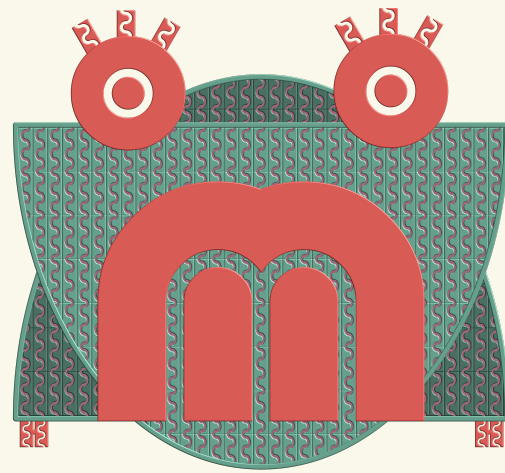


Mole Mole



BREAKFAST

served all day

BREAKFAST TACOS 16

three corn tortillas filled with scrambled egg refried beans, chorizo, queso fresco, crema and pico de gallo

MOLE PLATTER 14

two eggs, your way, served with refried beans, fresh tortillas, your choice of chorizo, chicken or bacon and a side of Oaxacan mole

APPETIZERS

available all day

RAJAS CON CREMA 10

roasted poblanos, caramelized onions, corn, queso fresco, heavy cream, comes with tostadas

DOS SOPES 11

two sopes, chorizo, refried beans lettuce, crema, avocado

AGUACHILE 15

lime cured mahi-mahi, red onion, cucumber, cilantro, avocado, serrano, radish

QUESO FUNDIDO 14

served with fresh tortillas

add chorizo, asada, or chicken \$4 shrimp \$5

CHORIZO & EGGS 13

two eggs, scrambled with chorizo and served with refried beans, corn tortillas, sour cream and a side of guac

SHRIMP & GRITS 15

creamy corn polenta, guajillo shrimp, choice of egg

QUESO GRINGO SM 6 LG 9

white queso, red onions, poblano, cilantro

APPETIZER SAMPLER 18

3 taquitos, ground beef nachos, mini birria quesadilla, small side of queso and guac. served with pico de gallo and sour cream.

GUACAMOLE 10

house-made with tomatoes, onion, cilantro and lime

PORK BELLY BITES 13

crispy pork belly, guajillo pepper glaze, avocado paste, serrano peppers, cucumber

CHORIZO MUSSELS 15

chorizo, coconut cream sauce, chipotle, tomatoes, watermelon radish, cilantro, served with bolillo

ESQUITES 9

roasted corn, mayonnaise, sautéed onion, cotija, tajin, lime wedge

CHERRY ST. NACHOS 14

choice of asada, ground beef or chicken, refried beans, topped with white queso, lettuce, pico de gallo, crema, guacamole

BONE MARROW 18

Chef's Special

LIGHTER OPTIONS

SEASONAL SOUP..... MP

ask your server about today's soup offering!

BURRATA SALAD..... 14

baby romaine, ceasar dressing, roasted corn, cherry tomato, avocado, cucumber, parmesan cheese

add a protein: chicken \$5 shrimp \$10 salmon \$16

HUMMUS VERDE..... 12

house-made hummus with arugula, spinach, cilantro, pumpkin seeds, and epazote. topped with cotija cheese, onion, cilantro and jalapeno

LUNCH

Monday - Friday 11am - 3pm - served with rice and beans unless marked *

LUNCH COMBO 12

one fajita chicken enchilada, one chicken tamale, topped with mole rojo

FAJITA CHICKEN ENCHILADAS 12

two pollo enchiladas, flour tortillas, chihuahua cheese, topped with poblano salsa

CHEESE ENCHILADAS 11

two cheese enchiladas topped with queso, diced onions

LUNCH TAMALES 12

one chicken, one pork, topped with calabacita mole

STACKED SPINACH ENCHILADAS 12

stacked creamy spinach enchiladas topped with salsa verde, watermelon radish

TORTA DE ASADA 15

chipotle crema, refried beans, avocado salsa, tomato, shredded lettuce, queso fresco, pickled jalapeño

