

Momocho

bocaditas

SALSA corn tortilla chips [VGN GF] each 3.5 trío 9	
• tomatillo salsa verde	• charred tomato salsa chiltomate
• pineapple-jicama-mint salsa fruta	• tomato-chile habanero pico de gallo
GUACAMOLE corn tortilla chips	
• tradicional [VGN GF] 8	• black pepper pecorino , roasted garlic, agave nectar [V GF] 9.5
• goat cheese , tomato + chile poblano [V GF] 9	• crab , pickled corn, chile chipotle [GF] 9.5
• pineapple , jicama, mint + chile habanero! [VGN GF] 9	• smoked trout , bacon, chile poblano [GF] 9.5
GUACAMOLE TRÍO choose any three 22	

meriendas

CHOCHOYOTES [GF] 8	PULPO ESCABECHE [GF] 12.5
herb-ricotta masa dumplings, mole verde, crispy chicken skin	charred octopus, jalapeño-mint chimichurri, cucumbers + tomato
FRIED BRUSSELS SPROUTS [VGN GF] 7	CARROT “ELOTE” [V GF] 8
coconut vinegar, chile spiced peanuts	habanero-agave butter, citrus crema + queso cotija
QUESO FUNDIDO [GF] 10	ASPARAGUS CESAR VERDE [V GF] 9.5
chorizo pork sausage, baked queso blanco, corn tortillas	agave-chile pepita, tajin togarashi “tempora,” pecorino

taquitos

“little tacos” six soft corn tortillas + tomatillo salsa verde 15	
CARNITAS	CAMARONES [GF]
adobo + citrus braised pork, pickled jalapeño mustard crema	chile guajillo al pastor style shrimp, pineapple salsa
MACHACA [GF]	REMOLACHA [V GF]
coffee + chile ancho braised beef brisket, guacamole	roasted beets, goat cheese, spiced peanuts, pico de gallo
POLLO	steamed white rice + lime [VGN GF] 2
oaxacan chocolate + red chile mole chicken, citrus crema	black bean frijoles [VGN GF] 3

especiales

CHILE POBLANO RELLENO [V] 14	
cornmeal tempora, smoked gouda fundido, chile guajillo ranchero sauce	
BLUE CORN ENCHILADAS “SUIZA” [GF] 16.5	
adobo chicken, tomatillo-cilantro mole verde, baked queso blanco, pico de gallo	
FLAUTAS [V] 15	
butternut squash + goat cheese, red chile + chocolate mole, fried brussels sprouts + spiced peanuts, hibiscus pickled onion	
TAMALE FRITO [GF] 17	
citrus + adobo braised pork, fried yellow corn masa tamale, garlicky spinach + choclo, chile guajillo ranchero sauce	
CHILPACHOLE [GF] MP	
achiote + red miso glazed market fish, herb-ricotta tamale dumplings, peruvian corn, chile arbol + shrimp pozole	
TROUT 24	
pepita + pecan crusted, pickled jalapeño + whole grain mustard crema, corn escabeche + sofrito green beans	
CARNE ASADA* [GF] 26.5	
grilled + sliced butchers steak, honey-chipotle mojo + chimichurri, chiles toreados papas bravas + black pepper pecorino, almond salsa macha	
PORK CHOP <i>el</i> CARBON* 22	
herb-ricotta tamale dumplings, oaxacan red chile + chocolate mole, pickled fresno chiles, spiced chicharones	

postres

CHOCOBOMBA [GF] 6	FRIED ICE CREAM 8
mexican chocolate mousse, whipped cream	peanut + cornflake crusted, chocolate + agave nectar, whipped cream

MEZCAL MONDAY
EVERY MONDAY OPEN TO CLOSE
SELECT POURS 8
MEZCAL COCKTAILS 10

TEQUILA TUESDAY
EVERY TUESDAY OPEN TO CLOSE
SELECT POURS 5
CRAFT MARGARITAS 8
SAMPLE FLIGHTS 15

*EATING RAW OR UNDERCOOKED
FOODS MAY CAUSE SERIOUS
FOODBORNE ILLNESS
PLEASE NOTIFY YOUR SERVER
OF ANY FOOD ALLERGIES OR
RESTRICTIONS

V VEGETARIAN
VGN VEGAN
GF GLUTEN-FREE
CURBSIDE DELIVERY AND
CARRYOUT AVAILABLE

20% GRATUITY ADDED TO
PARTIES OF FIVE OR MORE
DAILY HAPPY HOURS
4 PM - 6 PM

cócteles

PALOMA BRAVA 12
avión plata tequila, grapefruit jarrito, grapefruit bitters, tajin
KILLER BEE 10
maker's mark bourbon, burnt honey, citrus
MEZCAL SOUR 13
el silencio espadin mezcal, st germaine, grapefruit, rosemary simple syrup, bitters
OAXACAN OLD FASHIONED 14
herradura añejo tequila, wahaka mezcal, agave nectar, aztec chocolate bitters

