



TIPOS DE AGAVE UTILIZADOS PARA LA PRODUCCION DEL MEZCAL 18

ARROQUEÑO

TEPEZTATE

ESPADIN

ALTO

ESPADILLA

TOBALA

CUPREATA

DURANGUENSIS

BOTANIKO

LUMBRE

COYOTE

CIRIAL

JABALI

MADRECUISHE

BICUISHE

BARRIL

TOBASICHE

SALMIANA

ANTOJOS 5

CACALAS CASERAS

\$12.00

Blue corn tortillas toasted on cherry wood fire, refried black beans, guacamole and goat cheese.

TETELAS CINCO DE MAYO

\$12.00

(1) With black truffle and cheese – (1) With huitlacoche and cheese – “tete a tete”, Mexico vs France.

LOS ESQUITES	\$10.00
Street corn with lemon, chile chipotle, mayo & Cotija cheese.	
GUACAMOLE	\$14.00
Mashed avocados from Michoacan with lemon, chopped onion, serrano chile, fresh cilantro, Cotija cheese, served with cacalás (organic blue corn tortillas toasted in wood fire)	
TZIRITA DE MICHOACAN	\$14.00
Fresh salsa verde with pumpkin seed dip, burrata, heirloom cherry tomatoes, cacalás.	
LOS QUESOS 3	
QUESO FUNDIDO CHORIZO	\$13.00
Oaxaca & Chihuahua cheeses, chorizo, pico de gallo.	
QUESO FUNDIDO POBLANO	\$13.00
Oaxaca & Chihuahua cheeses, poblano, mushrooms, onion, corn & epazote.	
QUESO FUNDIDO	\$13.00
Oaxaca & Chihuahua cheeses, pico de gallo.	
MARISQUERIA 7	
CEVICHE BAKAN	\$18.00
Fresh local caught fish, lime, orange zest, habanero, red onion, cilantro & avocado.	
AGUACHILE DE CAMARON CON MANGO FRESCO	\$18.00
Shrimps, fresh mango, cilantro, lime, celery, pumpkin seeds, bell peppers.	
VUELVE A LA VIDA	\$20.00
Seafood cocktail (shrimp, calamari, scallops, octopus, corvina,) ancho-guajillo chile citrus sauce, avocado and cacalás (organic blue corn tortillas toasted in wood fire)	
CEVICHE DE ATUN FRESCO	\$20.00
Fresh tuna ceviche, tamarind-chipotle dressing, avocado, sesame oil and toasted sesame seeds, cilantro, soy sauce pearls.	
TOSTADITAS DE CEVICHE	\$16.00
Fish (fresh, local caught) ceviche tostadas, avocado dip, lime, habanero chile, red onion, cilantro.	
TOSTADITAS DE ATUN	\$22.00
Fresh tuna tostadas, tamarind-chipotle dressing, avocado, crispy leeks, sesame seeds.	
AGUACHILE GUERO	\$16.00
Shrimp, corvina ceviche, octopus, scallops, corn, chile guero salsa, heirloom tomato and cucumber.	
LOS INSECTOS 4	
SALSA DE HORMIGAS CHICATANAS	\$3.00
Chicatana ants salsa, guajillo and arbol chiles, peanuts, olive oil.	

GUSANOS DE MAGUEY

Agave worms, pan fried crispy with guacamole & blue corn tortilla.

ESCAMOLES

Ants eggs, butter & epazote on blue corn tortillas.

TOASTADA DE CHAPULINES

\$4.00

Crispy grasshoppers with guacamole, Cotija cheese on an organic blue corn tortilla toasted on wood fire.

LOS TACOS 6

CARNITAS PRENSADAS

\$19.00

Pork-pressed carnitas, guacamole, cilantro, black beans, chicharron, onions.

COCHINITA PIBIL

\$19.00

Yucatan style baked pork in a banana leaf, guacamole & black beans, red onion.

DORADOS DE POLLO

\$19.00

Crispy chicken tacos, 2 salsas - green & pasilla chile, cream, Cotija cheese, black beans.

