

HOUSE SPECIALS ESPECIALIDADES DE LA CASA Served with tortillas

Our Oaxacan mole is prepared by fervently following strict Oaxacan traditions. The portion of sauce is generous enough to enjoy by the spoonful.

Molé Negro Chicken (bone-in) 24 Pork Ribs 25

Our rich Oaxacan molé negro sauce served with rice.
*Contains nuts and sesame seeds

Molé Rojo Chicken (bone-in) 24 Pork Ribs 25

Our rich Oaxacan molé rojo sauce served with rice.
*Contains nuts and sesame seeds

Salmon Molé 30

Salmon in our rich Oaxacan molé rojo or negro sauce served with broccoli, carrots and rice. *Contains nuts and sesame seeds

Barbacoa de Borrego-Lamb GF 27

A delicious Oaxacan style dish of rack of lamb shoulder cooked "low and slow" in a rich and flavorful marinade with aromatic avocado leaves. Served with black bean sauce and rice. Comes with a side of roasted homemade salsa and guacamole sauce.

Mango Habanero "Rib-eye" Fajitas GF 30

Grilled ribeye, sautéed onions, mix of bell peppers, and tomatoes. Served with rice and beans. Comes with a side of guacamole, sour cream, and pico de gallo. *Locally-certified Angus*

Carne Asada GF 26

Grilled sirloin flap with fried jalapeno and grilled chambray onions. Served with rice and beans. Comes with a side of guacamole, sour cream, and pico de gallo. *Locally-certified Angus*

Chile Relleno a la Oaxaqueña 23

Stuffed poblano pepper with flavorful shredded pork. Drizzled with Mexican crema. Served with rice.
*Contains raisins, olives, and nuts

Mucha Carne *3-5 people GF 145

A plate of chorizo, pollo enchilado, carne asada, carne al pastor, and sautéed Mexican prawns. Served with rice, beans, and homemade fresh salsas.

SPECIALS OF THE SEA ESPECIALES DEL MAR

Seafood Cancún GF 30

Mexican wild shrimp and scallops in a light ginger garlic sauce. Sautéed with green and white onions, mushrooms, yellow squash, and cilantro. Served with rice and beans and a side of guacamole, sour cream, and pico de gallo. Garnished with micro greens.

Enchiladas del Mar GF 25

Three corn tortillas stuffed with shrimp and seasonal crab and covered with creamy tomatillo sauce, epazote, and hoja santa. Topped with a three cheese blend and sprinkled with queso fresco. Served with rice. Garnished with micro greens.

SALADS/GREENS

ENSALADAS DEL CAMPO

Atún Ennegrecido* GF 19

Blackened tuna, spring mixed greens, mix of berries, crispy bacon, dill, and cilantro with a passion fruit vinaigrette, yuzu sauce, and raspberry vinaigrette. Sprinkled with feta cheese, glazed pecans, and roasted pepitas (pumpkin seeds). Garnished with micro greens.

Sellado de Chimichurri* 19

Ribeye, wedge of romaine, spring mix, tortilla strips, queso fresco, black beans, pico de gallo, tender corn, and fresh guacamole. Served with chimichurri and guajillo aioli sauce. Garnished with micro greens. *Locally-Certified Angus*

Fajita Taco Salad GF Chicken 17 Beef 18 Shrimp 19

Sautéed onions, mix of bell peppers, tomatoes, cilantro, and a side of sour cream, guacamole, and pico de gallo. Served with tortilla chips.

EXTRAS

ACOMPAÑAMIENTOS

Side of Rice or Beans 3

Side of Chips 2

Side of Tortillas (4) 2

Side of Salsa roasted tomato salsa, roasted tomatillo salsa, ghost pepper salsa 2

Side of Guacamole 6

Side of Pico 2

APPETIZERS

ANTOJITOS

Totopos y Guacamole GF 8

Homemade chips and fresh guacamole.

Molotes GF 12.5

Stir-fried potatoes and chorizo wrapped in a crispy handmade corn tortilla. Served with a fresh guacamole sauce and topped with black bean paste, cabbage, queso fresco, and drizzled guajillo aioli.

Empanadas Fritas GF 13.5

Three handmade shrimp & quesillo (Oaxaca string cheese) fried empanadas served with a side of salsa verde.

