



LOS ANTOJITOS

THE OAXACAN EXPERIENCE

Add a flight of Mezcal to complement your Antojito.

MOLE FLIGHT \$10

Mole coloradito, mole verde, and mole negro served over a flauta de papa.



SHISHITO PEPPERS \$9

Sautéed shishito peppers with queso fresco and corn nuts.



SIGNATURE GUACAMOLE \$10

Chicharron, valentina, tomato, red onion and chapulines.

SOPESITOS \$10

Four sopes with two different fillings; smoked mushrooms and barbacoa each topped with chopped iceberg and crema.

EMPANADAS (TWO) \$11

One filled with seasonal mushrooms, huitlacoche and truffle oil, one filled with morita smoked tuna and Oaxacan cheese.

AHI TOSTADAS \$12

Tuna, citrus and chile ponzu, avocado, morita aioli, sesame seeds and herbs.

TAMAL DE HUITLACOCHÉ \$10

Masa filled with squash blossom, huitlacoche and maiso steamed in a banana leaf served with acorn squash purée.



ENSALADAS

BEETS, GOAT CHEESE AND HOJA SANTA \$11

Roasted beets, blackberries, goat cheese, hoja santa, watercress and walnuts.



BLACK CAESAR SALAD \$10

Little red gem lettuce, sourdough croutons, parmesan, organic cherry tomatoes, black caesar dressing. (Optional: Side of Chapulines)

Gluten Free Vegetarian

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

TACOS

ALL THREE FOR \$16

PORK BELLY \$6.5

Pork Belly, mole negro, sweet plum sauce, pickled red onion, micro greens and radish.

MAITAKE ASADO \$6

Maitake mushroom, avocado, morita mayo, red onion and spiced black beans.



CAMARONES A LA DIABLA \$6.5

Shrimp, queso Oaxaca, diablo sauce, red onions and cilantro.

DEL MAR

MARKET FISH CEVICHE* \$15

Catch of the day, red onions, cucumber, lime juice, olive oil, passion fruit, cilantro, and cherry tomatoes.

CAMARÓN CARROT AND GINGER AGUACHILE* \$15

Shrimp, chile chiltepin, cucumber, radish, lime juice, cilantro, red onion and spiced peanuts.



FUERTES

TO BE SHARED, TORTILLAS SERVED UPON REQUEST

PULPO AND PIPIÁN MOLE \$20

Grilled octopus, kale, roasted brussel sprouts, pork belly, pepitas and pipián mole. (Vegetarian/Vegan Option)



CONFIT CHICKEN, BARLEY AND MUSHROOMS \$18

French bone ancho rub chicken, sunchokes, chard, barley with seasonal mushrooms and huitlacoche.

MARKET FISH WITH SEASONAL VEGETABLES MP

Catch of the day with butternut squash purée and a fresh sauté of seasonal vegetables and epazote.

SLOW BRAISED BEEF BARBACOA W/ CALDILLO \$22

Slow braised beef served with watercress, red onions and frijoles de olla.

CAMOTE CON MOLE \$15

Roasted sweet potato with cotija marshmallow, spiced peanuts, pickled fresno peppers and mole negro.

