

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 | red pepper-mango marmalada (v|gf) 7

CHORIZO FUNDIDO | baked oaxacan cheese | red chile pork sausage | chile rajitas | corn tortillas 9.5

* * * * *

TAMALES

dos equis braised **beef short ribs** | chile guajillo ranchero sauce | horseradish picante 18
 roasted **cauliflower** | coconut-yellow curry | toasted almonds + raisins (v|gf) 14

TOSTADAS

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

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) 16
tinga | sixteen spiced + grilled **chicken** skewers | pico de gallo (gf) 14
remolacha | salt roasted beets | spiced peanuts | goat cheese | sikil p'aak (v|gf) 12.5

ENTRADAS

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 24

CARNE ASADA | grilled + sliced butcher's steak | honey + chile chipotle mojo | papas bravas, pecorino + almond salsa macha (gf) 22

SCALLOPS | pan seared | achote creamed corn | chorizo + potato buñuelos | micro cilantro | sauce romesco 26

PORK CHOP al CARBON | smoked gouda tamale dumplings + pickled corn | red chile + chocolate mole | chicharrones 21

* * * * *

ANTOJITOS

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

* * * * *

POSTRES

capirotada | ginger snap cookie + candied jalapeño bread pudding 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

* * * * *

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

* * * * *

CONSUMING RAW OR UNDERCOOKED FOODS MAY CAUSE SERIOUS FOODBORNE ILLNESS.

* * * * *

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

* * * * *

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

* * * * *

WALK-INS WELCOME.

* * * * *

RESERVATIONS ACCEPTED.

* * * * *

PATIO SEATING AVAILABLE

WEATHER PERMITTING.

* * * * *

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 + 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 | |
| * * * * * | |
| TEQUILA TUESDAY | |
| every tuesday open to close | |
| select pours | 5 |
| craft margaritas | 7 |
| tequila sampler | 15 |

MARGARITAS

| | |
|---|-----|
| classic lime | 8.5 |
| spicy mango | 9.5 |
| pineapple | |
| honey-ginger | |
| blood orange | |
| 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 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%) | |
| * * * * * | |

MEZCAL & TEQUILA

| | |
|---|----|
| banhez joven brisk, bold + smoky floral + fruity | 9 |
| casamigos joven fresh herbs + tropical fruits mild smoke extremely smooth | 14 |
| creyente joven hints of floral honey light smoke + mineral notes | 11 |
| 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 |
| peloton de la muerte notes of kiwi fruit, peppercorns + soft smoke | 9 |
| 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 |
| wahaka 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 | 8 |
| 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 |