

Momocho

bocaditas

SALSA | corn tortilla chips [VGN|GF] each 3.5 | trío 9

- tomatillo **salsa verde**
- pineapple-jicama-mint **salsa fruta**
- charred tomato **salsa chiltomate**
- tomato-chile habanero **pico de gallo**

GUACAMOLE | corn tortilla chips

- **tradicional** [VGN|GF] 9
- **goat cheese**, tomato + chile poblano [V|GF] 10
- **pineapple**, jicama, mint + chile habanero! [VGN|GF] 10
- **black pepper pecorino**, roasted garlic, agave nectar [V|GF] 11
- **crab**, pickled corn, chile chipotle [GF] 11
- **smoked trout**, bacon, chile poblano [GF] 11

GUACAMOLE TRÍO | choose any three 25

meriendas

CHOCHOYOTES [GF] 9
herb-ricotta masa dumplings, mole verde, crispy chicken skin

FRIED BRUSSELS SPROUTS [VGN|GF] 8
coconut vinegar, chile spiced peanuts

QUESO FUNDIDO [GF] 12
chorizo pork sausage, baked queso blanco, corn tortillas

PULPO *al* PASTOR [GF] 18
grilled octopus, achiote, pineapple, beets + chile guajillo

CARROT “ELOTE” [V|GF] 10
habanero-agave butter, citrus crema + queso cotija

SHISHITO [VGN] 11.5
blistered peppers, oaxacan mole, hominy, sofrito

taquitos

“little tacos” | six soft corn tortillas + tomatillo salsa verde 16

CARNITAS

adobo + citrus braised pork, pickled jalapeño mustard crema

MACHACA [GF]

coffee + ancho braised beef brisket, queso fresco, guacamole

POLLO

oaxacan chocolate + red chile mole chicken, citrus crema

CAMARONES [GF]

chile guajillo al pastor style shrimp, pineapple salsa

REMOLACHA [V|GF]

roasted beets, goat cheese, spiced peanuts, pico de gallo

steamed white rice + lime [VGN|GF] 2

black bean frijoles [VGN|GF] 3

especiales

CHILE POBLANO RELLENO [V] 16
cornmeal tempora, smoked gouda fundido, chile guajillo ranchero sauce

BLUE CORN ENCHILADAS “SUIZA” [GF] 18
adobo chicken, tomatillo-cilantro mole verde, baked queso blanco, pico de gallo

FLAUTAS [V] 17
butternut squash + goat cheese, red chile + chocolate mole, fried brussels sprouts + spiced peanuts, hibiscus pickled onion

TAMALE FRITO [GF] 19
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] 29
grilled + sliced butchers steak, honey-chipotle mojo + chimichurri, chiles toreados | papas bravas + black pepper pecorino, almond salsa macha

PORK CHOP *al* CARBON* 22.5
herb-ricotta tamale dumplings, corn salpicon, oaxacan red chile + chocolate mole, pickled fresno chiles

postres

CHOCOBOMBA

mexican chocolate mousse,
whipped cream [GF] — 7

CRÈME BRÛLÉE

coconut + vanilla custard,
burnt sugar [GF] — 9

FRIED ICE CREAM

peanut + cornflake crusted, chocolate
+ agave nectar, whipped cream — 9

EATING RAW / UNDERCOOKED
FOODS MAY CAUSE SERIOUS
FOODBORNE ILLNESS

* PLEASE NOTIFY YOUR SERVER
OF ANY FOOD ALLERGIES OR
RESTRICTIONS.

V VEGETARIAN
VGN VEGAN
GF GLUTEN-FREE

20% GRATUITY ADDED TO PARTIES OF FIVE OR MORE
DAILY HAPPY HOURS 4 PM – 6 PM | CARRYOUT AVAILABLE
ORDER ONLINE AT WWW.TOASTTAB.COM/MOMOCHO/V3

cócteles

PALOMA BRAVA	14
avión plata tequila, grapefruit jarrito, grapefruit bitters, tajin	
MEXICAN MULE	12
teremana blanco tequila, hibiscus flower + ginger beer	
MEZCAL SOUR	14
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	

MATADOR	14
del maguey mezcal, ancho reyes rojo, ginger liqueur + fermented pineapple	
KILLER BEE	10
maker's mark bourbon, burnt honey, citrus	

