

BOTANAS

[SNACKS]

GUACAMOLE, SALSA & CHIPS:

ONION, CILANTRO, RADISHES 13/17

CHIPS & SALSAS: TOMATILLO SALSA

≠ CHARRED TOMATO-HABANERO SALSA 7

SIKIL PAK: MAYAN PUMPKIN SEED DIP,

TOMATO, HABANERO, SERVED WITH CUCUMBER,
JICAMA ≠ RADISH 9

PARA EMPEZAR

[TO START]

Y **ENSALADA VERDE:** NOPALES, CUCUMBER,
PINEAPPLE, JICAMA, RADISHES, GEM LETTUCE,
PUMPKIN SEEDS, SERRANO VINAIGRETTE 12

CEVICHE DE PESCADO*:

SWORDFISH,
TOMATILLO SALSA, RED ONION, JALAPEÑO,
AVOCADO, CRISP TORTILLAS 15

PARA ACOMPAÑAR

[SIDES]

FRIJOLES DE OLLA: BLACK BEANS ≠ EPAZOTE 3

QUELITES: SAUTÉED KALE, JALAPEÑO, ONION 5

ESCABECHE: PICKLED VEGETABLES ≠ JALAPENOS 4

MEXICAN RICE 3

FRIED PLAINTAINS 5

TACOS

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

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

TINGA DE POLLO: CHIPOTLE-TOMATO BRAISED CHICKEN 5

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

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

ANTOJITOS

[LITTLE WHIMS]

- FROM THE COMAL -

MADE WITH HOUSE-GROUND HEIRLOOM CORN

Y **MEMELITA:** FRESH MASA TARTLETT,
BLACK BEAN PUREE, TOMATILLO SALSA,
QUESO FRESCO, ONION 4

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

Y **QUESADILLA:** FRESH TORTILLA,
ROASTED MUSHROOMS ≠ TUSCAN KALE,
QUESO OAXACA, CHIPOTLE-STEWED ONIONS 5

TAMAL DE POLLO & MOLE:

CHICKEN-STUFFED TAMALES, MOLE POBLANO SAUCE 7

FLAUTAS DE CAMARON:

CRISPY CAROLINA SHRIMP "TAQUITO",
CABBAGE-JALAPEÑO SLAW,
TOMATILLO-SERRANO CHILE SALSA 11

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

[WITH CHORIZO VERDE 13]

Y VEGETARIAN

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 [20 PER PERSON]

PLATOS FUERTES

[ENTREES]

POZOLE DE POLLO: STEW OF BRAISED CHICKEN
≠ HEIRLOOM CORN, CHILES, ONIONS,
CILANTRO, RADISH, AVOCADO 18

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

CARNITAS MICHUACANAS: MICHUACAN-STYLE PORK SHANK,
AVOCADO-TOMATILLO SALSA,
CHICHARRON ≠ PICO DE GALLO 24

ENCHILADAS SUIZAS: CHICKEN, CHIHUAHUA CHEESE,
GREEN CHILE SAUCE, CREMA, RICE ≠ BEANS 18

Y **ENCHILADAS VEGETARIANAS:** TUSCAN KALE,
CHIHUAHUA CHEESE, GREEN CHILE SAUCE,
CREMA, RICE ≠ BEANS 16

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

CHEF ANGEL ANDRADE

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