TACOS DE COSTILLA CARGADA

\$19.00

Mole de olla au-jus, pickled veggies, cilantro, onion.

ROBALO CHILENO

\$28.00

Chilean seabass, veggies, yuzu-basil, guacamole & black beans.

TACOS DE CAMARON CON TORTILLA DE LECHUGA

\$20.00

Spicy shrimp with tamarind and chipotle, jasmine rice, pickled cucumber, wrapped with bibb lettuce.

LAS QUESADILLAS 4

FLOR DE CALABAZA

\$18.00

Fresh zucchini flower with epazote.

HUITLACOCHÉ

\$18.00

Black corn truffle, epazote.

HONGOS Y RAJAS POBLANAS

\$18.00

Mushrooms, poblano, epazote & corn.

POLLO CON SALSA DE TOMATILLO-CHIPOTLE

\$18.00

Oaxaca cheese, pulled chicken, tomatillo-chipotle salsa.

LAS ENCHILADAS 5

VERDES DE POLLO

\$19.00

Pulled chicken, smokey chipotle, white onion, green salsa, pumpkin seeds, Cotija cheese, cream.

POLLO CON CHORIZO

\$19.00

Pulled chicken, tomatillo, tomato & chipotle, chorizo, white onion, Cotija cheese, cream, pumpkin seeds.

SUIZAS	\$19.00
Pulled chicken, chile poblano cream sauce, salsa verde, melted cheese.	
ENMOLADAS DE POLLO	\$20.00
Pulled chicken, mole negro, fresh cream, white onion, sesame seeds & goat cheese.	
ENCHILADAS DE PATO EN PIPIAN ROJO	\$22.00
Crispy duck carnitas, peanuts, almonds, dried chiles, spices, white onion, goat cheese, cream.	
LOS MOLES 3	
MOLE NEGRO	\$22.00
Black mole, chicken breast, goat cheese, sesame seeds, house rice.	
MOLE COLORADITO	\$28.00
Coloradito mole, string beans & sesame seeds, house rice, choice of short rib or chilean seabass.	
MOLE VERDE	\$34.00
Chilean seabass in fresh green mole, fresh mint, parsley, epazote, hoja santa, cilantro, tomatillo, pistachios & serrano chile, house rice & string beans.	
BUDIN AZTECA 1	
BUDIN AZTECA	\$22.00
Tortilla lasagna with pulled chicken breast, veggies, roasted tomato sauce, topped with melted cheese, over black bean puree.	
LAS ENSALADAS 5	
MACHETEADA	\$12.00
Mexican chopped salad, black bean vinaigrette, avocado, fresh cheese, kale lettuce, cucumber en escabeche, cherry tomatoes & cilantro-jalapeno vinaigrette.	
ENSALADA DE SANDIA Y PALMITOS	\$12.00
Watermelon, hearts of palm, arugula, cucumber, queso fresco, cherry tomatoes, tajin-honey vinaigrette.	
ENSALADA CESAR PIPOPE	\$12.00
Classic homemade Caesar dressing, Poblano chile, romaine lettuce, cotija cheese, avocado, oregano, tortilla croutons.	
ENSALADA VEGANA	\$12.00
Baby kale greens, sesame seeds, garbanzo beans, quinoa, roasted corn, cherry tomatoes, parsley, pumpkin seed pesto.	
ENSALADA MARGARITA	\$12.00
Spring mixed greens, roasted beets, raspberries, dried cranberries, toasted pecans, mandarin, carrots, goat cheese, lime-oregano vinaigrette.	
VEGETARIANO 4	
TACOS DE VERDURAS CON MOLE NEGRO	\$16.00
Veggie tacos, mole negro, sesame seeds.	

TACOS DE HONGOS CON RAJAS POBLANAS Y EPAZOTE **\$16.00**

Mushroom tacos, poblano, epazote, guacamole, red onion.

COLIFLOR TATEMADA EN MOLE DE PISTACHE **\$18.00**

Charred cauliflower on the grill with green pistachio mole, pistachios, almonds crumbled, chili oil.

