

## Antojitos

### Popcorn

manteca, lime, chili 3

### Red Skinned Peanuts

mercado jamaica style, garlic, chilis 3

### Smoked Mango

chili, lime 4

### Farmers Market Escabeche

rainbow carrots, cauliflower, jalapeño 4

## Aperitivos

### Oxomoco Guacamole

smoked cherry tomatoes, queso fresco, corn chips 15

### Hamachi Rhubarb Agua Chile

hibiscus, ginger, chile puya 19

### Soya Marinated Tuna Tostada

avocado, salsa macha, radish 20

### Fluke Crudo

grilled avocado basil salsa, toasted amaranth, lime leaf 17

### Punta Verde Caesar

wood fired romaine, cotija masa crunch 16

### Charred Carrot Tamal

green garlic, hoja santa mole 14

### Shrimp Ceviche Tostada

pico, oxomoco hot sauce, cilantro 17

### Beef Tartare Tostada

grasshopper mayo, avocado, arbol peanut, watercress 17

### Market Corn Tlayuda

cotija, epazote, salsa roja, crema, scallion 16

## TACOS x 2/3

### Grilled Asparagus

morel, chipotle gribiche, spring onion salsa verde 16/24

### Beet "Chorizo"

crispy potato, avocado, salsa alas brazas 14/19

### Masa Tempura Soft Shell Crab

cucumber slaw, chipotle mayo, bib lettuce, thai basil 17/24

### Albacore Tuna Achiote

black bean, pickled onions, habanero salsa 19/27

### Chicken al Pastor

grilled pineapple, crispy skin, salsa morita 16/23

### Pork Cheek Carnitas

avocado tomatillo salsa, chicharron 16/23

### Arrachera Flank Steak

queso asado, caramelized onions, salsa macha 17/24

### Lamb Barbacoa

salsa de pipicha, upland cress, squash blossom 17/24

## PLATOS

*-Limited Availability-*

### Carne Brava

32oz dry aged bone in ribeye, salsa roja, chimichurri, charred poblano, chorizo beans, cilantro 99

### Grilled Branzino

mole amarillo, hoja santa, spring greens, fingerling potato 46

### Pollo a Las Brazas

chintesle, local honey, salsa pasilla, cilantro, sour onions, crispy red rice 36

**Chef** Justin Bazdarich

**Chef de Cuisine** Matt Conroy



## POSTRES 12

### Hoja Santa Curd

smoked strawberry, raspado, lime

### Corn Flan

blueberry mezcal jam, crispy corn, lemon verbena

### Oaxacan Chocolate Cake

coffee ice cream, cajeta, walnut crumble

## Aguas Frescas 6

### Rhubarb Hibiscus

### Cucumber Lime

### Almond Amaranth Horchata

## Salsas 2

### Macha

### Oxomoco Hot Sauce

### Cruda Verde

### Habanero

