>Moulin de la Roquille Bordeaux, France 2018</i>	15 / 60
<i>Sanford, Fountain Hills, Pinot Noir, USA 2015</i>	15 / 60
<i>Lagarde Malbec, Argentina 2020</i>	14 / 50
<i>Grand Pré Pinot Noir, France 2022</i>	14 / 50
<i>Lagarde Cabernet Sauvignon, Argentina 2021</i>	14 / 55
<i>Chianti Reserva, Italy 2021</i>	17 / 65
<i>Brigon CDR Rhone Valley, France 2019</i>	13 / 55
<i>Frias Family Lady of the Dead, Napa Red Blend USA</i>	200
<i>Peterson, Sangiovese, Il Graniaio, USA 2016</i>	60
<i>Silvan Ridge, Cab. Sauvignon, Rogue Valley, USA 2016</i>	100
<i>Woodward Canyon, Cab. Sauvignon, WS 2018</i>	120
<i>Tinto Pesquera, Ribera del Duero, Crianza Rioja, Spain, 2018</i>	80
<i>Dame de Coeur, Bordeaux, France 2012</i>	180
<i>Giuseppe Cortese, Barbaresco, Italy 2017</i>	130
<i>Paolo Scavino, Barolo, Italy 2017</i>	100
<i>Castello Romitorio, Brunello di Montalcino, Italy 2013</i>	200
<i>Riva Leone, Barolo, Italy 2015</i>	120
<i>Amarone de la Valpolicella Classico, Italy 2015</i>	130
<i>Visconti, Rosso di Montalcino, Italy 2018</i>	140

BEERS

CORONA	8	PACÍFICO
MODELO ESPECIAL		MODELO NEGRA