

# Xochi

1777 Walker St Suite A 77010-5023 · +17134003330 · Updated: Jan 14, 2026

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## CRUDOS 3

### Ostiones en su Concha\*

raw oysters, tomatillo mignonette

### Ceviche de Atun \*

watermelon aguachile, yellowfin tuna, avocado, cucumber, onion, corn, avocado mousse

\$22.00

### Robalo\*

striped bass, aguachile verde, cilantro, avocado, serrano, corn, red onion, cucumber, plantain tostada

\$19.00

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## ANTOJITOS 7

### Queso de Rancho

housemade queso de cincho, chicharrones, duo of insects (chicatanas, chapulines), huaxmole rojo

\$18.00

### Memela

toasted masa pancake, roasted pork rib, refritos, crema, queso fresco, tomatillo-avocado sauce

\$16.00

### Taquitos Dorados

chicken picadillo, mole coloradito, crema, queso fresco

\$16.00

### Molotes de Xoxocotlan

oval masa cakes, filled with potato, chorizo Istmeño, mole coloradito, crema, queso fresco, chapulin garnish

\$16.00

### Empanadas de Camaron

yellow corn masa, shrimp, tomatillo sauce, crema, queso fresco

\$17.00

### Taco de Langosta

lobster tail, adobo Oaxaqueño, refritos, onion, avocado mousse

\$20.00

### Tacos de Cabrito

compressed baby goat meat, refried beans, tomatillo-avocado sauce, pickled onion

\$20.00

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## DEL HORNO 4

### Pulpo

wood-grilled octopus, purplepotato, pipián sauce, purslane, toasted pumpkin seeds

\$24.00

### Ostiones de Lujo

wood-roasted oysters, mole amarillo, cotija, breadcrumbs

<b>Tlayuda de Res*</b>	<b>\$24.00</b>
large, thin Oaxacan tortilla, grilled steak, mole negro, quesillo, greens, refried beans	
<b>Tlayuda de Hongos</b>	<b>\$20.00</b>
large, thin Oaxacan tortilla, roasted mushrooms, huitlacoche, goat cheese vegetarian beans, mole amarillo	

## AL LADO 5

<b>Guacamole y Totopos</b>	<b>\$14.00</b>
<b>Caserolla de Calabaza</b>	
butternut squash casserole, cheese, bacon, almond	
<b>Camote y Mole Negro</b>	<b>\$9.00</b>
sweet potato, squash, mole negro, cotija, cilantro	
<b>Papas con Mole Pasilla</b>	<b>\$9.00</b>
roasted potato, mole pasilla queso fresco	
<b>Coliflor Asada</b>	<b>\$9.00</b>
grilled cauliflower, green pipian sauce	

## MOLE, MOLE, MOLE 7

<b>Mole Tasting</b>	<b>\$20.00</b>
four of our classic moles with housemade folded tlayuda, frijoles, quesillo	
<b>Costillas De Puerco en Mole Chicatana</b>	<b>\$17.00</b>
pork ribs in ant mole	
<b>Hongos en Mole Amarillo</b>	<b>\$16.00</b>
wild mushrooms, mole amarillo, masa dumplings, green beans	
<b>Cachetes de Res en Mole Pasilla</b>	<b>\$21.00</b>
braised beef cheeks, mole pasilla	
<b>Tamal de Pollo y Mole Negro</b>	<b>\$16.00</b>
large chicken tamal, mushrooms, black mole	
<b>Pierna de Pato</b>	<b>\$19.00</b>
confit duck leg, refried beans, molote de platano, fig mole	
<b>Codorniz &amp; Mole Rojo</b>	<b>\$22.00</b>
mushroom and huitlacoche stuffed quail, mole coloradito	

## PLATOS FUERTES 9

<b>Pescado</b>	<b>\$38.00</b>
catch of the day, cauliflower puree, butternut squash, mole amarillo	

