

BOCADITAS

SALSA | corn tortilla chips (vgn|gf) each 3 | trio 8

- tomatillo **salsa verde** • pumpkin seed **sikil p'aak** hummus
- tomatillo-chile chipotle **salsa rojo** • charred tomato **salsa chiltomate**
- pineapple-jicama-mint **salsa fruta** • tomato-chile habanero **pico de gallo**

GUACAMOLE | corn tortilla chips

- guacamole | **tradicional** (vgn|gf) 8
- guacamole | **goat cheese** | tomato + chile poblano (v|gf) 9
- guacamole | black pepper **pecorino** | agave nectar | roasted garlic (v|gf) 9
- guacamole | **pineapple** | jicama | mint + chile habanero! (vgn|gf) 9
- guacamole | **crab** | pickled corn | chile chipotle (gf) 9.5
- guacamole | **smoked trout** | bacon | chile poblano (gf) 9.5

GUACAMOLE SAMPLER | choose three 21

CHORIZO FUNDIDO | baked oaxacan cheese | pork sausage | corn tortillas (gf) 9.5

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TAQUITOS | six soft corn tortillas | onion rajitas | salsa verde

- carnitas** | adobo + citrus braised **pork** | pickled jalapeño + whole grain mustard crema 14
- machaca** | coffee + chile ancho braised beef **brisket** | guacamole tradicional (gf) 15
- tinga** | sixteen spiced + grilled **chicken** skewers | pico de gallo (gf) 13.5
- remolacha** | salt roasted **beets** | spiced peanuts | goat cheese | sikil p'aak (v|gf) 12.5
- camarones** | chile guajillo al pastor style **shrimp** | pineapple-jicama salsa (gf) 15

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ANTOJITOS | “little whims” or side dishes

- add fried **egg** | on any menu item +1
- sofrito **green beans** | pickled corn (vgn|gf) 6
- fried **brussels sprouts** | coconut vinegar | chile spiced peanuts (vgn|gf) 6
- blistered shishito **peppers** | chile-lime salt (vgn|gf) 6
- chochoyotes** | herb + ricotta tamale dumplings | oaxacan chocolate mole (v) 6
- achiote **creamed corn** | queso fresco | lime crema | pico de gallo (v|gf) 5
- charro beans** | ranchero style white beans (gf) 4
- steamed **white rice** + lime (vgn|gf) 2
- take home bottle **habanero hot sauce** (vgn|gf) 5

ENTRADAS

ENMOLADAS 18

avocado leaf braised lamb enchiladas | red chile + chocolate mole | spiced peanuts + queso fresco

CHILE POBLANO RELLENO 14

cornmeal tempora | smoked gouda fundido | chile guajillo ranchero sauce | pickled fresno chiles (v)

FLAUTAS 16

butternut squash + goat cheese | red chile + chocolate mole | fried brussels sprouts + spiced peanuts | hibiscus pickled shallots (v)

CHILPACHOLE 21

achiote + red miso atlantic cod | ricotta chochoyote | peruvian corn | spicy red chile + shrimp pozole (gf)

TAMALE 17

banana leaf steamed masa | chile guajillo ranchero sauce | mint chimichurri | choose:
• chorizo pork sausage | fried egg (gf) or • “chorizo” style beets (vgn|gf)

COSTILLA 26

red wine + mexicola braised beef short rib | charro beans | arugula salad | roasted garlic-chile pasilla vinaigrette

TROUT 24

pepita + pecan crusted | pickled jalapeño + whole grain mustard crema | sofrito green beans + corn

CARNE ASADA* 25

grilled + sliced butcher’s steak | gaucho steak sauce | shishito peppers | papas bravas + black pepper pecorino | almond salsa macha (gf)

SCALLOPS 27

pan seared | achiote creamed corn | blue crab-cornmeal bunuelos | parsnip chips | micro cilantro

PORK CHOP *al* CARBON* 22.5

ricotta tamale dumplings | red chile + chocolate mole | pickled fresno chiles + spiced chicharrones

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POSTRES

flan | |traditional caramel custard | pickled blueberries (gf) 6

el muerte por chocolate | mexican chocolate pots de creme | whipped cream (gf) 6

fried ice cream | peanut + corn flake crusted | chocolate sauce + agave nectar 8

MOMOCHO MOD MEX

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* CONSUMING RAW OR UNDERCOOKED FOODS MAY CAUSE SERIOUS FOODBORNE ILLNESS.

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PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES OR RESTRICTIONS (V|VGN|GF).

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WEEKDAY HAPPY HOUR-AND-A-HALF AVAILABLE AT THE BAR AND ON THE FIRST FLOOR ONLY.

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A 20% GRATUITY ADDED TO PARTIES OF FIVE OR MORE.

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WALK-INS WELCOME.

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RESERVATIONS ACCEPTED.

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PATIO SEATING AVAILABLE WEATHER PERMITTING.

