

Dinner Menu Options

\$95 per person + tax & 20% gratuity

*Please inform us of any allergies or dietaries restrictions in your party. Dishes marked with * are gluten free, dishes with ** can be modified accordingly.*

SNACKS

Chili Smoked Mango* + Mole Negro Popcorn*+ Chips & Salsa*

APPETIZERS

Oxomoco Guacamole* + Punta Verde Caesar* + Seasonal Tlayuda*

TACOS

Choice of any three for the table to share: Each guest receives 3 tacos

Seasonal Vegetables* (vegetarian) -- Beet Chorizo* (vegetarian) – Market Fish* -- Lamb Barbacoa*

DESSERT

Oaxacan Chocolate Cake*

A fee of \$5 per guest will be charged for desserts not provided by OXOMOCO

Additional Dishes

Add Plato (\$46 per Pollo)

Pollo A Las Brazas (includes crispy red rice and tortillas) *

A signed credit card authorization form is required to secure the reservation. In the event of a cancellation within 72 hours of the reservation time, the card on file will be charged \$25 per guest.

Payment can be made in up to four methods after your dinner or charged to the card on file.

Large Format Margarita Options (serves 8 guests)

Classic Tequila: \$120

Classis Guava Tequila: \$125

Classic Mezcal: \$125

Classic Guava Mezcal: \$130