

B O T A N A S

CEVICHE DE LA SEMANA [⊙] SELECTION OF WEEKLY CEVICHE	14	GUACAMOLE, FRESHLY MADE TO ORDER GARNISHED WITH PANELA CHEESE WITH CORN TORTILLA CHIPS 9.75	WITH HOMEMADE CORN TORTILLAS 12
QUESO FUNDIDO, MELTED OAXACA STYLE CHEESE NATURAL 11.25		WITH MUSHROOMS OR HOMEMADE OAXACAN STYLE CHORIZO OR POBLANO STRIPS AND CARAMELIZED ONIONS	13.25
EMPANADAS DE HONGOS, 2 CORN MASA TURNOVERS FILLED WITH MUSHROOMS, TOMATO AND CHILE	10	PESCADILLAS 2 CRISPY TORTILLAS FILLED WITH FISH PICADILLO	12
GARNACHAS ISTMEÑAS A COASTAL TRADITIONAL APPETIZER. 3 SMALL THICK CORN MASA TORTILLAS TOPPED WITH BEEF. GARNISHED WITH OAXACAN SLAW AND SMOKY CHILE PASILLA SALSA.			12
CAMARONES AL CHIRMOLE, SHRIMP COOKED IN A YUCATECAN BLACK CHILE SAUCE SERVED WITH FRESHLY HANDMADE CORN TORTILLAS			14

S O P A S Y E N S A L A D A S

SOPA DE FRIJOL NEGRO A LA OAXAQUEÑA BLACK BEAN SOUP, FLAVORED WITH CHILE PASILLA AND AVOCADO LEAVES. GARNISHED WITH QUESO PANELA, AVOCADO CREMA MEXICANA AND TORTILLA STRIPS.	CUP 6	BOWL 9
CALDO TLALPEÑO CHICKEN SOUP, SHREDDED CHICKEN, GREEN BEANS, CARROTS, GARBANZO BEANS, RICE AND CHILE CHIPOTLES.	CUP 6	BOWL 9
ENSALADA DE NOPALES CACTUS PADDLES COOKED OUR SPECIAL WAY, PREPARED A LA MEXICANA. GARNISHED WITH PANELA CHEESE		9
ENSALADA A LA JAMAICA MIXED BABY GREENS, JICAMA, SESAME SEEDS, AND HIBISCUS VINAIGRETTE		9
VERDURAS AL CHINTEXTLE SAUTEÉD SEASONAL VEGETABLES IN A SMOKY PASILLA OAXAQUEÑO CHILE PASTE		9

A N T O J I T O S

CHORIZO PARA TAQUEAR HOMEMADE OAXACAN STYLE CHORIZO, GREEN CHORIZO AND CHILORIO SERVED WITH FRESHLY MADE CORN TORTILLAS AND SPICY GREEN SALSA	18
TACOS DE ARRACHERA ESTILO BAJA-MED 3 SOY SAUCE AND SPICES MARINATED FLANK STEAK TACOS SERVED WITH MIXED GREENS SALAD AND SALSA MACHA	18
SALBUTES DE COCHINITA PIBIL 3 CORN TORTILLA S FILLED WITH BLACK BEANS. TOPPED WITH COCHINITA PIBIL, PICKLED RED ONIONS AND SALSA DE CHILE HABANERO	18
QUESO ASADO RELLENO GOLDEN CRUSTED OAXACA STYLE CHEESE FILLED WITH YOUR CHOICE OF CHILE RUBBED PORK OR MUSHROOMS, SERVED WITH RED MOLCAJETE SALSA	18
PASTEL AZTECA LAYERED CORN TORTILLAS FILLED WITH SPINACH, ALMONDS AND RAISINS. COVERED WITH A TOMATO CHIPOTLE SAUCE WITH CREMA AND CHEESE AU GRATIN	16
TLAYUDA OAXAQUEÑA A 12" CRISPY CORN TORTILLA WITH BLACK BEANS, PANELA CHEESE, TOMATO SLICES, LETTUCE, ONION, AVOCADO AND A SMOKY CHILE PASILLA MIXE SAUCE	14