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v vegetarian

vgn..... vegan

gf gluten-free

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COCKTAILS

oaxacan old fashioned	12
olmeca altos tequila, wahaka mezcal, agave, aztec chocolate bitters	
killer bee	10
maker's mark bourbon, burnt honey, citrus	
ignacio	11
banhez mezcal, hornitos reposado tequila, chai spice	
esqueleto	11
ancho reyes verde, hendrick's gin, cucumber + lime	
mexican mule	10
olmeca altos tequila, hibiscus flower + ginger beer	
grassy-ass	12
sotol, grilled pineapple + pink peppercorn syrup, agave	
paloma brava	11
avión plata tequila, grapefruit jarrito, grapefruit bitters, tajin	
matador	12
del maguey mezcal, ancho reyes rojo, ginger liqueur + fermented pineapple	
la refresca N/A	7
blueberry-hibiscus shrub, ginger, lime juice, topo chico mineral water	
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TEQUILA TUESDAY	
every tuesday open to close	
select pours	5
craft margaritas	7
tequila sampler	15

MARGARITAS

classic lime					9
spicy mango	pineapple	honey-ginger	blood orange		9.5
cucumber	fruit chamoy	red bell pepper	pomegranate		
margarita sampler choose three					15
craft margarita choice of tequila gran gala + patron citronge house made sour					+4

rim: salt | sugar | chile-lime salt | vanilla salt | black ant salt | naked

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CERVEZAS

ice lime salt worcestershire + hot sauce cervezas especial michelada style	+5
tecate or tecate light 12 oz can medium body crisp + dry (4.5%)	4
modelo especial 12 oz can crisp + light straw color (4.4%)	4
pacifico 12 oz can classic mexican pilsner (4.5%)	4
negra modelo rich, smooth mexican lager (5.4%)	4.5
sol the original sunshine beer of mexico (4.2%)	4
estrella jalisco authentic mexican pilsner light + crisp (4.5%)	4.5
dos equis ambar or lager classic mexican beer (4.7%)	4.5
victoria medium body lager slight malt sweetness (4.0%)	4.5
corona la familiar the original full flavored mexican lager (4.8%)	4.5
corona, corona light or corona premier classic mexican beer (4.6%)	4.5
platform seasonal sour 16 oz. can (4.2%)	6
drafts	5
• platform luchador black lager (4.8%)	
• platform haze jude ipa (6%)	

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MEZCAL | full menu list + tasting notes available

banhez joven	9	el silencio espadin	10	sotol por siempre	10
casamigos joven	14	ilegal jovan	10	vago elote	14
creyente joven	11	ilegal reposado	11	vago ensamble	
del maguey pechuga	55	ilegal añejo	14	en barro	16
del maguey san luis	14	los amantes	11	vago espadin	12
del maguey tobala	25	nuestra soledad	12	wahaka joven espadin	10
del maguey vida	9	peloton de la muerte	9	wahaka reposado gusano	12

full menu list + tasting notes available | TEQUILA

BLANCO | un-aged | crisp, clean + smooth | hints of citrus, pepper, herbs + minerals

1800 silver	8	don julio plata	11.5	milagro plata	7.5
avión plata	10.5	el jimador silver	6	milagro gran reserva	16
cabo wabo blanco	8	el mayor blanco	8	olmeca altos plata	7
camarena blanco	7	el tesoro platinum	10.5	partida blanco	9
cantera negra blanco	10	espolón blanco	8	patrón silver	10
casamigos blanco	10	herradura silver	10	patrón platinum	25
cazadores silver	7.5	hornitos blanco	7	peligrosso silver	8
clase azule plata	26	ixa organic	11	suavecito silver	11
corazon silver	8	maestro dobel silver	12	tres generacion plata	8.5
corralejo blanco	8	mi campo blanco	8	tres agave blanco	8

REPOSADO | oak barrel aged 2-12 months | notes of vanilla, spices, oak + cocoa

1800 reposado	8.5	don julio reposado	12	maestro dobel diamante	16
avión reposado	11	don julio cask aged	14	mi campo reposado	9
cabo wabo reposado	9	el jimador reposado	6	milagro reposado	9
camarena reposado	7	el mayor reposado	9	olmeca altos reposado	7
cantera negra	11	el mayor cask aged	18	partida reposado	10
casamigos reposado	11	el tesoro reposado	11	patrón reposado	11
cazadores reposado	8	espolón reposado	8.5	suavecito reposado	11.5
clase azule reposado	21	herradura reposado	11	tres agave reposado	8.5
corralejo reposado	8.5	hornitos reposado	8		

AÑEJO | oak barrel aged over 12 months | caramel + vanilla | light smoke + spices

1800 añejo	9	don julio añejo	12.5	hornitos black barrel	9.5
avión añejo	12	don julio 1942	25	hornitos cristalino	10.5
cabo wabo añejo	10	don julio 70th año	16	olmeca altos añejo	8
cantera negra añejo	12	el mayor añejo	10	patrón añejo	12
casamigos añejo	12	espolón añejo	9.5	suavecito añejo	12.5
cazadores añejo	9	herradura añejo	12	tres generacion añejo	9.5
centenario añejo	14	hornitos añejo	9.5	tres agave añejo	9

EXTRA AÑEJO | bourbon barrel aged 3-5 years | ultra smooth | rich finish

avión reserva "44"	34	espolón añejo x	26	patrón extra añejo	24
cazadores extra añejo	12	jose cuervo la familia	32	suavecito extra añejo	18
cantera negra	18	herradura añejo ultra	15	tequila ocho reserva	38

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