<b>Barbacoa de Res de Zaachila *</b>	<b>\$37.00</b>
grilled rolled steak, hoja santa, guajillo puya and costeño pepper adobo, potato, carrots, masa dumplings	
<b>Bistec con Mole de Chicatana*</b>	<b>\$55.00</b>
grilled Prime Angus ribeye, wild mushrooms, roasted potato, ant mole	
<b>Callo de Hacha</b>	<b>\$38.00</b>
seared scallops, creamy corn rice, mole amarillo, pepitas	
<b>Atun Tatemado</b>	<b>\$38.00</b>
pepper crusted yellow fin tuna, wild mushrooms, huitlacoche, potatoes, mole amarillo	
<b>Costillas de Borrego</b>	<b>\$45.00</b>
Australian lamb chops, tamarind mole, broccolini, potatoes	
<b>Chamorro de Puerco</b>	<b>\$38.00</b>
pork shank braised with huaxmole, purslane	
<b>Enchiladas</b>	<b>\$24.00</b>
Ask your server for the day's selection	
<b>Cachetes de Res en Mole Pasilla</b>	<b>\$32.00</b>
braised beef cheeks, creamy corn rice, mole pasilla	

## ENSALADA & SOPA 2

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<b>Ensalada de Calabaza</b>	<b>\$15.00</b>
roasted squash, blue cheese, pomegranate, pear, roasted walnut, blue cheese	
<b>Sopa de Calabaza</b>	<b>\$15.00</b>
acorn squash soup, dry peppers	

## PRETTY MEZCAL COCKTAILS 4

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<b>Masa Menos</b>	<b>\$14.00</b>
mezcal, damiana, ginger liqueur, lemon juice, corn puree, guava agave nectar	
<b>Mezcalini #1</b>	<b>\$14.00</b>
mezcal, sorbet, lime, gusano salt	
<b>Origen</b>	<b>\$15.00</b>
mezcal, gin, Fever-Tree tonic, prickly pear and cucumber ice cube	
<b>Age of Oaxaca (Mezcal Old Faashioned)</b>	<b>\$15.00</b>
mezcal, bourbon, Peychaud bitters, charred tortilla agave nectar, muddled orange and cherry	

## MARGARITAS 5

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<b>Houston Strong</b>	<b>\$14.00</b>
Olmeca Altos Tequila, Combier, Aperol, lime, grapefruit peel	

<b>Xochi Rita</b>	<b>\$14.00</b>
mezcal, orange liqueur, lime, citrus syrup, gusano salt	
<b>The Greatest Margarita</b>	<b>\$32.00</b>
añejo tequila, 25-year-aged Grand Marnier, tangerine, lime, ginger, agave nectar, sea salted rim	
<b>Spiced Pluma</b>	<b>\$14.00</b>
tequila, orange liqueur, pineapple, lime, habanero syrup, Hibiscus-salted margarita foam	
<b>Pink Escalade</b>	<b>\$14.00</b>
Htown single barrel El Tesoro reposado tequila, Combier, grape brandy, lime, lychee, prickly pear	

## **PALOMAS** 2

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<b>Traditional</b>	<b>\$13.00</b>
grapefruit soda, lime, salt	
<b>Mango &amp; Chile</b>	<b>\$13.00</b>
lime, mango and chile soda, salt	

## **COCKTAILS WE LOVE** 2

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<b>Thorny Ranch Water</b>	<b>\$13.00</b>
El Tesoro Silver, prickly pear, lime, Topo Chico	
<b>Roasted Fruit Mojito</b>	<b>\$13.00</b>
rum, oven-roasted fruit, mint, lime, soda water, simple syrup	

## **SANGRIA** 1

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<b>Our Sangria</b>
Red wine, fresh orange, lime, mango, pineapple, Mexican brandy, spiced syrup, juices

## **BEER COCKTAIL** 1

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<b>Michelada</b>	<b>\$7.50</b>
Dos XX Lager, sangrita, lime, roasted peppers, ice, gusano salt	

## **BOTTLES** 5

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<b>Negro Modelo</b>	<b>\$6.00</b>
<b>Modelo Especial</b>	<b>\$6.00</b>
<b>Dos XX Lager</b>	<b>\$6.00</b>
<b>Victoria Lager</b>	<b>\$6.00</b>
<b>Santanera Premium Lager</b>	<b>\$8.00</b>

