

STARTERS

CEVICHE AMARILLO 15
Rockfish*, Ginger, Orange, Lime, Yellow Pepper, Pico de Gallo, Ginger Granita

SCALLOP & TOMATILLO AGUACHILE 15
Scallops*, Cucumber, Jalapeno, Tomatillo, Coconut, Celery, Avocado, Cilantro, Radish

SHRIMP CEVICHE 15
Fresh Shrimp*, Avocado, Cherry Tomatoes, Cucumber, Pico de Gallo, Carrot, Chile de Arbol, Cilantro

PLANTAIN MOLOTES 8
Plantain, Goat Cheese, Red Mole, Radish

CACTUS INFLADITA 10
Cactus, Guajillo, Red Onion, Radish, Avocado, Goat Cheese, Cashews

GUACAMOLE 10
Avocado, Lime, Cilantro, Pico de Gallo

PORK TOSTADA 10
Pork, Heirloom Black Beans, Morita Sauce, Arugula, Red Onion, Radish

CHAPULINES TOSTADA 10
Guacamole, Chapulines, Salsa Macha, Greens

GRILLED TLAYUDA 14
Heirloom Black Beans, Oaxacan Cheese, House Made Chorizo, Asiento

QUESO FUNDIDO 10
Cheese, Poblano Peppers, Mexican Lager, Corn, Onion, Epazote

SOUPS & SALADS



YELLOW MOLE SOUP 8
Corn, Shrimp, Chayote, Green Beans, Pickled Onions

WILD MUSHROOM SOUP 6
Wild Mushrooms, Chintextle, Green Apple, Celery

ESQUITES 8
Fresh Corn, Cotija Cheese, Chile, Lime, Mayo

116 SALAD 9
Local greens, Rhubarb, Celery, Apple Cucumber, Orange, Goat Cheese, Chile See Vinaigrette

WARM CHICKPEA SALAD 9
Chickpeas, Chintextle, Greens Beans, Cherry Tomatoes, Poached Egg*, Mixed Greens

ENCHILADAS

CHICKEN PIPIAN 18
Pipian, Chicken, Cheese, Pumpkin Seeds, Cilantro, Red Onion

PORK CARNITAS IN BLACK MOLE 18
Pork Carnitas, Black Mole, Goat Cheese, Cream, Parsley



ENTREES

ALMOND MOLE 28
Braised Short Rib, Cauliflower Puree, Carrots, Green Beans, Almond

"MANCHA MANTELES" (FRUIT MOLE) 26
Pork Belly, Sweet Potato Puree, Grilled Pineapple, Grilled Plantain, Carrots

BLACK MOLE 26
Grilled Cornish Hen, Black Bean Tamal, Grilled Plantain

LAMB TAMAL 25
Green Sauce Tamal, Barbacoa, Lamb Broth, Cilantro, Avocado Tomatillo Sauce

PICANHA 27
Sirloin Cap Steak*, Guacamole, Chiles Toreados, Heirloom Black Beans

WHOLE FISH "A LA TALLA" 24
Grilled Trout, Fennel, Cucumber, Salsa Crudo, Radishes

PIPIAN 17
Butternut Squash, Pipian Sauce, Goat Cheese, Pumpkin Seeds, Cauliflower Puree

SIDES

BLACK BEANS 4

PINTO BEANS 4

RICE 4

FRESH AVOCADO AND MIXED GREENS 7

TACOS

Served with house made hot sauces. Habanero Ash Sauce for the brave.

LENGUA 4
Lengua, Avocado Tomatillo Sauce, Grilled Onion, Cilantro, Radish, Heirloom Corn Tortilla

TLACOLULA LAMB BARBACOA 4.5
Lamb, Cabbage, Avocado Tomatillo Sauce, Red Onion, Cilantro, Morita Sauce, Heirloom Corn Tortilla

CARNITAS 4
Pork, Red Onion, Salsa Crudo, Cilantro, Morita Sauce, Heirloom Corn Tortilla

CHICKEN MILANESA 4
House Flour Tortilla, Fried Chicken, Grilled Onion, Salsa Crudo, Heirloom Black Beans, Chintextle

GRINGA 5
House Flour Tortilla, Pastor Marinated Pork, Pineapple, Onion, Cilantro

FISH 4.5
Fried Rockfish Eggplant Emulsion, Green Sauce, Arbol Sauce, Cabbage, Heirloom Corn Tortilla

CAULIFLOWER 3.5
Cauliflower, Cashew Mole, Salsa Macha, Butter, Radish, Micro Greens, Heirloom Corn Tortilla

OCTOPUS 4
Grilled Octopus, Salsa Macha, Avocado, Heirloom Corn Tortilla

DESSERTS

FLAN 8
Plantain Puree, Berries

BANANA MEZCAL TART 9
Cashew Crumble, Cardamon Ice Cream

MEXICAN CHOCOLATE TAMAL 9
Mixed Berry Sauce

FRESH FRIED CHURROS 7
CHOOSE TWO SAUCES: Cajeta, Chocolate, Rompope, Guava Cinnamon



*contains or may contain raw or undercooked ingredients, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



A Common Plate Hospitality Concept.