P L A T O S F U E R T E S

CHILE POBLANO RELLENO DE PICADILLO OAXAQUEÑO (NGF)	25
<i>A OAXACAN CLASSIC — CHILE POBLANO FILLED WITH SLOW BRAISED NIMAN RANCH BERKSHIRE PORK COOKED WITH TOMATOES, TOMATILLOS, OLIVES, CAPERS AND RAISIN, BATTERED WITH VITAL FARM PASTURE-RISED ORGANIC EGGS. COOKED A LA MINUTE, SERVED WITH TOMATO ALMOND SAUCE.</i>	
CHILE POBLANO RELLENO DE ESPINACAS Y QUESO DE CABRA	23
<i>POBLANO CHILE STUFFED WITH SAUTEED SPINACH, GOAT CHEESE, ALMONDS AND RAISINS, TOPPED WITH PUFF PASTRY. SERVED OVER A TOMATO SAUCE.</i>	
PESCADO TIKIN-XIC	29
<i>SEABASS WITH ACHIOTE BASED SAUCE, SERVED WITH A SPINACH TAMAL AND IX-NI-PEC SAUCE (TOMATO, ONION, CILANTRO, LIME JUICE AND OLIVE OIL)</i>	
CAMARONES AL MOJO DE AJO	25
<i>SAUTEÉD SHRIMP IN GARLIC AND OLIVE OIL</i>	
 OUR MOLES ARE CAREFULLY MADE FROM SCRATCH IN HOUSE AND ARE VEGETABLE BROTH BASED. SERVED WITH YOUR CHOICE OF NIMAN RANCK BERKSHIRE MARBLED PORK CHOP [Ⓞ] , MAPLE LEAF DUCK BREAST [Ⓞ] , FREE RANGE SMART CHICKEN BREAST, MARKET SHRIMP [Ⓞ] OR SEASONAL VEGETABLES.	
MOLE NEGRO DE OAXACA (NGF)	29
<i>THE SPECTACULAR BLACK MOLE FROM OAXACA MADE WITH MORE THAN 30 INGREDIENTS, INCLUDING THE RARE CHILE CHILHUACLE AND A HINT OF CHOCOLATE.</i>	
MOLE AMARILLO DE OAXACA	29
<i>ONE OF THE LIGHTEST MOLES FROM OAXACA MADE WITH REGIONAL CHILES, TOMATILLOS, CORN MASA AND FLAVORED WITH FRESH HERBS. SERVED WITH CHAYOTES AND GREEN BEANS.</i>	
FILETE DE RES AL CHINTEXTLE[Ⓞ]	39
<i>NIMAN RANCH BEEF TENDERLOIN COVERED WITH A CREAMY CHINTEXTLE AND TEQUILA SAUCE. SERVED WITH POTATOES AND FRENCH GREEN BEAN SALAD.</i>	
TAMPIQUEÑA[Ⓞ]	33
<i>NIMAN RANCH FLANK STEAK SERVED IN THE CLASSIC WAY; ENMOLADA, GUACAMOLE, RAJAS AND FRIJOLES.</i>	
COSTILLAS DE RES A LOS DOS CHILES	23
<i>NIMAN RANCH BONELESS BEEF SHORT RIBS, SLOW BRAISED IN A CHILE PASILLA AND MULATO SAUCE, SERVED WITH GOAT CHEESE MASHED POTATOES AND MIXED GREENS SALAD.</i>	
COSTILLAS DE CERDO GLASEADAS AL CHILE MORITA	22
<i>BBQ BABY BACK RIBS WITH CHILE MORITA. SERVED WITH CABBAGE, AVOCADO AND CILANTRO SLAW</i>	
TINGA POBLANA	25
<i>PULLED PORK COOKED WITH CHORIZO, TOMATOS, CHILE CHIPOTLE. GARNISHED WITH AVOCADO</i>	

A L L A D O

TAMALITOS DE FRIJOL NEGRO	4
<i>TWO SMALL-TAMALES STUFFED WITH A CHILE PASILLA BLACK BEAN PASTE</i>	
PLÁTANOS FRITOS	4
FRIJOLES REFritos	4
TORTILLAS DE MAÍZ HECHAS A MANO.	3
<i>THE DRIED CORN WE USE TO MAKE THE NIXTAMALIZED MASA FOR TORTILLAS IS NON-GMO, IMPORTED FROM DIFFERENT AREAS IN MÉXICO. PLEASE ASK YOUR SERVER FOR THE CURRENT TYPE, ORDER OF FOUR TORTILLAS</i>	
SALSA MACHA –TO TAKE HOME-	15
<i>OUR 7 SECRET CHILES OIL SALSA, 6 OZ GLASS JAR TO TAKE BACK HOME</i>	

P O S T R E S

PLEASE ASK YOUR SERVER ABOUT OUR DAILY SELECTION OF DESSERTS 9

Ⓞ CONSUMING RAW OR UNDERCOOKED FOOD MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS
OUR MENU IS **GLUTEN FREE**, EXCEPT ITEMS MARKED **NGF**