

## BOTANAS

[ SNACKS ]

Y **GUACAMOLE, SALSA & CHIPS:** ONION, CILANTRO, RADISHES 13/17

Y **CHIPS & SALSAS:** CHARRED TOMATO-#ABANERO SALSA  
& TOMATILLO SALSA 7

Y **SIKIL PAK:** MAYAN PUMPKIN SEED DIP, TOMATO, #ABANERO,  
SERVED WITH CUCUMBER, JICAMA & RADISH 9

## MARISCOS

[ MIXED SEAFOOD ]

**CALAMAR AL AJILLO:** CRISP LONG ISLAND SQUID,  
GUAJILLO CHILE, LIME, GARLIC, OLIVE OIL 12

**CEVICHE DE PESCADO\*:** ALBACORE TUNA, TOMATILLO SALSA,  
RED ONION, JALAPEÑO, AVOCADO, CRISP TORTILLAS 15

## ENSALADAS

[ SALADS ]

Y **CHAYOTE:** ROASTED MEXICAN SQUASH, WATERCRESS,  
PUMPKIN SEEDS, QUESO FRESCO, #HERB VINAIGRETTE 11

## PARA ACOMPÑAR

[ SIDES ]

Y **FRIJOLES DE OLLA:** BLACK BEANS & EPAZOTE 3

Y **QUELITES:** SAUTÉED KALE, JALAPEÑO, ONION 5

Y **ESCABECHE:** PICKLED VEGETABLES & JALAPEÑOS 4

Y **ARROZ MEXICANO:** TOMATO-SEASONED RICE 3

Y **FRIED PLANTAINS** 5

**CHEF ANGEL ANDRADE**

## TACOS

**HONGO:** ROASTED MUSHROOMS, POBLANO RAJAS, QUESO FRESCO,  
TOMATILLO-SERRANO SALSA 5

**AL PASTOR:** SPIT-ROASTED PORK, PINEAPPLE,  
AVOCADO-TOMATILLO SALSA 4

**PICADILLO:** GRASS FED GROUND BEEF, ONIONS, GARLIC,  
POTATOES, CUMIN, SULTANAS 4

**PESCADO:** BEER-BATTERED COD, CABBAGE-JALAPENO SLAW,  
CHIPOTLE-LIME MAYONESA 4

**TINGA DE POLLO:** CHIPOTLE-TOMATO BRAISED CHICKEN 5

**BARBACOA:** BRAISED LAMB, CHIPOTLE-TOMATILLO SALSA 7

## ANTOJITOS

[ LITTLE WHIMS ]

**MADE WITH #HOUSE-GROUND #HIRLOOM CORN**

Y **SOPE DE HONGOS:** FRESH MASA TARTLETT,  
ROASTED MUSHROOMS, TOMATILLO SALSA,  
MIXED GREENS, COTIJA, CREMA 5

**TOSTADA DE CECINA:** AIR DRIED BEEF,  
BLACK BEAN PUREE, SHREDDED GREENS,  
PICO DE GALLO, TOMATILLO SALSA, AVOCADO,  
CRISP TORTILLA 5

Y **QUESADILLA:** FRESH TORTILLA, TUSCAN KALE,  
CHIPOTLE-STEWED ONIONS, QUESO OAXACA 4

**TAMAL DE POLLO & MOLE:** CHICKEN-STUFFED TAMALES,  
MOLE POBLANO SAUCE 7

**CHICHARRON:** CRISPY PORK SKIN, PICO DE GALLO,  
AVOCADO-TOMATILLO SALSA 7

## ASADA OAXAQUEÑA

[ OAXACAN STYLE GRILLED MEATS ]

**CARNE ENCHILADA, #HERBED #HORIZO SAUSAGE,  
CECINA, GRILLED QUESO BLANCO**

SERVED WITH CHILES TOREADOS, CHARRED SCALLIONS,  
PICO DE GALLO, RED SALSA, GUACAMOLE,  
CUCUMBER-RADISH SALAD

FOR 2, 4, OR 6 [ 20 PER PERSON ]

## PLATOS FUERTES

[ ENTREES ]

**MARISCOS AL AJILLO:** SEAFOOD COOKED IN GARLIC  
& GUAJILLO CHILES, SHRIMP, COD, MUSSELS,  
SQUID, LIME, OLIVE OIL, MEXICAN RICE 23

**POZOLE DE POLLO:** STEW OF BRAISED CHICKEN &  
#HIRLOOM CORN, CHILES, ONIONS,  
RADISH, AVOCADO 18

**CARNITAS MICHOACANAS:** MICHOACAN-STYLE PORK  
SHANK, AVOCADO-TOMATILLO SALSA,  
PICO DE GALLO, CHICHARRON SALAD 24

**ENCHILADAS SUIZAS:** CHICKEN, CH#VA#VA CHEESE,  
GREEN CHILE SAUCE, CREMA, RICE & BEANS 17

Y **ENCHILADAS VEGETARIANAS:** TUSCAN KALE,  
CH#VA#VA CHEESE, GREEN CHILE SAUCE,  
CREMA, RICE & BEANS 16

**CARNE ASADA\*:** GRILLED WAGYU SIRLOIN STEAK,  
CHIPOTLE-STEWED ONIONS,  
CHILES TOREADOS, GUACAMOLE 24