

## BOCADITAS

<b>SALSA</b>   corn tortilla chips (v gf)	each 3   sampler 8
tomatillo <b>salsa verde</b>	pumpkin seed <b>sikil p'aak</b>
tomatillo-chile chipotle <b>salsa rojo</b>	charred tomato <b>salsa chiltomate</b>
pineapple-jicama-mint <b>salsa fruta</b>	tomato-chile habanero <b>pico de gallo</b>

<b>GUACAMOLE</b>   corn tortilla chips	
guacamole   <b>tradicional</b> (v gf)	8
guacamole   <b>goat cheese</b>   tomato + chile poblano (v gf)	9
guacamole   black pepper <b>pecorino</b>   agave nectar   roasted garlic (v gf)	9
guacamole   <b>pineapple</b>   jicama   mint + chile habanero! (v gf)	9
guacamole   <b>crab</b>   pickled corn   chile chipotle	9.5
guacamole   <b>smoked trout</b>   bacon   chile poblano (gf)	9.5
<b>guacamole sampler</b>   choose three	21

<b>PIMIENTOS de PADRÓN</b>   blistered shishito peppers   chile-lime salt   red pepper-mango marmalada (v gf)	6
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<b>CHORIZO FUNDIDO</b>   baked oaxacan cheese   red chile pork sausage   chile rajitas   corn tortillas	9.5
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## TAMALES

dos equis braised <b>beef short ribs</b>   chile guajillo ranchero sauce   horseradish picante	18
roasted <b>cauliflower</b>   coconut-yellow curry   toasted almonds + raisins (v gf)	15

## TOSTADAS

crisp corn tortilla casserole   borracho black beans   queso fresco + huevo frito	
<b>crab + smoked trout</b>   tomatillo mole verde	17
chorizo pork <b>sausage</b>   chile guajillo ranchero sauce	14.5

## TAQUITOS

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

## ENTRADAS

<b>FLAUTAS</b>   butternut squash + goat cheese   red chile + chocolate mole   brussels sprouts   hibiscus pickled shallots (v)	14
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<b>QUESADILLA</b>   duck leg confit + corn escabeche   queso mixto + rajitas   pomegranate-chile ancho barbacoa	16.5
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<b>CHILE POBLANO RELLENO</b>   cornmeal tempora   smoked gouda fundido   chile guajillo ranchero sauce   pickled fresno chiles (v)	15
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<b>ENCHILADA</b>   avocado braised <b>lamb</b>   red chile + chocolate mole   spiced peanuts + queso fresco	17
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<b>TROUT</b>   pepita + pecan crusted   pickled jalapeño + whole grain mustard crema   sofrito green beans	24
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<b>SCALLOPS</b>   pan seared   achiote creamed corn   chorizo + potato buñuelos   pea shoots   sauce romesco	26
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<b>PORK CHOP al CARBON</b>   smoked gouda tamale dumplings   red chile + chocolate mole   pickled corn + crema	22
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## ANTOJITOS

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

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## POSTRES

<b>capirotada</b>   ginger snap cookie + candied jalapeño bread pudding	7
<b>el muerte por chocolate</b>   mexican chocolate pots de creme   shaved chocolate (gf)	7
<b>fried ice cream</b>   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

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 syrup	
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	
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<b>TEQUILA TUESDAY</b>	
every tuesday open to close	
select pours	5
craft margaritas	7
tequila sampler	15

## MARGARITAS

classic lime					8.5
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					

## 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
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
pacifico   classic mexican pilsner (4.5%)	4.5
bohemia   pilsner style   high carbonation   light lemon color (4.7%)	4.5
carta blanca   salty pale ale (4.5%)	4.5
corona familiar   full flavor 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%)	

## MEZCAL & TEQUILA

banhez joven   brisk, bold + smoky   floral + fruity	9
casamigos joven   fresh herbs + tropical fruits   mild smoke   extremely smooth	14
del maguey vida   fruit notes   smoky finish	9
del maguey tobalo   small batch   sweet fruity nose   extra smooth finish	25
del maguey san luis del rio   spicy, fruity, smoky + notes of citrus	14
del maguey pechuga   salty + smoky   hints of lemon + basil	55
el silencio espadin   smoke, ash, spices   hints of fig + stone fruit	10
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

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
cantera negra reposado   aged nearly one year   hints of oak + vanilla	11
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
hornitos cristalino   crystal clear anejo   vanilla + butterscotch   silky smooth	9.5
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
olmeca altos plata   smoky herbal notes   green pepper   soft citrus finish	7
olmeca 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