



# MOLÉ

COCINA CON SABOR

## 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 16**  
Three handmade shrimp & quesillo (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 quesillo (Oaxaca string cheese). Served with sour cream, pico de gallo, guacamole, and house made corn tortillas.

**Esquite Callejero GF 12**  
Sweet tender corn, mayo, queso fresco, epazote, chili piquin, and lime juice. Served with chips.

**Calamar Frito 16**  
Crispy calamari, guajillo aioli and a roasted jalapeño dipping sauce.

**Nachos Libre GF 20**  
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.

## CEVICHE AND CRUDOS \* (RAW)

### ANTOJITOS DEL MAR

**Ceviche de Camarón\* - Shrimp GF 22.5**  
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 23.5**  
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 23.5**  
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\* 23.5**  
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*

**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 12**  
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.  
18% gratuity will be added on parties of 6 or more people.*

*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) 26 Pork Ribs 27*  
Our rich Oaxacan molé negro sauce served with rice.  
*\*Contains nuts and sesame seeds*

**Molé Rojo** *Chicken (bone-in) 26 Pork Ribs 27*  
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, yellow squash and rice. *\*Contains nuts and sesame seeds*

**Shrimp Molé 31**  
Jumbo prawns in our rich Oaxacan molé rojo or negro sauce served with broccoli, carrots, yellow squash, and rice.  
*\*Contains nuts and sesame seeds*

**Barbacoa de Borrego-Lamb GF 30**  
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 35.5**  
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 30**  
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 *Ask server for GF options* 26.5**  
Stuffed poblano pepper with flavorful shredded pork. Drizzled with Mexican crema. Served with rice. *\*Contains raisins, olives, & almonds*

## SPECIALS OF THE SEA

### ESPECIALES DEL MAR

**Seafood Cancún GF 33.5**  
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 28**  
Two 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 22.5**  
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\* GF 22.5**  
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 20 Steak 21 Shrimp 22***  
Sautéed onions, mix of bell peppers, tomatoes, cilantro, and a side of sour cream, guacamole, and pico de gallo. Served with tortilla chips.

## EXTRAS

### ACOMPANAMIENTOS

- 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* 3**
- Side of Guacamole 7**
- Side of Pico 3**
- Side of Molé Rojó or Negro 9**

## TAMALES Two Per Order

### Chicken Molé 18.5

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

### Salsa Verdé GF 18.5

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) 5

### Chorizo (spiced pork) 5

### Carne Asada (steak) 5

### Barbacoa de Borrego (marinated lamb) 5

## TACOS SABROSOS Three Per Order

### Camarones al Pastor GF 22

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

### Baja Fish Tacos 22

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 22

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 22

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

### Crispy Baja Shrimp Tacos 22

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\* 20

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 19

Marinated pork, spread of homemade black bean sauce, guacamole sauce, red and green cabbage, grilled pineapple salsa, and queso fresco. Served with salsa roja. Garnished with micro greens.

### Chorizo GF 19

Spiced pork, spread of homemade black-bean sauce, guacamole sauce, red and green cabbage, and queso fresco. Served with salsa roja and garnished with micro greens. Topped with onion and cilantro.

### Carne Asada GF 19

Steak, spread of homemade black-bean sauce, guacamole sauce, red and green cabbage, and queso fresco. Served with salsa roja and garnished with micro greens. Topped with onion and cilantro.

### Barbacoa de Borrego GF 19

Marinated lamb, Spread of homemade black-bean sauce, guacamole sauce, red and green cabbage, and radish. Served with salsa verde and salsa roja and garnished with micro greens. Topped with onion and cilantro.

## QUESADILLAS Crusted with Parmesan Cheese

### Carne Asada or Grilled Chicken 22

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

### Al Pastor 22

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

## BURRITOS

### Carne Asada 22.5

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

### Al Pastor 22.5

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

### Pollo Enchilado 22.5

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

### Mar y Tierra 24

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

### Barbacoa de Borrego 22.5

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

## VEGETARIAN PLATES

## PLATOS VEGETARIANOS

### Vegetable Fajita Tacos GF 18

Sautéed vegetables, squash, mushrooms, spinach, mix of bell peppers, red onions, and cilantro, drizzed with guajillo aioli and avocado cilantro dipping sauce.

### Quesadilla de Vegetales 20

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 Ask server for GF options 23.5

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 25

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 25

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 25

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 25

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 22.5

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.

### Deep Fried Ice Cream 7

Ask your server for flavor options.

## AGUA FRESCA

Ask your server for more information about daily flavors. 5

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# COCKTAILS

## Vodka Rosé 12

Tito's Handmade Vodka, Simple Syrup, Fresh Lime, Strawberry and a float of Rosé

## Blueberry Cilantro Margarita 13

Reposado Tequila, Cointreau®, Lime Juice, Fresh Blueberry and Cilantro

## Mezcalini 12

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

## Tito's Cantarito 12

Titos Handmade Vodka, Tamarind Jarritos, Giffard Pamplemousse Liqueur, Pineapple, and Lime

## Oaxacan Mule 12

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

## Cucumber Cilantro Lemonade 12

Hendrick's® Gin, Cucumber, Cilantro, Soda

## Mezcal Old-Fashioned 10

Mezcal, Cointreau®, Orange Bitters, Cacao Bitters, Agave Nectar

## Grilled Pineapple Margarita 13

Reposado Tequila, Cointreau®, Agave Nectar, Pineapple, Lime Juice

## Mezcal Basil Smash 13

Mezcal, cucumber, Lemon Juice, Basil, Simple Syrup, Soda

## Mezcal Anitas 12

Mezcal, Guava Juice, Lime Smoked Salt

## Jalapeño Margarita 12

Reposado Tequila, Cointreau®, Lime, Agave Nectar, Fresh Jalapeño

## Basil Serrano Mojito 12

Rum, Basil, Serrano Pepper, Lime Juice

## Nina Fresa 13

Mezcal, Lime, Mint, Fresh Strawberry

## Mole Paloma 11

Reposado Tequila, Giffard Pamplemousse, Lime Juice, Grapefruit Soda

## Passionfruit Margarita 13

Reposado Tequila, Cointreau®, Lime Juice, Passionfruit

## Michelada 8.5

Negra Modelo, Clamato, Lime Juice, Smoked Salt

## Blackberry Julep Margarita 13

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

## Cielo Azul 13

Mezcal, Blue Combier Liqueur, Simple Syrup, Lemon, Pineapple, Lemon Twist

## Limon y Flor 12

Blanco Tequila, Triple Sec, Elderflower, Lemon Juice

-Add fresh seasonal fruit \$13

## Molé Spiked Horchata 12

Villon VSOP paired with our scratch made horchata

# OLÉ



# M O - L LÉ

## WHITE WINE

Castle Rock Chardonnay	10/32
Boomtown Pinot Gris	10/32
Arona Sauvignon Blanc	10/32

## SPARKLING WINE

Jaume Serra Cristalino Cava Rosé	7/24
Poema Sparkling Rosé	11/37

## STILL ROSÉ

Maryhill Rosé Sangiovese	7/23
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## RED WINE

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

## 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 (Cinnamon rice milk)	5
House-made Jamaica (hibiscus juice)	5
Jarritos Sodas: Mandarin, Pineapple, Tamarind	5
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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please drink responsibly 3499524

