

BOCADITAS

SALSA corn tortilla chips (v gf)	each 3 sampler 8	
sikil pak	pineapple-jicama-mint	chiltomate
tomatillo verde	beet pico de gallo	xni-pec
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	
ASPARAGUS al carbon poblano cesar verde dressing pecorino hibiscus onion escabéche (v gf)	6	
CHORIZO FUNDIDO baked oaxacan cheese red chile pork sausage chile rajitas corn tortillas	9.5	

TAMALES

rostizado chicken tomatillo mole verde queso fresco “chickarones” (gf)	16.5
thyme + garlic roasted mushrooms toasted vermicelli red chile + chocolate mole (v)	14

TOSTADAS

crab + smoked trout tomatillo mole verde borracho black beans huevo frito	18
duck leg confit “huevos rancheros” chile guajillo ranchero sauce queso fresco	17

TAQUITOS

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 guacamole (gf)	16
remolacha salt roasted beets spiced peanuts goat cheese sikil pak (v gf)	12.5

ENTRADAS

FLAUTAS butternut squash + goat cheese red chile + chocolate mole brussels sprouts (v)	14
ENFRIJOLADA rostizado chicken quesaditas chipotle black bean refritos tomatillo mole verde beet pico de gallo	16.5
CHILE RELLENO cornmeal tempora beef picadillo + queso mixto chile guajillo ranchero sauce pickled fresno chiles	15
ENCHILADA avocado leaf braised lamb red chile + chocolate mole spiced peanuts queso fresco	17.5
TROUT pepita + pecan crusted pickled jalapeño + whole grain mustard crema sofrito green beans	24
SCALLOPS pan seared achiote creamed corn chorizo + potato buñuelos pea shoots	26
PORK CHOP al carbon smoked gouda tamale dumplings red chile + chocolate mole	22

ANTOJITOS

add fried egg on any menu item	+1
sofrito green beans fennel pickled corn (v gf)	6
fried brussels sprouts coconut vinegar peanuts (v gf)	6
esquite achiote creamed corn (v gf)	4
smoked gouda tamale dumplings red chile + chocolate mole (v)	4
borracho black beans (v)	4
steamed white rice + lime (v gf)	2
take home bottle habanero hot sauce (v gf)	5

POSTRES

flan coconut + vanilla bean horchata caramel	7
el muerte por chocolate mexican chocolate pots de creme shaved chocolate (gf)	7
fried ice cream peanut + corn flake crusted chocolate sauce + agave nectar	7

MOMOCHO MOD MEX

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

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

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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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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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COCKTAILS

chanchito	10
espolon blanco tequila, lillet blanc, pineapple syrup, bitters	
la chica	12
1800 tequila blanco, st. germain, yellow chartruese, lemon	
grassy-ass	12
sotol, grilled pineapple + pink peppercorn syrup, agave	
anahi sanchez	10
bulleit bourbon, vermouth, lemon, grenadine	
esqueleto	12
hendrick's gin, cucumber mint, 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, elderflower, aloe water, lime	
luchador punch	10
el jimador tequila, peach liqueur, hibiscus tea, passion fruit + citrus	
killer bee	10
maker's mark bourbon, burnt honey, citrus	
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TEQUILA TUESDAY	
every tuesday open to close	
select pours	5
craft margaritas	7
tequila sampler	15

MARGARITAS

classic lime	8.5	
spicy mango		blood orange 9.5
cucumber		hibiscus
pineapple		honey-ginger
pomegranate		red bell pepper
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 naked		

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CERVEZAS

ice lime salt worcestershire + hot sauce cervezas especial michelada style	+5
tecate or tecate light en cans 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
bohemia pilsner style high carbonation light lemon color (4.7%)	4.5
carta blanca salty pale ale (4.5%)	4.5
corona, corona light or corona premier classic mexican beer (4.5%)	4.5
drafts	5
platform luchador black lager (4.8%)	
pacifico pilsner (4.5%)	