Chori-queso GF 14

Oven skillet of spice-toasted chorizo with black bean and melted quesillo (Oaxaca string cheese). Served with sour cream, pico de gallo, guacamole, and house made corn tortillas.

Esquite Callejero GF 10

Sweet tender corn, mayo, queso fresco, epazote, chili piquin, and lime juice. Served with chips.

Calamar Frito 14

Crispy calamari served with guajillo aioli and avocado dipping sauce.

Ensenada Fish and Chips 3 pieces 18

Mahi-mahi drenched in a Mexican beer batter. Served with Mexican coleslaw, guajillo aioli, an avocado dipping sauce and curly fries.

Nachos Libre GF 18

A heaping platter of crispy tortilla chips in a three cheese blend. Topped with beans, carne asada, pollo enchilado (chicken), sour cream, fresh guacamole, pico de gallo, and sprinkled with jalapeno peppers.

Molé Nachos 17

Tortilla chips, chicken, queso fresco, cilantro, red and white onions, and a drizzled Mexican crema. Garnished with serrano peppers and micro greens. *Contains nuts and sesame seeds

CEVICHE AND CRUDOS * (RAW)

ANTOJITOS DEL MAR

Ceviche de Camarón* - Shrimp GF 20

Mexican wild shrimp cured in fresh lime juice with red onions, cucumbers, tomato, cilantro, and grated carrots. Spiced with serrano chili peppers and garnished with micro greens, radish, sweet potato, and plantain strips. Served with blackened chips.

Aguachile* GF 21

Shrimp and octopus cured in fresh lime juice with cucumber, radish, jalapeño, red onion, cilantro and avocado. Garnished with sweet potato and plantain strips.

Ceviche Mixto* GF 21

Mahi-mahi, yellowtail, shrimp, and octopus cured in fresh lime juice, red onions, fresh garlic, cilantro, crema de aji, and slices of chili Manzano (ghost pepper). Garnished with sweet potato and plantain strips.

Ceviche Oro Negro* 21

Bluefin tuna and yellowtail with red onions, cilantro, mango, roasted peanuts, worcestershire sauce, tamari sauce, passion fruit vinaigrette, sesame seeds, and sesame oil. Sprinkled with pork rinds and garnished with sweet potato and plantain strips. *Contains nuts

Ribeye Americano* GF 18

Crusted blackened rib eye* on a bed of mixed greens, radish, and chimichurri sauce. Drizzled with serrano lime salsa.

*Locally-Certified Angus

Ostiones Clásicos* GF

Classic oyster on the half shell. **4 each 22 half dozen**

Ostiones Acompañados * GF

Oysters on the half shell topped with a dollop of homemade fresh ceviche. **5 each 24 half dozen**

SOUPS

SOPAS

Chicken Tortilla Soup GF 9

A smoky spiced guajillo tomato sauce with Mexican crema, avocado, and grated queso fresco. Topped with tortilla strips and cilantro.

TAMALES *Two Per Order*

Salsa Verdé GF 16

Chicken cooked with tomatillos and aromatic herbs. Served with rice and beans.

STREET TACOS *Individual GF*

Choice of meat with cilantro, onions, and homemade salsa.

Al Pastor 4

Chorizo 4

Carne Asada 4

Barbacoa de Borrego 4

TACOS SABROSOS *Three Per Order*

Camarones al Pastor GF 18

Jumbo prawns marinated in our rich guajillo smoky pepper sauce. Topped with pineapple salsa.

Baja Fish Tacos 18

Crispy beer-battered mahi-mahi, red and green cabbage, pico de gallo, pickled red onions, and grilled pineapple salsa sprinkled with queso cotija. Drizzled with guajillo aioli and avocado cilantro dipping sauce.

Pescado al Sartén GF 18

Pan-fried red snapper, red and green cabbage, pico de gallo, pickled red onions, and grilled pineapple salsa sprinkled with queso cotija. Drizzled with guajillo aioli and avocado cilantro dipping sauce.

Salmon Zarandeado 18

Grilled salmon with fried breaded onions, lettuce, homemade chimichurri sauce, and avocado. Drizzled with Mexican crema. Garnished with micro greens.

