CRUDOS

OSTIONES EN SU CONCHA | 10/18
raw oysters, tomatillo mignonette

ATUN | 14
flash-seared tuna, cucumber, jicama, mangosteen, mole vinaigrette, lime caviar

ROBALO | 16
sea bass, rambutan, avocado, purslane, lime

CALLO DE HACHA | 14
scallop, xoconostle, avocado, chile de arbol verde, lime

ANTOJITOS

QUESO DE RANCHO | 13
housemade queso de cincho, chicharrones, trio of insects (gusanos, chicatanas, chapulines), huaxmole rojo

INFLADITA DE CONEJO | 14
Tejas Heritage Farms rabbit, puffed black tortilla, raisins, almonds, tomato, refritos

TAMAL DE TICHINDA | 13
traditional mussel tamal from Pinotepa

MEMELA | 14
toasted masa pancake, roasted pork rib, refritos, crema, queso fresco, salsa de albañil

TETELA | 10
blue masa triangular envelope, hoja santa, quesillo, mole coloradito

TAQUITOS DORADOS | 12
chicken picadillo, mole coloradito, crema, queso fresco, parsley

MOLOTES DE XOXOCOTLAN | 12
oval masa cakes, potato, chorizo ismeño, avocado, chile de onza, crema, queso fresco, chapulin garnish

TAMALES DE TAMALA | 11
Mexican squash tamales with Oaxacan black beans, crema fresca, cotija cheese, salsa macha, sweet potato chips

TACOS DE CABRITO | 14
two crispy goat tacos, salsa verde

DEL HORNO
from our wood oven

PULPO | 17
crispy wood-roasted octopus, masa pancake, puya pepper adobo, toasted pumpkin seeds

SOPA DE PIEDRA | 25
ancient traditional fish and shrimp soup, heated with hot river rocks from the horno

PLATOS FUERTES

NEGRO EN NEGRO | 24
Tejas Heritage Farm black-footed chicken, mole negro, creamy corn meloso

BARBACOA DE RES DE ZAACHILA | 28
braised rolled skirt steak, hoja santa, guajillo puya and costeño pepper broth, potato, carrots, masa dumplings

PATO CRUJIENTE | 31
crispy duck, salsa de albañil, chicharrones

PESCADO | 29
today's catch, chorizo ismeño broth, hoja santa-wrapped black bean cake

BISTEC CON MOLE DE CHICATANA | 37
grilled prime Black Angus ribeye, seared black bean tamal, ant mole

CALLO DE HACHA | 31
scallops in mole verde, white beans, green beans, chayote, masa dumplings

CAMARONES A LA PARILLA | 29
large grilled head-on shrimp, green seafood rice with squid and mussels

LECHON | 28
slow-cooked suckling pig, huaxmole, plantain molotes

COCHITO ISTMEÑO | 26
dry-rubbed pork shank braised in Istmeño peppers and roasted pineapple

ENCHILADAS | 22
ask your server for the day's selection

AL LADO 8

CHILACAYOTA
spaghetti squash, almonds, quelites, cotija

PAPAS ENCHILADAS
roasted potatoes, chintextle peppers

GUACAMOLE

ELOTE CREMOSO
sweet creamy corn and rice

TAMALA
squash puree with spices

ARROZ Y REFRITOS
white rice and refried beans

MOLE, MOLE, MOLE

It's all about the mole!
There are 7 classic moles of Oaxaca but there are actually hundreds of moles commonly served there. The meat or vegetable that is served with the mole is considered just a carrier for the mole. Here are a few of our rotating selection:

MOLE TASTING
Select four of the classic-mole sauces, served with housemade tortillas
15

PUERCO EN MOLE DE CHICATANA | 15
pork ribs in ant mole

HONGOS | 11
wild mushrooms, mole amarillo, masa dumplings, green beans

CACHETES DE RES | 16
braised beef cheeks, mole pasilla, tamala, chambray onion

TAMAL DE POLLO CON MOLE NEGRO | 13
large chicken tamal with black mole

CAMARONES EN MOLE VERDE | 14
sautéed shrimp in green mole

PATO EN ESTOFADO ALMENDRADO | 15
duck in tomato-almond-mole

CABRITO CON CHICHILO | 15
crispy goat with charred chilhuacle pepper mole

SOPAS Y ENSALADAS

SOPA DE GARBANZO | 10
garbanzo soup, soft egg, crispy garbanzo bits, peppers

HUITLASQUITES | 11
corn soup, huitlacoche, crema, queso fresco

ENSALADA DE BETABEL | 12
roasted beets, red romaine, purslane, watercress, fennel, chepiche dressing

ENSALADA DE CALABAZA | 10
pumpkin, celery root, carrot, charred cotija, greens, simple lime dressing

ENSALADA DE AGUACATE | 10
mixed greens, avocado, mangosteen, chia seeds, tomatillo vinaigrette

CHI

S OF OAXACA

ROSE

'15 CHATEAU LA SELVE ROSE | 9
Vin de Pays des Coteaux (Rhone), France
One thing you learn about Houston is that we have year-round Rose drinking climate!

RED WINE

'07 MOVIA VELIKO RED BLEND *Slovenia* | 15
Cabernet and Merlot are joined by Pinot Noir in a one of kind blend from a mad genius of European wine making. Bordeaux meets Barbaresco in one glass. Depth, subtle masculinity, fleshy and sour red fruit.