LUNCH TACOS 11

two tacos, choice of pollo con mole, asada or chorizo with onions & cilantro

BEEF BURRITO 13

flour tortilla, ground beef, queso, cotija, lettuce

FAJITA CHICKEN BURRITO 14

flour tortilla, grilled chicken, fajita peppers, onions, topped with queso

*VEGGIE FAJITA BURRITO 13

flour tortilla, sautéed squash, zucchini, onion, peppers, tomato, avocado, black beans, topped with poblano cream sauce

LUNCH FAJITAS

Monday - Friday 11am - 3pm - served with grilled peppers, onions, lettuce, crema, pico de gallo and choice of flour or corn tortillas

CHICKEN 15

ASADA 18

COMBO 18

chicken & asada

VEGGIE 14

peppers, onions, zucchini, squash, poblanos, chihuahua cheese

TACOS

lunch two tacos, dinner three tacos, served with rice, beans & limes

PORK BELLY L13 D16

corn tortillas, crispy pork belly, pineapple salsa, onions, cilantro

ASADA L13 D16

corn tortillas, carne asada, onions, cilantro, salsa roja

BAJA L13 D(2)16

corn tortillas, lightly breaded mahi-mahi, chipotle crema, avocado salsa, shredded cabbage, cilantro

FRIED AVOCADO 12 15

lightly battered avocado slices, topped with corn, epazote pesto, sauteed onions, crema, and salsa verde

BIRRIA L13 D16

slow cooked shredded beef, chihuahua cheese, consomé, onions, cilantro

CHICKEN L12 D15

corn tortilla, grilled chicken, Oaxacan mole, sesame seeds, onions

CARNITAS L13 D16

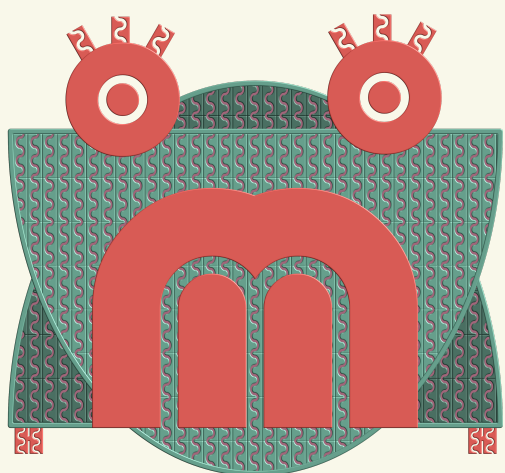
corn tortillas, slow cooked crispy pork, onions, cilantro, avocado salsa

GRINGO TACOS L11 D14

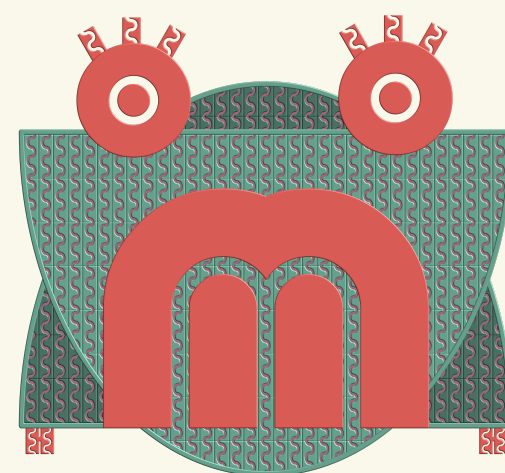
house-made crunchy shells, ground beef, lettuce, tomatoes, chihuahua cheese

SHORT RIB 13 16

corn tortilla, grilled onion, cilantro, salsa macha



Holé molé



QUESADILLAS

served with lettuce, sour cream & guacamole

SKIRT STEAK QUESADILLA 18

crispy flour tortilla, skirt steak, chihuahua cheese

BIRRIA QUESADILLA 15

crispy flour tortilla, chihuahua cheese, birria meat, onions, cilantro, consomé

POLLO QUESADILLA 16

crispy flour tortilla, fajita pollo, chihuahua cheese

SHRIMP QUESADILLA 17

guajillo marinated shrimp, onion, tomato, cilantro and jalapeño

ENCHILADAS

served with rice & beans

POLLO CON MOLE ENCHILADA 15

corn tortillas, shredded pollo, qaxacan mole, queso fresco, red onions, avocado

ENCHILADAS RAJAS CON CREMA 15

corn tortillas, rajas con crema, calabazita mole crema, queso fresco, avocado

FAJITA CHICKEN ENCHILADAS 16

flour tortillas, grilled chicken, queso chihuahua, poblano salsa

CHEESE ENCHILADAS 14

corn tortillas, queso chihuahua, house-made white queso, onions

SPINACH STACK 16

creamy spinach, corn tortillas, salsa verde, chihuahua cheese, watermelon radish

ENCHILADAS SUIZAS 15

corn tortilla, shredded chicken, chihuahua cheese, topped with poblano salsa, sour cream, queso fresco

