

# BOTANAS

## [ SNACKS ]

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

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

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

Y **MAIZ ENCHILADO:** CRISPY HEIRLOOM CORN,  
CHILE, LIME 4

## PARA EMPEZAR

### [ TO START ]

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

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

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

[ WITH CHORIZO VERDE 13 ]

Y **ENSALADA VERDE:** NOPALES, CUCUMBER, PINEAPPLE, JICAMA,  
RADISHES, LITTLE GEM LETTUCE, PUMPKIN SEEDS  
& SERRANO CHILE VINAIGRETTE 11

## PARA ACOMPAÑAR

### [ 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-JALAPEÑO SLAW,  
CHIPOTLE-LIME MAYONESA 4

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

# ANTOJITOS

### [ LITTLE WHIMS ]

**MADE WITH HOUSE-GROUND HEIRLOOM CORN**

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

**TOSTADAS DE SUADERO:** BRAISED BRISKET, BLACK  
BEAN PUREE, COTIJAS-REDDERED GREENS,  
PICO DE GALLO, AVOCADO, CRISP TORTILLA 7

Y **QUESADILLA:** FRESH TORTILLA, 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 SALSA 12

# ASADA OAXAQUEÑA

## [ OAXACAN STYLE GRILLED MEATS ]

**CARNE ENCHILADA, HERBED CHORIZO 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 &  
HEIRLOOM CORN, CHILES, ONIONS,  
RADISH, AVOCADO 18

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

**ENCHILADAS SUIZAS:** CHICKEN, CHIHUAHUA CHEESE,  
GREEN CHILE SAUCE, CREMA, RICE & BEANS 17

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 24