



# MOLE

COCINA CON SABOR

Spice or heat levels are not always going to be the consistent. Individuals have differing palettes and what may be spicy for some will not be for others. Consult your server if you are unsure or have questions about the spiciness of a menu item.

## 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) 25 Pork Ribs 26

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

#### Molé Rojo Chicken (bone-in) 25 Pork Ribs 26

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

#### Salmon Molé 32

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 29

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 32

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 29

Grilled sirloin flap steak 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 25

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

## SPECIALS OF THE SEA

### ESPECIALES DEL MAR

#### Seafood Cancún GF 32

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 27

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 20

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\* 20

Ribeye steak, 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 19 Steak 20 Shrimp 21

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 3.5

#### Side of Chips 2.5

#### Side of Tortillas (4) 2.5

#### Side of Salsa roasted tomato salsa, roasted tomatillo salsa, ghost pepper salsa 2.5

#### Side of Guacamole 7

#### Side of Pico 2.5

## APPETIZERS

### ANTOJITOS

#### Molotes GF 13.5

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 14.5

Three handmade shrimp & queso (Oaxaca string cheese) fried empanadas served with a side of roasted jalapeño dipping sauce.

#### Chori-queso GF 15

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

#### Esquite Callejero GF 11

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

#### Calamar Frito 15.5

Crispy calamari, guajillo aioli and a roasted jalapeño dipping sauce.

#### Nachos Libre GF 19

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 17.5

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 21

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 22

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 22

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\* 22

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 19

#### Ribeye Americano\* GF

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. **5 each 23 half dozen**

#### Ostiones Acompañados \* GF

Oysters on the half shell topped with a dollop of homemade fresh ceviche. **6 each 25 half dozen**

## SOUPS

### SOPAS

#### Chicken Tortilla Soup GF 11

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

*\*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.*

## TAMALES *Two Per Order*

### Chicken Molé 18

Chicken and molé negro wrapped in a corn husk. Served with rice and beans.

### Salsa Verdé GF 18

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 (marinated pork) 4.5

### Chorizo (spiced pork) 4.5

### Carne Asada (steak) 4.5

### Barbacoa de Borrego (marinated lamb) 4.5

## TACOS SABROSOS *Three Per Order*

### Camarones al Pastor GF 19

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

### Baja Fish Tacos 19

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 19

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 19

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

### Crispy Baja Shrimp Tacos 19

Crispy beer-battered shrimp, 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.

## TOSTADAS *Two Per Order*

### Atún Ennegrecido\* 19

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 17

Marinated pork, 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 17

Spiced pork, 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 17

Steak, 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 17

Marinated lamb, 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 20

Steak or Chicken with sautéed onions and a mix of bell peppers. Served with guacamole, sour cream, and pico de gallo.

### Al Pastor 20

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

## BURRITOS

### Carne Asada 22

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

### Al Pastor 22

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

### Pollo Enchilado 21

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

### Mar y Tierra 23

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

### Barbacoa de Borrego 22

Marinated lamb, rice, red and green cabbage, onions, cilantro, and guacamole sauce.

## VEGETARIAN PLATES

## PLATOS VEGETARIANOS

### Vegetable Fajitas GF 19

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 17

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 21

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

### Champiñones en Mantequilla GF 19

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 22

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 (steak) or Al Pastor (marinated pork)*

### Entomatadas GF 22

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 (steak) or Al Pastor (marinated pork)*

### Enmoladas 22

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 22

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 (steak) or Al Pastor (marinated pork)*

### Huevos con Chorizo GF 20

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 8

Custard topped with caramel sauce.