ENCHILADA SAMPLER 16

served with one of each

chicken enchilada with mole oaxaqueno, cheese enchilada with mole rojo, spinach enchilada with calabacita

FAJITAS

served with lettuce, crema, chihuahua cheese, pico de gallo, rice & beans

CHICKEN 19

ASADA 22

VEGGIE 15

seasonal

COMBO 22

asada & chicken

SHRIMP 23

PARILLADA 32

chicken, chorizo, steak, shrimp, carnitas, grilled jalapeno, panela cheese, grilled cactus, red and green bell peppers, onions

ENTREES

TAQUITOS DE POLLO 18

five crispy corn tortillas filled with shredded pollo, topped with salsa verde, lettuce, queso fresco, crema, served with rice & beans

HOLÉ MOLÉ!!! 28

half chicken, topped with our three house-made moles, mole Oaxacan , mole rojo and mole calabacita, served with rice, beans and corn tortillas

CARNE ASADA MP

medium grilled ribeye, with grilled mexican cebollin, fried jalapeño, grilled cactus, topped with melted queso chihuahua, served with rice, beans and corn tortillas

OAXACAN TAMALES 22

choice of two chicken or pork, topped with mole rojo and sesame seeds, served with rice and beans

MOLE SHORT RIB 23

braised short rib, creamy corn polenta, topped with epazote pesto, pickled red onion, cilantro

GUAJILLO GLAZED SALMON 24

grilled salmon with guajillo glaze, served on a bed of poblano risotto and topped with grilled cebollin

FAJITA CHICKEN BURRITO 14

flour tortilla, grilled chicken, fajita peppers & onions, topped with queso, served with rice and beans

PORK CHILE VERDE BURRITO 18

flour tortilla, chile verde, chihuahua cheese, topped with salsa verde, served with rice & beans

BEEF BURRITO 18

flour tortilla filled with ground beef and chihuahua cheese, topped with house queso, cotija cheese, shredded lettuce, served with rice and beans

POPPERS DE CAMARONES 25

grilled skewer of bacon wrapped shrimp, queso chihuahua, red and green bell peppers, topped with chipotle ranch, served with veggies and baked rajas mashed potatoes

PORK CHILE VERDE 20

tender pork cooked in roasted tomatillo and cilantro sauce, served with rice and corn tortillas

TORTA DE ASADA 18

chipotle crema, refried beans, avocado salsa, tomato, shredded lettuce, queso fresco, pickled jalapeño, served with rice and beans

DINNER COMBO 16

one fajita chicken enchilada, one chicken tamale, topped with mole rojo, served with rice and beans

FRIED AVOCADO 16

lightly battered avocado on a bed of salsa macha, topped with chihuahua cheese, chipotle aioli, cilantro and queso. Served with veggies and black beans

Add a protein (ground beef, birria, fajita chicken) \$4

PREMIUM SIDES

POBLANO RISOTTO 5

BAKED RAJAS MASHED POTATOES 5

CORN GRITS 7

MOLE FLIGHT 10

three moles served with corn tortillas

CREAMY POLENTA 5

MOLE GUIDE

OAXACAN

A DARK, SMOKY, SLIGHTLY BITTER AND INCREDIBLY RICH SAUCE. MADE WITH CHOCOLATE, CHILES AND PUMPKIN SEEDS!
(TRADITIONAL MOLE)

CALABACITA

MOLE VERDE BASE WITH FRESH SQUASH, POBLANO PEPPERS, TOMATILLO, GARLIC AND SESAME!
(SLIGHTLY TART & BRIGHT)

ROJO

SPICY AND RICH WITH A BASE OF CHILES, GARLIC, ONION AND SWEET CHOCOLATE!
(RED & SPICY)

ASK ABOUT OUR DELICIOUS DESSERT OPTIONS!