BOWL VEGANO **\$16.00**

House jasmin rice with veggies, black beans, guacamole, pico de gallo, roasted cauliflower, roasted carrots, radish (goat cheese optional for vegetarians).

A LA LEÑA 4

HUACHINANGO ENTERO 1.5 LBS

Whole local red snapper ½ with achiote rub & ½ with garlic, lemon & parsley rub, house rice & black beans.

SALMON DEL ATLANTICO **\$26.00**

Tzirtita, grilled zucchini, heirloom cherry tomatoes.

ASADO A LA LEÑA PARA TAQUEAR ESTILO EL MERCADO DE OAXACA

ALL SELECTIONS ARE SIZED FOR 2 OR 3 GUESTS TO SHARE Served with grilled poblano chile relleno filled with Oaxaca cheese, refried black beans, grilled corn, guacamole, queso cotija, and grilled knob onion.

AVAILABLE OPTIONS

- SHORT RIB - ENTIRE BONE - ANCHO & GUAJILLO CHILE AU-JUS FOR DIPPING: \$69.00
- TOMAHAWK STEAK 32 OZ: \$76.00
- RIB EYE 16 OZ: \$49.00
- SKIRT STEAK 12 OZ: \$34.00
- OCTOPUS: \$34.00
- MADAGASCAR GIANT PRAWNS: \$0.00

ENSALADA CESAR A LA LEÑA **\$12.00**

Caesar salad, grilled romaine hearts, radish, Cotija cheese, pumpkin seeds & chipotle drops.

ROSTICERIA DE POLLOS ORGANICOS "AL PASTOR" 2

WHOLE CHICKEN 2LBS **\$31.00**

HALF CHICKEN 1LBS **\$21.00**

Served with grilled poblano chile relleno with Oaxaca cheese, refried black beans, grilled corn, guacamole and grilled knob onion.

MARGARITAS 6

SERA SANDIA SERA MELON **\$16.00**

tequila or mezcal, watermelon syrup, triple sec, simple syrup lime juice

MANGO PETACON **\$16.00**

tequila or mezcal, mango puree, mint triple sec, simple syrup, lime juice

DE TAMARINDO **\$16.00**

tequila or mezcal, tamarind puree, triple sec, lime juice

EL QUE ES PERICO	\$16.00
tequila or mezcal, passion fruit, cilantro, triple sec, simple syrup, lime juice	
TULUM VIBE	\$16.00
tequila or mezcal, cucumber, triple sec, lime juice	
AMBICIOSA	\$19.00
tequila or mezcal, grand marnier, cointreau, lime juice	

COCKTAILS 6

FIGURE IT OUT	\$16.00
mezcal, fig and ginger puree, lemon juice	
DESERT ROSE	\$16.00
mezcal, ancho reyes verde, cucumber, mint, pineapple, lime juice	
OAXACAN OLD FASHIONED	\$17.00
reposado tequila, mezcal, Mexican xocolat bitters, guajillo cinnamon syrup	
CLASSIC PALOMA	\$15.00
tequila, lime juice, squirt	
MEXICAN MULE	\$17.00
roasted pineapple infused mezcal, anis rosemary agave, ginger beer, lime juice	
CARIBEÑO	\$17.00
mezcal, aged rum, passion fruit, Kalani coconut liquor, lime juice, ginger ale	

BEER 7

CORONA	\$8.00
CORONA LIGHT	\$8.00
CIELITO LINDO IPA	\$8.00
NO MAMES	\$8.00
PACIFICO	\$8.00
MODELO ESPECIAL	\$8.00
NEGRA MODELO	\$8.00

MICHELADAS 5

CLASICA	\$10.00
Sangrita, lime, ice & spicy salted rim.	
PETRÓLEO	\$10.00
Salsa inglesa, jugo de naranja, maggie, salt.	

CHELADA**\$9.00**Lime, ice & salted rim.

OJO ROJO**\$10.00**Clamato, lime, ice and salted rim.

OAXAQUEÑA**\$11.00**mezcal, lime, orange, sal de gusano