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MEZCAL

del maguey vida fruit notes smoky finish	9
del maguey san luis del rio spicy, fruity, smoky + notes of citrus	14
del maguey pechuga salty + smoky hints of lemon + basil	55
ilegal mezcal hand crafted + high quality (based on current availabilities)	mp
los amantes double distilled herbaceous citrus notes mild smoke	11
vago elote toasted corn + dry river rock long finish of mint + tropical fruit	14
vago ensamble en barro soft pine, charred cinnamon + chestnuts	16
vago espadin aromas of sweet potato, citrus + flint pine + caramel finish	12
wahaka mezcal joven espadin balance of light smoke, earth + sweetness	10
wakaka mezcal reposado gusano oak barrel aged floral + smoky tobacco	12

TEQUILA

chiles habanero + chipotle tomato + orange + pomegranate juices sangrita	+5
1800 silver clean + smooth hints of fruit + pepper	8
1800 reposado buttery caramel + hints of mild spices slight smokiness	8.5
1800 añejo spicy + well rounded toasted oak, vanilla + butterscotch	9
avión plata crisp + clean with hints of grapefruit mint + rosemary	10.5
avión reposado notes of cherry + pear hint of caramel well balanced	11
avión añejo hints of vanilla + coconut + maple roasted agave rich finish	12
cabo wabo blanco clean + simple hints of spice	8
cabo wabo reposado hints of citrus fruit + spicy pepper finish	9
cabo wabo añejo notes of vanilla + honey touches of oak	10
camarena blanco hints of vanilla + savory spices smooth warm finish	7
camarena reposado touch of soft spice easy but robust finish	7
casamigos blanco crisp + clean hints of vanilla long smooth finish	10
casamigos reposado soft oak hints of caramel + cocoa smooth	11
casamigos añejo hints of spice + barrel oak soft caramel + vanilla notes	12
cazadores silver crisp + young aromatic citrus + herbs	7.5
cazadores reposado light spice smoky wood citrus fruit	8
cazadores añejo hints of cinnamon + pepper	9
centenario añejo aged smooth vanilla + oak	14
clase azule plata herbal + citrus notes very smooth sweet aftertaste	26
clase azule reposado woody, fruity, vanilla + toffee notes rich + silky finish	21
corazon silver clean, crisp, clear, smooth to the finish	8
corazon reposado oak barrel aged + ultra smooth slight sweetness	8.5
corralejo blanco hints of peppercorns + herbs + spearmint	8
corralejo reposado notes of vanilla fruit filled lemon + lime flavors	8.5
don julio plata silver agave pepper floral nose	11.5
don julio reposado rested smooth + sweet pear + apple + lemon aromas	12
don julio añejo aged citrus aroma honey mandarin	12.5
don julio 1942 ultra smooth warm oak + rich vanilla	25
el tesoro de don felipe platinum crystal clear + exceptionally smooth	10.5
espolón blanco crisp + young earthy agave + melon whiff of smoke	8
espolón reposado oak + agave flavor sweet floral nose spicy finish	8.5
espolón añejo hints of spice, cinnamon + caramel butterscotch aroma	9.5
herradura silver smoky herb flavors with a touch of citrus long rich finish	10
herradura reposado rested sweet oak hints of lemon honey vanilla	11
herradura añejo aged similar to reposado with more vanilla	12
hornitos blanco floral, fruity + herbal nose crisp agave flavor	7
hornitos reposado notes of green apple dry woody finish	8
hornitos añejo aroma of chocolate, hazelnut + dried fruit touch of vanilla	9
ixa silver organic rich complex with a soft finish	9
jose cuervo la familia full mellow floral-agave-vanilla + cognac flavors	32
maestro dobel smooth herbal + citrus aromas	14
milagro plata smooth faint floral nose lemon zest mashed raisin	7.5
milagro reposado clean hints of caramel slightly spice finish	9
milagro gran reserva crisp + ultra clean vanilla notes spicy dry finish	16
olmea altos plata smoky herbal notes green pepper soft citrus finish	7
olmea altos reposado sweet + smoky hints of honey + black pepper	7
patrón tequilas classic agave flavors	mp
peligrosso silver subtle hints of spice + white pepper lemongrass finish	8
suavecito silver crystal clear agave hints of olive + fig	11
suavecito reposado aromas of spice + light wood cherry + vanilla	11.5
suavecito añejo cherry wood nose burnt sugar with mint chocolate finish	12.5
tres generacion plata silver crisp bite pepper + spice mint	8.5
tres generacion añejo aged floral vanilla + honey aromas buttery caramel	9.5