## AGUA FRESCA

Ask your server for more information about daily flavors. 5

# MOLÉ

## COCKTAILS

- |  |    |   |     |
|--|----|---|-----|
| <b>Vodka Rosé</b>  | 12 | <b>Mezcal Basil Smash</b>   | 13  |
| Titos Vodka, Rosé, Simple Syrup, Lime Soda, Lime                               |    | Mezcal, Cucumber, Lemon Juice, Basil, Simple Syrup, Soda          |     |
| <b>Blueberry Cilantro Margarita</b>  | 12 | <b>Mezcal Anitas</b>  | 11  |
| Reposado Tequila, Bleu Combier, Lime, Fresh Blueberry and Cilantro             |    | Mezcal, Guava Juice, Lime, Smoked Salt                            |     |
| <b>Mezcalini</b>   | 12 | <b>Jalapeño Margarita</b>   | 12  |
| Mezcal, Cointreau, Cucumber, Mint, Lime, Smoked Salt                           |    | Tequila, Cointreau, Lime, Agave Nectar, Fresh Jalapeño            |     |
| <b>Tito's Cantarito</b>  | 12 | <b>Basil Serrano Mojito</b>                                       | 12  |
| Tito's Vodka, Tamarind Jarritos, Gifford Pamplemousse Liqueur, Pineapple, Lime |    | Rum, Basil, Serrano Pepper, Lime                                  |     |
| <b>Oaxacan Mule</b>  | 12 | <b>Niña Fresa</b>   | 13  |
| Mezcal, Cucumber, Agave Nectar, Lime Juice, Passion Fruit, Ginger Beer         |    | Mezcal, Lime, Mint, Strawberry                                    |     |
| <b>Cucumber Cilantro Lemonade</b>  | 10 | <b>Molé Paloma</b>  | 10  |
| Hendricks Gin, Cucumber, Cilantro, Soda  |    | Reposado Tequila, Grapefruit Liqueur, Agave, Grapefruit Soda      |     |
| <b>Mezcal Old-Fashioned</b>  | 10 | <b>Passionfruit Margarita</b>                                     | 13  |
| Mezcal, Bleu Combier, Orange Bitters, Cacao Bitters                            |    | Reposado Tequila, Cointreau, Lime, Passionfruit                   |     |
| <b>Grilled Pineapple Margarita</b>   | 13 | <b>Michelada</b>  | 8.5 |
| Reposado Tequila, Cointreau, Agave Nectar, Pineapple, Lime                     |    | Negra Modelo, Clamato, Lime, Smoked Salt                          |     |
|  |    | <b>Blackberry Julep Margarita</b>                                 | 13  |
|  |    | Blanco Tequila, Triple Sec, Blackberry Puree, Mint, Lime          |     |
|  |    | <b>Mezcal Azul</b>  | 13  |
|  |    | Mezcal, Bleu Combier, Simple Syrup, Lemon, Pineapple, Lemon Twist |     |



# MOLÉ



## WHITE WINE

Castle Rock <i>Chardonnay</i>	10/32
Ridgecrest Old Vine <i>Pinot Gris</i>	10/32
Arona <i>Sauvignon Blanc</i>	10/32
Macon-Villages <i>Chardonnay</i>	11/38
Jordan Cellars <i>Chardonnay</i>	46
Ramey R.R.V. <i>Chardonnay</i>	54

## SPARKLING WINE

Ruggeri <i>Prosecco Rose</i>	11/37
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## RED WINE

Notebook <i>Red Blend</i>	10/36
Va Piano Ox <i>Cabernet Sauvignon</i>	12/42
Filino <i>Malbec</i>	10/34
Woodward Canyon <i>Cabernet Sauvignon</i>	63

## DRAFT BEER

Please ask your server  
for rotating draft options

## BOTTLED BEER

6

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

## NON-ALCOHOLIC DRINKS

House-made Horchata <i>(cinnamon rice milk)</i>	5
House-made Jamaica <i>(hibiscus juice)</i>	5
Jarritos Sodas:	5
<i>Mandarin, Pineapple, Tamarind</i>	
Topo Chico Grapefruit Sparkling Water	4
Mexican Coca Cola	5.5

## FOUNTAIN SODAS

Coke, Diet Coke, Sprite, Orange Fanta	3.5
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COCINA  
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SABOR