

BOCADITAS

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|---|--|
| SALSA corn tortilla chips (v gf) | each 3 sampler 8 |
| tomatillo salsa verde | pumpkin seed sikil p'aak |
| 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 (v 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! (v gf) | 9 |
| guacamole crab pickled corn chile chipotle | 9.5 |
| guacamole smoked trout bacon chile poblano (gf) | 9.5 |
| guacamole sampler choose three | 21 |
| PIMIENTOS de PADRÓN blistered shishito peppers chile-lime salt (v gf) | 6 |
| CHORIZO FUNDIDO baked oaxacan cheese red chile pork sausage chile rajitas corn tortillas | 9.5 |

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TAMALES

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| dos equis braised beef short ribs chile guajillo ranchero sauce horseradish picante | 18 |
| roasted potato + parsnip goat cheese fundido tomatillo-cilantro mole verde (v gf) | 14 |

TOSTADAS

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|---|----|
| crisp corn tortilla casserole borracho black beans queso fresco + huevo frito | |
| crab + smoked trout tomatillo-cilantro mole verde | 17 |
| chorizo pork sausage chile guajillo ranchero sauce | 15 |

TAQUITOS

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|--|------|
| five soft corn tortillas chile rajitas salsa verde | |
| carnitas adobo + citrus braised pork honey + chile chipotle mojo (gf) | 14.5 |
| machaca coffee + chile ancho braised beef brisket guacamole tradicional (gf) | 15.5 |
| lengua beef tongue pastrami pickled jalapeño + whole grain mustard crema | 14 |
| camarones chile guajillo al pastor style shrimp pineapple-jicama salsa (gf) | 16 |
| pollito sixteen spiced + grilled chicken thighs pico de gallo (gf) | 14 |
| remolacha salt roasted beets spiced peanuts goat cheese sikil p'aak (v gf) | 12.5 |

ENTRADAS

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|--|----|
| FLAUTAS butternut squash + goat cheese red chile + chocolate mole brussels sprouts hibiscus pickled shallots (v) | 14 |
| ENCHILADA avocado braised lamb red chile + chocolate mole spiced peanuts + queso fresco | 17 |
| CHILE POBLANO RELLENO cornmeal tempora smoked gouda fundido chile guajillo ranchero sauce pickled fresno chiles (v) | 15 |
| TROUT pepita + pecan crusted pickled jalapeño + whole grain mustard crema sofrito green beans + fennel | 22 |
| CARNE ASADA grilled + sliced butcher's steak honey + chile chipotle mojo papas bravas, pecorino + almond salsa macha (gf) | 24 |
| SCALLOPS pan seared achiotte creamed corn jalapeño-corn hushpuppies horseradish picante micro cilantro | 26 |
| PORK CHOP al CARBON smoked gouda tamale dumplings + pickled corn red chile + chocolate mole chicharrones | 21 |

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ANTOJITOS

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|---|----|
| add fried egg on any menu item | +1 |
| sofrito green beans fennel pickled corn (v gf) | 5 |
| esquite achiotte creamed corn (v gf) | 5 |
| fried brussels sprouts coconut vinegar chile spiced peanuts (v gf) | 5 |
| smoked gouda tamale dumplings red chile + chocolate mole (v) | 5 |
| roasted spaghetti squash chile-lime butter pecorino + crema (v gf) | 5 |
| borracho black beans (v) | 4 |
| steamed white rice + lime (v gf) | 2 |
| take home bottle habanero hot sauce (v gf) | 5 |

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POSTRES

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| capirotada ginger snap cookie + candied jalapeño bread pudding | 6 |
| el muerte por chocolate mexican chocolate pots de creme shaved chocolate (gf) | 6 |
| fried ice cream peanut + corn flake crusted chocolate sauce + agave nectar | 7 |

MOMOCHO MOD MEX

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

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CONSUMING RAW OR UNDERCOOKED FOODS MAY CAUSE SERIOUS FOODBORNE ILLNESS.

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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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COCKTAILS

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| oaxacan old fashioned | 12 |
| olmeca altos tequila, wahaka mezcal, agave, aztec chocolate bitters | |
| killer bee | 10 |
| maker's mark bourbon, burnt honey, citrus | |
| grassy-ass | 12 |
| sotol, grilled pineapple + pink peppercorn syrup, agave | |
| esqueleto | 11 |
| ancho reyes verde, hendrick's gin, cucumber + lime | |
| mexican mule | 10 |
| absolut lime vodka, hibiscus flower, ginger beer | |
| ignacio | 11 |
| banhez mezcal, hornitos reposado tequila, chai spice | |
| el santo | 12 |
| suavecito tequila blanco, elderflower, aloe water, lime | |
| luchador punch | 10 |
| el jimador tequila, peach liqueur, hibiscus tea, passion fruit + citrus | |

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TEQUILA TUESDAY

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|-----------------------------|----|
| 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 | pomegranate | red bell pepper | hibiscus flower | | |
| 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

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| 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 |
| negra modelo rich, smooth mexican lager (5.4%) | 4.5 |
| sol the original sunshine beer of mexico (4.2%) | 4 |
| dos equis ambar or lager classic mexican beer (4.7%) | 4.5 |
| victoria medium body lager slight malt sweetness (4.0%) | 4.5 |
| pacifico classic mexican pilsner (4.5%) | 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 la diabolica brut ipa (6.3%) | |

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MEZCAL | full menu list + tasting notes available

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

TEQUILA | full menu list + tasting notes available

| | | | | | |
|--|------|----------------------|------|-----------------------|-----|
| BLANCO un-aged crisp, clean + smooth hints of citrus, pepper, herbs + minerals | | | | | |
| 1800 silver | 8 | don julio plata | 11.5 | mi campo blanco | 8 |
| avión plata | 10.5 | el jimador silver | 6 | milagro plata | 7.5 |
| cabo wabo blanco | 8 | el mayor blanco | 8 | milagro gran reserva | 16 |
| camarena blanco | 7 | el tesoro platinum | 10.5 | olmeca altos plata | 7 |
| 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 | jose cuervo blanco | 7 | tres generacion plata | 8.5 |
| corralejo blanco | 8 | maestro dobel silver | 12 | tres agave blanco | 8 |

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

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

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

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

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

| | | | | | |
|--------------------|----|------------------------|----|----------------------|----|
| avión reserva "44" | 34 | espolón añejo x | 26 | patrón extra añejo | 24 |
| cantera negra | 18 | jose cuervo la familia | 32 | tequila ocho reserva | 38 |