## **DRAFT BEER** 4

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<b>Pacifico</b>	<b>\$7.00</b>
Lager	
<b>Stella Artois</b>	<b>\$7.00</b>
Belgian Pilsner	
<b>Art Car IPA</b>	<b>\$7.00</b>
Saint Arnolds (HOU)	
<b>Karbach Hopadillo</b>	<b>\$7.00</b>
(HOU)	

## HAPPY HOUR LIBATIONS 6

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<b>Hugo Rita</b>	<b>\$8.00</b>
The margarita that started it all!	
<b>Paloma Tradicional</b>	<b>\$8.00</b>
Choice of mezcal or tequila	
<b>Mojito Clasico</b>	<b>\$8.00</b>
<b>The Houstonian</b>	<b>\$8.00</b>
Bourbon, praline, vermouth, Mexican spice syrup - from our sister restaurant Backstreet Cafe -	
<b>Agave &amp; Mexican Spirits Library</b>	<b>\$8.00</b>
1 oz of agave or Mexican spirit, see selection list on the back	
<b>House Red Wine Sangria</b>	<b>\$8.00</b>
Red wine, Fresh orange, lime, mango, pineapple, Mexican brandy, spiced syrup, juices	

## HAPPY HOUR WINES 4

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<b>Happy Hour Rose</b>	<b>AVAILABLE OPTIONS</b>
	Glass: \$7.00
	Bottle: \$24.00
<b>Happy Hour White</b>	<b>AVAILABLE OPTIONS</b>
	Glass: \$7.00
	Bottle: \$24.00
<b>Happy Hour Red</b>	<b>AVAILABLE OPTIONS</b>
	Glass: \$7.00
	Bottle: \$24.00
<b>Happy Hour Sparkling</b>	<b>AVAILABLE OPTIONS</b>
	Glass: \$7.00
	Bottle: \$24.00

## HAPPY HOUR BEER 2

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**Houston Brewed Draft Beers** **\$4.00**

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**Dos XX, Pacifico, Negra Modelo** **\$3.50**

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### **PRETTY SIDE OF MEZCAL** 3

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**Mango y Chile** **\$10.00**

Mezcal, lime, mango & chile soda, achiote salt

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**Mezcalini #1** **\$10.50**

Mezcal, sorbet, lime, sal de gusano

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**Origen** **\$12.00**

Mezcal, gin, Fever Tree Tonic, prickly pear & cucumber ice cube

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### **BARREL AGED** 1

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**Age of Oaxaca** **\$12.00**

Mezcal, bourbon, Peychaud bitters, charred tortilla agave nectar, muddled orange & cherry

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### **BOCADILLOS** 8

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**Taquito de Chicharron** **\$7.00**

crispy pork belly, blue corn tortilla, refritos, pickled onion, salsa de tomatillo milpero

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**Tostada de Camaron** **\$8.00**

Sautéed shrimp with chile de ajo, refried beans, crunchy garnishes

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**Taquitos Dorados** **\$8.00**

Chicken, mole coloradito, crema, queso fresco, parsley

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**Memelita de Pollo** **\$9.00**

Chicken, toasted masa pancake, mole coloradito

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**Costillas de Puerco** **\$8.00**

Crispy pork ribs in mole coloradito

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**Molotes de Xoxocotlan** **\$8.00**

Oval masa cakes, potato, chorizo, avocado, chile de onza, crema, queso fresco, chapulin garnish, cotija

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**Guacamole Y Tostadas** **\$11.00**

Served with baked chips

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**Cachetes de Res** **\$10.00**

Braised beef cheeks, mole pasilla, quelites

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### **OSTIONES** 2

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**OSTIONES EN SU CONCHA \***

Oysters, tomatillo mignonette, salsa bruja

**AVAILABLE OPTIONS**

half-dozen: \$17.00

dozen: \$33.00

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## Ostiones de Lujo

half-dozen or dozen of wood-roasted oysters, mole amarillo, cotija, breadcrumbs

## 2 FOR \$30 <sup>7</sup>

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**Ceviche de Atún\*** **\$22.00**

watermelon aguachile, yellowfin tuna, avocado, cucumber, onion, corn, avocado mousse