HIBISCUS COLADA [NON-ALCOHOLIC]	8
pineapple, lime, coconut, hibiscus syrup	
AGUA FRESCA [NON-ALCOHOLIC]	8
guava, ginger, simple sugar + soda	

margaritas

CLÁSICO LIME	10
FLAVORS	11
• 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]	5
choose: mango, pineapple, lime or grapefruit	

cervezas

CANS	5
• PACIFICO	
classic mexican pilsner 4.5%	
• TECATE	
medium body, crisp + dry 4.5%	
• MODELO ESPECIAL	
crisp + light, straw color 4.4%	
• MODELO oro	
mexican "light" cervezas 4.0%	
• CORONA EXTRA or LIGHT	
classic mexican cervezas 4.6%	
BOTTLES	5
• MODELA NEGRA	
rich, smooth, mexican dark lager 4.5%	
DRAFTS	6
• DOS EQUIS AMBAR	
full bodied, rich, classic lager 4.7%	
• DOS EQUIS LAGER	
crisp, light, golden pilsner 4.2%	

mezcal y tequila

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

400 conejos	10	casamigos joven	15	dos hombres joven	14	tileño espadin	14
banhez joven	11	creyente joven	12	el silencio espadin	11	vago elote	15
bozal borrego	27	del maguey las milpas	17	ilegal joven	11	vago ensamble en barro	17
bozal castilla	25	del maguey puebla	10	ilegal reposado	12	vago espadin	14
bozal cuishe	15	del maguey vida	10	ilegal añejo	16	wahaka botaniko	18
bozal ensamble	11	del maguey vida	10	los vecinos ensamble #1	12	wahaka joven espadin	11
bozal tobaciche	15	de muertos	15	los vecinos espadin	10	wahaka reposado gusano	14

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

1800 silver	9	centenario blanco	10.5	espolón blanco	9	patrón silver	11
avión plata	11.5	clase azul plata	22	herradura silver	11	patrón platinum	26
cabo wabo blanco	9	corazon silver	9	hornitos blanco	8	siete leguas blanco	11
camarena blanco	8	corralejo blanco	9	la caza blanco	11	suavecito silver	12
cantera negra blanco	11	don julio plata	12.5	mi campo blanco	8	teremana blanco	9
casamigos blanco	11	el jimador silver	7	milagro plata	8.5	tres agave blanco	9
casa noble blanco	12	el mayor blanco	9	olmeca altos plata	8	tres generacion plata	9.5
cazadores silver	8.5	el tesoro platinum	11.5	pasote blanco	10		

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

1800 reposado	9.5	centenario reposado	11.5	espolón reposado	9.5	patrón reposado	12
avión reposado	12	clase azul reposado	27	herradura reposado	12	siete leguas reposado	12
cabo wabo reposado	10	corazon reposado	9.5	hornitos reposado	9	suavecito reposado	12.5
camarena reposado	8	corralejo reposado	9.5	la caza reposado	12.5	teremana reposado	10
cantera negra	12	don julio reposado	14	mi campo reposado	8	tres agave reposado	9.5
casamigos reposado	12	el jimador reposado	7	milagro reposado	10	tres generacion reposado	10
casa noble reposado	14	el mayor reposado	10	olmeca altos reposado	8		
cazadores reposado	9	el tesoro reposado	12	pasote reposado	11		

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

1800 añejo	10	cazadores añejo	10	el mayor añejo	11	pasote añejo	14
avión añejo	14	centenario añejo	15	espolón añejo	10.5	patrón añejo	14
cabo wabo añejo	11	corazon añejo	10.5	herradura añejo	14	siete leguas añejo	13.5
camarena añejo	10	don julio añejo	15	hornitos añejo	10.5	suavecito añejo	13.5
cantera negra añejo	14	don julio 1942	26	la caza añejo	16.5	teremana añejo	11
casamigos añejo	14	don julio 70th añejo	17	milagro añejo	10.5	tres agave añejo	10
casa noble añejo	15	el jimador añejo	8	olmeca altos añejo	9	tres generacion añejo	10.5

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

avión reserva "44"	35	cazadores extra añejo	14	herradura ultra añejo	16	patrón extra añejo	25
cantera negra	19	corralejo extra añejo	18	jose cuervo la familia	33	suavecito extra añejo	19