

## SNACKS

### Popcorn

manteca, lime, chili 2

### Red Skinned Peanuts

mercado jamaica style, garlic, chilis 3

### Smoked Mango

chili, lime 4

### Farmers Market Escabeche

rainbow carrots, cauliflower, beans, jalapeno 4

## APPS

### Oxomoco Guacamole

smoked cherry tomatoes, queso fresco, corn chips 14

### Hamachi Gooseberry Agua Chile

habanero oil, apple, jicama 18

### Soya Marinated Tuna Tostada

avocado, salsa macha, radish 19

### Fluke Crudo

grilled avocado basil salsa, toasted amaranth, lime leaf 16

### 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 16

### Beef Tartare Tostada

grasshopper mayo, avocado, arbol peanut, purslane 16

### Tlayuda Oxomoco

camote, quesillo, pipian, pomegranate, brown butter 15

## TACOs x 2/3

### Grilled Maitake

queso de hierbas, epazote salsa 14/21

### Beet "Chorizo"

crispy potato, avocado, salsa alas brazas 12/18

### Masa Tempura Shrimp

cucumber slaw, chipotle mayo, bib lettuce, thai basil 16/24

### Albacore Tuna Achiote

black bean, pickled onions, habanero salsa 18/27

### Chicken al Pastor

grilled pineapple, crispy skin, salsa morita 14/21

### Pork Cheek Carnitas

avocado tomatillo salsa, chicharron 14/21

### Arrachera Flank Steak

queso asado, caramelized onions, salsa macha 16/24

### Lamb Barbacoa

## PLATOS ~Limited Availability~

### Carne Brava

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

### Grilled Branzino

mole amarillo, hoja santa, spring greens, fingerling potato 42

### Pollo a Las Brazas

chintese, local honey, salsa pasilla, cilantro, sour onions, crispy red rice 32



## POSTRES 12

### Black Sesame Curd

sesame crumble, concord grape raspado

### Butter Toasted Pumpkin Bread

apple jam, pomegranate, brown butter ice cream

### Oaxacan Chocolate Cake

coffee ice cream, cajeta, walnut crumble

## Agua Frescas 6

### Spiced Apple Cider

### Concord Grape Thai Chili

## Salsa 2

### Macha

### Oxomoco Hot Sauce

### Cruda Verde

### Habanero

**Chef** Justin Bazdarich

**Chef de Cuisine** Matt Conroy