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**Robalo\*** **\$19.00**

striped bass, aguachile verde, cilantro, avocado, serrano, corn, red onion, cucumber, plantain tostada

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**Tamal de Pollo y Mole Negro** **\$15.00**

large chicken tamal, mushrooms and huitlacoche, black mole

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**Memela** **\$16.00**

toasted masa pancakes, roasted pork rib, refritos, crema, queso fresco, tomatillo avocado sauce

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**Taquitos Dorados** **\$16.00**

chicken picadillo, mole coloradito, crema, queso fresco

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**Molotes de Xoxocotlan** **\$16.00**

oval masa cakes, potato, chorizo, avocado mousse, mole coloradito, crema, queso fresco, chapulin garnish, cotija

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**Sopa Mixteca** **\$16.00**

shrimp soup, costeño peppers

## TLAYUDAS <sup>3</sup>

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**Tlayuda de Res** **\$24.00**

large, crispy Oaxacan tortilla, skirt steak, chichilo mole, quesillo, black beans

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**Tlayuda de Pollo** **\$22.00**

large, crispy Oaxacan tortilla, shredded roasted chicken, mole negro, quesillo, black beans

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**Tlayuda de Hongos** **\$20.00**

large, crispy Oaxacan tortilla, roasted mushrooms, fresh huitlacoche, goat cheese, vegetarian beans, hoja santa, mole amarillo

## NON-ALCOHOLIC SPECIALTIES <sup>4</sup>

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**Aguas Frescas** **\$4.00**

**Topo Chico** **\$4.00**

**Mexican Coke** **\$5.00**

**Limonada** **\$4.00**

## CHOCOLATE MENU <sup>4</sup>

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**Cacao** **\$20.00**

Chocolate cocoa pod, chocolate textures- tejate foam, milk chocolate cloud, chocolate criollo soil

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<b>Pastel de Chocolate</b>	<b>\$12.00</b>
Chef Ruben's vegan chocolate cake, silk vegan chocolate frosting, macerated cherries	
<b>Cremoso de Chocolate</b>	<b>\$13.00</b>
Dense soft chocolate pudding, air sponge cake, peanut powder, strawberry	
<b>Chocolate Caliente</b>	<b>\$14.00</b>
Small pitcher of Oaxacan hot chocolate, foamed tableside, churros (serves two)	

## OTROS DULCES <sup>4</sup>

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<b>Affogato</b>	<b>\$12.00</b>
hazelnut ice cream, chicatana tuile, shot of espresso	
<b>Helado de Elote</b>	<b>\$12.00</b>
corn custard ice cream, blue corn atole, corn cookie, Texas blue corn whiskey-infused ice cream	
<b>Horchata Mousse Cake</b>	<b>\$12.00</b>
Horchata mousse on top of chiffon cake, poleo corn cookie, vanilla cinnamon toffee sauce with dulce de leche ice cream	
<b>Piña de Mazapán</b>	<b>\$13.00</b>
mazapán cream, almond praline, caramel whipped ganache, coffee-honey sauce, candied cranberries	

## SUNDAY BRUNCH BUFFET <sup>1</sup>

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<b>Sunday Brunch Buffet</b>	<b>\$42.00</b>
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## ENTREMESES <sup>3</sup>

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<b>Ensalada de Temporada</b>	<b>\$14.00</b>
spinach, red lettuce, pear, dry cranberries, fresh fig, queso fresco, rosemary fig dressing	
<b>Tetela (V)</b>	<b>\$12.00</b>
masa triangular envelope stuffed with hoja santa, refritos, and mole coloradito, mixed green salad	
<b>Queso de Rancho</b>	<b>\$15.00</b>
housemade queso de cincho, baked tostadas, guacamole	

## POSTRE <sup>1</sup>

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<b>Pastel de Chocolate (V)</b>	<b>\$10.00</b>
Chef Ruben's vegan chocolate cake, silk vegan chocolate frosting, macerated cherries	