Chicken Molé 16

Grilled Chicken in choice of rich Oaxacan molé rojo or negro sauce topped with avocado, parsley, and queso fresco.

**Contains Nuts and sesame seeds*

TOSTADAS *Two Per Order*

Atún Ennegrecido* 18

Blackened tuna, guajillo aioli, yuzu sauce, onions, chili oil, serrano peppers, cilantro, avocado, sesame seeds, and roasted peanuts. Topped with chicharron (crispy pork skin). Garnished with micro greens.

Al Pastor GF 16

Spread of homemade black bean sauce, guacamole sauce, red and green cabbage, and queso fresco. Served with salsa roja. Garnished with micro greens.

Chorizo GF 16

Spread of homemade black-bean sauce, guacamole sauce, red and green cabbage, and queso fresco. Served with salsa roja. Garnished with micro greens.

Carne Asada GF 16

Spread of homemade black-bean sauce, guacamole sauce, red and green cabbage, and queso fresco. Served with salsa roja. Garnished with micro greens.

Barbacoa de Borrego GF 16

Spread of homemade black-bean sauce, guacamole sauce, red and green cabbage, and radish. Served with salsa verde and salsa roja. Garnished with micro greens.

QUESADILLAS *Crusted with Parmesan Cheese*

Carne Asada or Grilled Chicken 19

Sautéed onions with a mix of bell peppers. Served with guacamole, sour cream, and pico de gallo.

Al Pastor 19

Marinated pork with onions, cilantro, and pineapple. Served with guacamole, sour cream, and pico de gallo.

Cuatro Quesos 16

Three cheese blend and queso fresco served with guacamole, sour cream, and pico de gallo.

BURRITOS

Carne Asada 21

Rice, onions, cilantro, guacamole sauce, guajillo aioli, spring mix salad, queso fresco, and homemade black bean sauce.

Al Pastor 21

Marinated pork in our rich guajillo sauce with rice, onion, grilled pineapple salsa, cilantro, queso fresco, and guacamole sauce.

Pollo Enchilado 20

Marinated chicken with rice, onions, cilantro, guacamole sauce, guajillo aioli, spring mix salad, queso fresco, and homemade black bean sauce.

Mar y Tierra 22

Shrimp and carne asada with lettuce, pico de gallo, fresh guacamole sauce, queso fresco, rice, beans, and guajillo aioli.

Barbacoa de Borrego 21

Lamb, rice, red and green cabbage, onions, cilantro, and guacamole sauce.

VEGETARIAN PLATES

PLATOS VEGETARIANOS

Vegetable Fajitas GF 18

Sautéed vegetables, squash, mushrooms, spinach, mix of bell peppers, red onions, and cilantro. Served with rice, black beans, guacamole, and pico de gallo.

Quesadilla de Vegetales 15

Three cheese blend, sautéed vegetables, squash, mushrooms, and spinach with mix of bell peppers, red onions, and cilantro. Served with guacamole and pico de gallo.

Chile Relleno 19

Stuffed poblano pepper with queso Oaxaca and queso fresco. Bathed in a flavorful tomato sauce. Served with rice.

Champiñones en Mantequilla GF 18

Sautéed oyster and white bottom mushrooms with butter, cilantro, and onions, in a light ginger garlic sauce. Served over rice with a side of guacamole and pico de gallo.

LUNCH FAVORITES (SERVED ALL DAY)

FAVORITOS DEL ALMUERZO

Chilaquiles - Verdes o Rojos GF 20

Lightly fried corn tortilla chips simmered in our salsa verde o roja, epazote, red onion and cilantro. Topped with two fried eggs*, graded queso fresco, and drizzled Mexican crema.

Carne Asada or Al Pastor

Entomatadas GF 20

Three folded corn tortillas stuffed with creamy sautéed onions, garlic, spinach, and quesillo (Oaxaca string cheese). Covered with homemade tomato sauce. Topped with red onions, cilantro, epazote, queso fresco, and drizzled Mexican crema.