GRASSY-ASS 12
sotol, grilled pineapple, pink peppercorn syrup, agave nectar
MEXICAN MULE 10
olmecca altos tequila, hibiscus flower, ginger beer
MATADOR 12
del maguey mezcal, ancho reyes rojo, ginger liqueur + fermented pineapple
LA FRESCA N/A 7
blackberry-jalapeño simple syrup, lime, topo chico mineral water

margaritas

CLÁ SICO LIME 9
FLAVORS 10
• spicy mango • honey-ginger • seasonal chamoy
• cucumber • red bell pepper • pomegranate
• pineapple • blood orange • hibiscus
MARGARITA TRÍO choose any three 15
CRAFT MARGARITA +4
choice of tequila, gran gala, orange liqueur, house sour
RIM salt sugar chile-lime salt vanilla salt black ant salt
16 OZ MARGARITA "TO GO" just shake + pour! 20

MAMITAS SELTZER 12 OZ can tequila + soda [GF] 4
choose: mango, pineapple, lime or grapefruit

cervezas

MICHELADA STYLE +.5
ice, lime, salt, worcestire + hot sauce <i>cervezas especial</i>
PACIFICO [CAN] 4.5% 4
classic mexican pilsner
TECATE [CAN] 4.5% 4
medium body, crisp + dry
MODELO ESPECIAL [CAN] 4.4% 4
crisp + light, straw color
DOS EQUIS AMBAR or LAGER 4.7% 4.5
classic mexican cervezas
CORONA EXTRA, LIGHT or PREMIER 4.6% 4.5
classic mexican cervezas
DRAFTS 5
PULPO BEER COMPANY • mamacita blonde ale 4.7%
• la nueva ipa floral, citrus, pine 6.8%

mezcal y tequila

MEZCAL | cooked in earthen pits lined with lava rocks and filled with wood and charcoal | distilled in clay pots

banhez joven 9	del maguey las pachuga 55	ilegal joven 10	vago elote 14
bozal borrego 26	del maguey las milpas 16	ilegal reposado 11	vago ensamble en barro 16
bozal castilla 24	del maguey san luis 14	ilegal añejo 15	vago espadin 12
bozal cuishe 14	del maguey vida 9	los amantes 11	wahaka botaniko 17
bozal espadin 10	del maguey vida de muertos 14	nuestra soledad 12	wahaka joven espadin 10
bozal tobasiche 14	el silencio espadin 10	sotol pizcadores silver 10	wahaka reposado gusano 12
casamigos joven 14		sotol por siempre 10	
creyente joven 11			

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

1800 silver 8	clase azul plata 21	espolón blanco 8	partida blanco 9
avión plata 10.5	corazon silver 8	herradura silver 10	patrón silver 10
cabo wabo blanco 8	corralejo blanco 8	hornitos blanco 7	patrón platinum 25
camarena blanco 7	don julio plata 11.5	maestro dobel silver 14	santo fina blanco 11
cantera negra blanco 10	dos primos blanco 10	mi campo blanco 8	suavecito silver 11
casamigos blanco 10	el jimador silver 6	milagro plata 7.5	teremana blanco 8
cazadores silver 7.5	el mayor blanco 8	milagro sbr blanco 12	tres generacion plata 8.5
centenario blanco 9.5	el tesoro platinum 10.5	olmecca altos plata 7	tres agave blanco 8

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

1800 reposado 8.5	clase azul reposado 26	espolón reposado 8.5	partida reposado 10
avión reposado 11	corazon reposado 8.5	herradura reposado 11	patrón reposado 11
cabo wabo reposado 9	corralejo reposado 8.5	hornitos reposado 8	suavecito reposado 11.5
camarena reposado 7	don julio reposado 12	maestro dobel diamante 16	teremana reposado 9
cantera negra 11	don julio cask aged 14	mi campo reposado 9	tres agave reposado 8.5
casamigos reposado 11	el jimador reposado 6	milagro reposado 9	tres generacion reposado 9
cazadores reposado 8	el mayor reposado 9	milagro sbr reposado 13	
centenario reposado 10.5	el tesoro reposado 11	olmecca altos reposado 7	

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

1800 añejo 9	centenario añejo 14	el mayor añejo 10	milagro sbr añejo 14
avión añejo 12	corazon añejo 9.5	espolón añejo 9.5	olmecca altos añejo 8
cabo wabo añejo 10	don julio añejo 12.5	herradura añejo 12	patrón añejo 12
cantera negra añejo 12	don julio 1942 25	hornitos añejo 9.5	suavecito añejo 12.5
casamigos añejo 12	don julio 70th añejo 16	hornitos cristalino 10.5	tres generacion añejo 9.5
cazadores añejo 9	el jimador añejo 7	milagro añejo 9.5	tres agave añejo 9

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

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