'13 Z D CABERNET SAUVIGNON | 18
Napa Valley, California

'13 CASTELL-REYNOARD ROUGE | 14
Bandol, France

'13 ALXIMIA "LIBIS" ZINFANDEL BLEND | 16
Valley de Guadalupe, Mexico

'12 TOMMASSO BUSSOLA RIPASSO | 12.5
Veneto, Italy

'13 TAHUAN MALBEC | 10.5
Mendoza, Argentina

'15 CLOS DE CAILLOU COTES-DU-RHONE | 11
Southern Rhone Valley, France

'14 HONORO VERA MONASTRELL | 9
Jumilla, Spain

'13 MATTEO CORREGGIA NEBBIOLO | 12.5
Piemonte, Italy

'14 EVOLUTION PINOT NOIR | 11
Willamette Valley, Oregon

PRETTY SIDE OF MEZCAL

MEZCALINI #1 | 10.5
mezcal, sorbet, lime, gusano salt

ORIGEN | 12
mezcal, gin, fever tree tonic, prickly pear and cucumber ice cube

WILD HUSK SOUR | 10.5
mezcal, pisco, St Germaine, lime, grapefruit, tomatillo marmalade



BARREL AGED

AGE OF OAXACA | 11
mezcal, bourbon, Peychaud bitters, charred tortilla agave nectar, muddle orange and cherry

COSTA CHICA | 11
reposado mezcal, tepache, Toki Japanese Whiskey, lemon zest, Topo Chico



DRAFT BEER

featuring Houston area breweries

SAINT ARNOLDS (HOU) | 7
Art Car IPA

8TH WONDER (HOU) | 7
Doam Faux'm Cream Ale

BUFFALO BAYOU (HOU) | 7
1836 Copper Ale

BRASH (HOU) | 7
Ez - 7 PALE ALE

SIGNATURE SANGRIA

red wine, fresh orange, lime, mango, pineapple, Mexican brandy, spiced simple syrup, fresh fruit
8.5 glass 48 pitcher



PALOMAS

- Mexico's most cherished cocktail - a typical blend of grapefruit soda, agave spirit and lime

TRADITIONAL | 9.5
grapefruit soda, lime, xoconostle, salt
your choice of Mezcal or Tequila

MANGO & CHILE | 10
mezcal, lime, mango and chile soda, salt

COCKTAILS WE LOVE

MOJITO DEL HORNO | 10
rum, oven roasted fruit, mint, lime, soda water, simple syrup

ALL GOOD THINGS | 9
sparkling wine, orange, coffee mist, Oaxacan chile infused Campari

ILLEGAL FARM | 11
Puerto Angel Oaxacan Rum, Ancho Reyes Liqueur, lime, piloncillo syrup

BEER COCKTAILS

MICHELADA | 7.5
Dos XX Lager, sangrita, lime, roasted peppers, ice, gusano salt

MERCADO 20 DI NOVEMBRE | 9
8th Wonder, guava nectar, lime, Mezcal, chile de agua salt

MARGARITAS

XOCHI RITA | 10
mezcal, orange liqueur, lime, citrus syrup, gusano salt

NERVOUS TRAVELER | 11
reposado tequila, reposado mezcal, Grand Marnier, lime, Mexican cinnamon mist, salt

THE GREATEST MARGARITA | 29
Anejo Tequila, 25 year aged Grand Marnier, tangerine, lime, ginger, agave nectar, sea salted rim

PLUMA | 10
Suerte Tequila, orange liqueur, pineapple, lime, habanero syrup, hibiscus salted margarita foam

LATE CHECK OUT | 11
mezcal, Ransom Old Tom Gin, 43 Orange Liqueur, passion fruit, lime, Oaxaca chocolate rimmed glass



BOTTLES *and* CANS

featuring Mexican breweries

ALBUR LA AVENIDA BROWN | 8
ALBUR GOLDEN ALE | 8
OCHO REALES AMBER | 7
OCHO REALES PORTER | 7
NEGRO MODELO | 6
DOS XX LAGER | 6
PACIFICO LAGER | 6
VICTORIA LAGER | 6

XOC

THE FLAVORS

TINY BUBBLES

'15 ZARDETTO 'TRE VENTI' PROSECCO | 10
Conegliano Valdobbiadene, Italy

NV GROGNET BLANC DE BLANC BRUT | 19
Champagne, France

WHITE WINE

'15 TABLAS CREEK COTES DE TABLAS | 13
Adelaida District , California
A mole sauce is an artful blend. The same can be said of this lovely white of Viognier, Marsanne, Roussanne and Grenahce. It's racy and floral with a lush texture and wild floral notes.

'13 IRON HORSE CHARDONNAY | 12.5
Green Valley-Russian River, California

'15 ABADIA RETUERTA 'BLANCO DE GUARDA | 20
Castillo y Leon, Spain

'15 ABBAZIA NOVACELLA SYLVANER | 11
Alto Adige, Italy

'14 APPOLONI PINOT GRIS | 10
Willamette Valley, Oregon

'15 YEALANDS SAUVIGNON BLANC | 10
Marlborough, New Zealand

'15 DOM DU VIKING VOUVRAY"TENDRE" | 11
Loire Valley, France

'14 ANTONOPOULOS MOSCHOFILERO | 9
Peloponessos, Greece

'15 VON WINNING RIESLING | 12
Pfalz, Germany