

SNACKS

- Tajin Manteca Popcorn** 2
Mercado Jamaica Red Skinned Peanuts 3
Smoked Mango
Chili, Lime 4
Ramp Escabeche
Carrots, Jalapeno 4

APPS

- Oxomoco Guacamole**
Smoked Cherry Tomatoes, Queso fresco, Corn Chips 16
Hamachi Rhubarb Agua Chile
Hibiscus, Ginger, Chile Puya 18
Soya Marinated Tuna Tostada
Avocado, Salsa Macha, Radish 19
Fluke
Avocado Basil Salsa, Pea Greens, Toasted Amaranth, Lime Leaf 16
Punta Verde Caesar
Wood Fired Romaine, Cotija Masa Crunch 16
Charred Carrot Tamal
Green Garlic, Hoja Santa Mole 14
Churros de Hongo
Uni Chipotle Emulsion, Portabella Ash 18
Shrimp Ceviche Tostada
Pico, Oxomoco Hot Sauce, Cilantro 16
Beef Tartare Tostada
Grasshopper Mayo, Avocado, Arbol Peanut, Purslane 16
Tlayuda Oxomoco
Lardo, House String Cheese, Refried Beans, Salsa de Pipicha 12

TACOS

- Grilled Asparagus**
Morel, Chipotle Gribiche, Ramp Salsa Verde 18
Beet "Chorizo"
Crispy Potato, Avocado, Salsa alas Brazas 14
Masa Tempura Soft Shell Crab,
Cucumber Slaw, Chipotle Mayo, Bib Lettuce, Thai Basil 18
Swordfish Achiote,
Black Bean, Pickled Onions, Habanero Salsa 20
Chicken al Pastor,
Grilled Pineapple, Salsa Morita 16
Pork Cheek Carnitas
Avocado Tomatillo Salsa, Chicharron 16
Arrachera Flank Steak,
Salsa Pasilla, Ember Roasted Onion, Avocado 18
Lamb Barbacoa
Salsa de Pipicha, Watercress and Squash Blossom 18

PLATOS

- Carne Brava**
Salsa Roja, Salsa de Hierbas Criollas,
Charred Poblano Chorizo Beans, Cilantro 99
Grilled Black Bass
Mole Amarillo, Hoja Santa,
Spring Greens, Fingerling Potato 42
Pollo a Las Brazas
Chintesle, Local Honey, Salsa Pasilla, Cilantro,
Sour Onions, Crispy Red Rice 32



POSTRES

- Mango Upside Down Cake**
Mezcal Caramel, Mexican Vanilla Ice Cream 12
Hoja Santa Curd
Smoked Strawberry, Lime & Strawberry Raspado 12
Oaxacan Chocolate Cake
Coffee Ice Cream, Cajeta, Walnut Crumble 12

Chef Justin Bazdarich
Chef de Cuisine Matt Conroy