

BOTANAS

GUACAMOLE, SALSA & CHIPS:

ONION, CILANTRO, RADISHES 13/17

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

SIKIL PAK: TRADITIONAL MAYAN DIP,
PUMPKIN SEEDS, TOMATO, #ABANERO,
SERVED WITH CUCUMBER, JICAMA & RADISH 9

PARA EMPEZAR

[TO START]

Y ENSALADA DE BETABEL: ROASTED BEETS, CITRUS,
APPLES, BABY LETTUCE, QUESO FRESCO,
POMEGRANATE SEEDS, MORITA CHILE DRESSING 12

CALAMAR AL AJILLO: CRISPY LONG ISLAND SQUID,
GUAJILLO CHILE, LIME, GARLIC, OLIVE OIL 13

PARA ACOMPAÑAR

[SIDES]

FRIJOLAS DE OLLA: BLACK BEANS & EPAZOTE 3

QUELITES: SAUTÉED KALE, JALAPENO, ONION 5

ESCABECHE: PICKLED VEGETABLES & JALAPENOS 4

MEXICAN RICE 3 FRIED PLAINAINS 5

CHEF ANGEL ANDRADE

TACOS

Y NOPALES: CHARRED CACTUS,
PICO DE GALLO, QUESO FRESCO 4

AL PASTOR: SPIT-ROASTED PORK, PINEAPPLE,
AVOCADO-TOMATILLO SALSA 5

POLLO ADOBADO: GUAJILLO BRAISED CHICKEN,
PICKLED RED ONIONS & JALAPEÑO 5

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

PESCADO: BEER-BATTERED COD, CABBAGE-JALAPENO
SLAW, CHIPOTLE-LIME MAYONESA 5

ANTOJITOS

[LITTLE WHIMS]

- FROM THE COMAL -

MADE WITH #HOUSE-GROUND #EIRLOOM CORN

Y SOPE: MASA TART,
ROASTED MUSHROOMS & POBLANO RAJAS,
BLACK BEAN PUREE, QUESO FRESCO 6

TOSTADA DE CAMARON: CAROLINA SHRIMP,
SHREDDED GREENS, PICO DE GALLO,
BLACK BEAN PUREE, AVOCADO, CRISP TORTILLA 7

Y QUESADILLA: SOFT TORTILLA,
ROASTED MUSHROOMS & CAULIFLOWER,
QUESO OAXACA, CHIPOTLE-STEWED ONIONS 6

TAMAL DE POLLO & MOLE:

CHICKEN-STUFFED TAMAL, MOLE POBLANO SAUCE 7

FLAUTAS DE CAMARON:

CRISPY CAROLINA SHRIMP "TAQUITO",
CABBAGE-JALAPEÑO SLAW,
TOMATILLO-SERRANO CHILE SALSA 12

Y QUESO FUNDIDO: MELTED CHEESE,
POBLANO RAJAS, FRESH TORTILLAS 12

[WITH CHORIZO VERDE 14]

ASADA OAXAQUEÑA

OAXACAN STYLE GRILLED MEATS

CARNE ENCHILADA, GREEN CHORIZO,
CECINA, GRILLED QUESO BLANCO

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

FOR 2, 4 OR 6 [22 PER PERSON]

PLATOS FUERTES

[ENTREES]

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

CALDO DE BORREGO: STEW OF BRAISED LAMB,
CARROTS, CHICKPEAS, RICE, GUAJILLO CHILE BROTH 18

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

CARNITAS CON FRIJOLAS CHARROS:

MICHOACAN-STYLE PORK SHOULDER, PINTO BEANS,
CHORIZO, CHICHARRON, PICO DE GALLO 20

ENCHILADAS SUIZAS: CHICKEN, CHIHUAHUA CHEESE,
GREEN CHILE SAUCE, CREMA, RICE & BEANS 19

Y ENCHILADAS VEGETARIANAS: TUSCAN KALE,
CHIHUAHUA CHEESE, GREEN CHILE SAUCE,
CREMA, RICE & BEANS 17

CARNE ASADA*: GRILLED WAGYU SIRLOIN STEAK,
CHIPOTLE-STEWED ONIONS,
CHILES TOREADOS, GUACAMOLE 25

Y VEGETARIAN

*CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS