

CUATRO DE MAYO



FIELD TO FORK

SOPA Y ENSALADA

POZOLE ROJO

Brothy soup made with pork, hominy and red chiles. Served with cabbage, radish, and oregano 9

WATERMELON SALAD

Arugula, watermelon, mango, cucumber, avocado, cilantro-lime dressing 14

BOTANAS

ESQUITES

Corn, mayo, tajin, lime, and queso fresco 10

GUACAMOLE Y TOTOPOS

10

GORDITAS DE CHICHARRON

Masa dough filled with chicharron and a side of salsa 12

FUNDIDO DE FRIJOLES PEURCOS

Refried beans mixed with chorizo and queso derretido with a side of chips 14

CÓCTELES

MODELO NEGRA // PACIFICO

5

MICHELADA

Clamato, tajin, lime, and Pacifico beer 8

OAXACAN OLD FASHIONED

Tequila Reposado, Mezcal, Agave, Angostura bitters 13

HOT HONEY MARGARITA

Tequila Blanco, Cointreau, Lime, Hot Honey, Tajin 13

PALOMA

Tequila Blanco, Lime, Grapefruit 12

AGUA FRESCA DE JAMAICA

Hibiscus, nutmeg, cinnamon, clove, piloncillo 7

PLATO FUERTE

TAMALES CON MOLE NEGRO

Traditional chicken tamale served over Oaxacan mole negro with rice & beans 25

BARBACOA TACOS

Slow-cooked beef marinated in a sauce of chile and spices, served with rice & beans 23

TORTA AHOGADA

Mexican sandwich filled with chicken, lettuce, onions, cheese, avocado, and refried beans all drowned in a red chile and tomato sauce 25

ARROZ A LA TUMBADA

Classic Veracruz seafood and rice dish with shrimp, clams & pescado 31

TOSTADAS DE COCHINITA PIBIL

A Mexican pork dish from Yucatan marinated in a combination of annato paste and a special blend of ingredients, served with rice & beans 25

ADICIONALES

BASMATI RICE

with roasted poblano pepper, cilantro, onion and garlic 5

ROASTED BLACK BEANS

with latin spice and crushed tomato 5

FRESH SALSA 3

GUACAMOLE 4

CHIPS 5

POSTRES

CHURROS 4

TRES LECHEs CAKE 9