



## 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, jalapeno 4

## POSTRES 12

### **Black Sesame Curd**

sesame crumble, passionfruit raspado

### **Arroz Con Leche**

smoked cherry, coconut, amaranth

### **Oaxacan Chocolate Cake**

coffee ice cream, cajeta, walnut crumble

## Aperitivos

### **Oxomoco Guacamole**

smoked cherry tomatoes, queso fresco, corn chips 15

### **Hamachi Agua Chile**

blood orange, hibiscus, 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

### **Masa Fried Cauliflower**

black mole, butternut squash crema, pepitas, oregano 14

### **Shrimp Ceviche Tostada**

pico, oxomoco hot sauce, cilantro 17

### **Beef Tartare Tostada**

grasshopper mayo, avocado, arbol peanut, watercress 17

### **Spring Pea Tlayuda**

quesillo, salsa cruda, mint, serrano, scallion 16



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# cerveza

## Bottle & Can

- Monopolio Clara 7
- Negra Modelo 6
- Finback XYZ Porter 8
- The Bruery *OrXata* Blonde Ale 8
- Grimm *Rotating IPA* Can 11
- Plan Bee *Barn Beer* Wild Ale 16

## Draft 8

- Finback IPA
- Threes *Vliet* Pilsner
- Rotating Draft Selection*

# CÓCTELES 14

## MARGARITAS

- Tamarind Orange*
- Spicy Cucumber Fennel*
- Manzanilla*
- Classic*

## Bloody Maria

*tequila, smoked tomato juice, horseradish, guajillo, jalapeño, escabeche, lime*

## Toronjada

*grapefruit, pet-nat rosé*

## Mimosa

*fresh oj, cava*

## El Chihuahua

*tequila, grapefruit, tajin-salt rim*

## Domingo

*bottle of Pacifico, lime, sangrita, shot of tequila*

## Xuito

*tequila, pineapple, hibiscus, lemon*

FROZEN MARGARITA 14

FROZEN PALOMa 14

OXOMOCO SANGRIA 12

red wine, tequila, orange, aperol

*Bottle of Sangria \$42*



# vino

## SPARKLING

- Vía de la Plata Cava *Macabeo, Parellada* **Extremadura, ESP** 13/52
- Filipa Pato *Baga, Bical* **Beiras, POR** 12/48
- Clos Lentiscus Blanc de Blancs Brut Nature *Malvasia de Sitges* 2016

## WHITE

- Ulacia *Hondarrabi Zuri* **Txakoli, ESP** 13/52
- Aphros *Loureiro Vinho Verde* **Minho, POR** 13/52
- Guimaro *Godello* **Ribeira Sacra, ESP** 14/56
- Antigua Clásico *Tempranillo Blanco* + **Rioja, ESP** 14/56

## ROSÉ + ORANGE

- Fabien Jouves “A Table!!!” *Malbec, Merlot* **Cahors, FRA** 12/48
- Aphros *Loureiro Amphora* **Minho, POR** 15/60

## RED

- Raul Perez “Gus” *Mencia* **Bierzo, ESP** 13/52
- Populis “Wabi-Sabi” *Carignane, Syrah* **Mendocino, CA** 15/60
- Viña Alberdi *Tempranillo* **Rioja, ESP** 15/60
- Campo *Malbec* **Mendoza, ARG** 12/48

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