

BOCADITAS

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		10.5
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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 salsa (gf)		15
pato slow cooked duck leg confit pomegranate barbacoa (gf)		16
remolacha salt roasted beets spiced peanuts goat cheese sikil p'aak (v gf)		12.5
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ENCHILADAS avocado leaf 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
FLAUTAS butternut squash + goat cheese red chile + chocolate mole brussels sprouts hibiscus pickled shallots (v)		14

PESCADO achiote glazed mahi mahi jasmine rice cucumber + red onion aguachile toasted sesame		20
MILANESA breaded chicken thighs chile guajillo ranchero sauce grilled broccoli cesar + black pepper pecorino		18
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 achiote creamed corn jalapeño-corn hushpuppies corn shoots		26
PORK CHOP al CARBON* smoked gouda tamale dumplings + pickled corn red chile + chocolate mole chicharrones		21

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ANTOJITOS

add fried egg on any menu item		+1
chilled cucumber + red onion aguachile toasted sesame (v gf)		5
sofrito green beans fennel pickled corn (v gf)		5
achiote creamed corn queso cotija lime crema pico de gallo (v gf)		5
fried brussels sprouts coconut vinegar chile spiced peanuts (v gf)		5
smoked gouda tamale dumplings red chile + chocolate mole (v)		5
grilled broccoli poblano cesar verde dressing pecorino (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

crème caramel traditional flan custard		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		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|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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COCKTAILS

oaxacan old fashioned	12
olmeca altos tequila, wahaka mezcal, agave, aztec chocolate bitters	
killer bee	10
maker's mark bourbon, burnt honey, citrus	
mojito lemonada	12
paranubes mexican rum, hibiscus-mint syrup, lemon	
ignacio	11
banhez mezcal, hornitos reposado tequila, chai spice	
esqueleto	11
ancho reyes verde, hendrick's gin, cucumber + lime	
mexican mule	10
absolut lime vodka, 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	

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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	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

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
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 la diabolica brut ipa (6.3%)
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MEZCAL | full menu list + tasting notes available

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

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

1800 reposado	8.5	don julio reposado	12	maestro dobel diamante	16
avión repósado	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 tesoro reposado	11	patrón reposado	11
casamigos reposado	11	espolón reposado	8.5	suavecito reposado	11.5
cazadores reposado	8	herradura reposado	11	tres agave reposado	8.5
clase azule reposado	21	hornitos reposado	8		
corralejo reposado	8.5	jose cuervo reposado	7		

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

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	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			tres agave añejo	9

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

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