Carne Asada or Al Pastor

Enmoladas 20

Three corn tortillas stuffed with chicken and covered in our rich mole sauce. Topped with parsley, onions, queso fresco, plantains, and roasted sesame seeds. Served with rice. **Contains Nuts*

Enfrijoladas GF 20

Three folded corn tortillas stuffed with creamy sautéed onions, garlic, spinach, and quesillo (Oaxaca string cheese). Covered with homemade stir-fry black-bean sauce. Topped with red onions, queso fresco, epazote, queso fresco, and Mexican crema.

Carne Asada or Al Pastor

Huevos con Chorizo GF 18

Stir-fry pork chorizo, scrambled eggs*, light garlic, and onions. Topped with a slice of queso fresco and avocado. Served with rice and beans.

DESSERT

POSTRE

House Flan 6.5

Custard topped with caramel sauce.

AGUA FRESCA

Ask your server for more information about daily flavors. 4.5

**Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Customer must inform their server of allergies.*

MOLÉ

COCKTAILS

Blueberry Cilantro Margarita

11

Reposado Tequila, Bleu Combier, Lime, Fresh Blueberry and Cilantro

Mezcalini

11

Mezcal, Cointreau, Cucumber, Mint, Lime, Smoked Salt

Tito's Cantarito

11

Tito's Vodka, Tamarind Jarritos, Gifford Pamplemousse Liqueur, Pineapple, Lime

Oaxacan Mule

11

Mezcal, Cucumber, Agave Nectar, Lime Juice, Passion Fruit, Ginger Beer

Cucumber Cilantro Lemonade

9

Hendricks Gin, Cucumber, Cilantro, Soda

Mezcal Old-Fashioned

9

Mezcal, Bleu Combier, Orange Bitters, Cacao Bitters

Grilled Pineapple Margarita

12

Reposado Tequila, Cointreau, Agave Nectar, Pineapple, Lime

Mezcal Anitas

10

Mezcal, Guava Juice, Lime, Smoked Salt

Jalapeño Margarita

11

Tequila, Cointreau, Lime, Agave Nectar, Fresh Jalapeño

Basil Serrano Mojito

11

Rum, Basil, Serrano Pepper, Lime

Niña Fresa

12

Mezcal, Lime, Mint, Strawberry

Molé Paloma

9

Reposado Tequila, Grapefruit Liqueur, Agave, Grapefruit Soda

Passionfruit Margarita

12

Reposado Tequila, Cointreau, Lime, Passionfruit

Michelada

8

Negra Modelo, Clamato, Lime, Smoked Salt

Blackberry Julep Margarita

12

Blanco Tequila, Triple Sec, Blackberry Puree, Mint, Lime



MOLÉ



WHITE WINE

Castle Rock <i>Chardonnay</i>	9/31
Ridgecrest Old Vine <i>Pinot Gris</i>	9/31
Arona <i>Sauvignon Blanc</i>	9/31
Poet's Leap <i>Reisling</i>	10/35
Macon-Villages <i>Chardonnay</i>	10/36
Granbazan <i>Albarino</i>	44
Jordan Cellars <i>Chardonnay</i>	44
Ramey R.R.V. <i>Chardonnay</i>	52

SPARKLING WINE

Ruggeri <i>Prosecco Rose</i>	10/35
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RED WINE

Notebook <i>Red Blend</i>	9/34
Va Piano Ox <i>Cabernet Sauvignon</i>	11/40
Filino <i>Malbec</i>	9/32
La Storia <i>Cuvee 32</i>	43
Alvaro Palacios Camins del Priorat	43
Maysara <i>Pinot Noir</i>	49
Woodward Canyon <i>Cabernet Sauvignon</i>	61

DRAFT BEER

Please ask your server for rotating draft options

BOTTLED BEER

5

Dos Equis Lager Especial
Dos Equis Lager Amber
Corona Extra
Pacifico
Modelo Especial
Modelo Negra
Lagunitas IPA

NON-ALCOHOLIC DRINKS

House Made Agua Fresca	4
House Made Horchata	4
House Made Jamaica	4
Jarritos Sodas:	4
<i>Mandarin, Pineapple, Tamarind</i>	
Topo Chico Grapefruit Sparkling Water	4
Mexican Coca Cola	5

FOUNTAIN SODAS

<i>Coke, Diet Coke, Sprite, Orange Fanta</i>	3
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COCINA
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SABOR