

Food Menu

Hours of Operation
Mon: 3-8pm Tues 12-8pm
Weds & Thurs 3-8pm
Fri & Sat 12-9pm
Sun 12-8pm



Appetizers

Ensalada Verde 9

Local organic greens, pickled tomatillo, toasted sesame, tomato chile vinaigrette
ADD: Carnitas, Pollo, Tinga (shredded chicken), Pescado \$5 per
Carne Asada \$9

Queso Fundido 12

[Heat at 450 degrees uncovered for 12-15 minutes]
Oaxaca cheese, house made chorizo verde, salsa verde, pepitas, warm tortillas

Chicken Flautas 11

Roasted chicken, potatoes & caramelized onion rolled in corn tortillas & lightly fried. Topped with romaine lettuce, poblano verde, jicama, jalapeno, & cotija cheese

Quesadilla de Chorizo con Papa 10

House made chorizo rojo, Oaxaca cheese, roasted potatoes

Quesadilla de Pollo 10

Chicken Tinga and Oaxaca cheese

Quesadilla de Queso 10

Oaxaca cheese

Sides

Mexican Street Corn 6

Cotija cheese, chile, lime, Negra Modelo mustard aioli

Arroz 5

Toasted rice, garlic, olive oil, onion

Frijoles Negros 6

Black beans, avocado, onion, cotija cheese, Mexican oregano

Aguacate 9

Raw avocado, salt, lime, cilantro

Arroz Con Frijoles 6

Toasted garlic rice, black beans, avocado, onion, cotija cheese, Mexican oregano

Platanos Fritos 6

Fried plantains, chile, lime

Starters

Traditional Guacamole MP

Onion, Tomato, Lime, Avocado Leaf

SALSAS

\$3 each / 3 for \$6 / 6 for \$12

Roja - roasted tomato

Verde - roasted tomatillo

Matcha** - peanut & chile

Arbol - house hot sauce

Cebolla - caramelized onion, chile, vinegar

Grapefruit Habanero - citrus & garlic

Entrees

Oaxacan Street Burger* 9

4oz grass fed beef burger, served on a house made cemitita roll with pickled cabbage, Pineapple, Poblano, Ketchup Verde and American cheese

Pollo Mole Rojo** 26

Roasted half chicken, toasted garlic rice, sautéed kale, Mole Rojo

Oaxacan Carne Asada* 32

Marinated skirt steak, sweet plantains, charred scallions & poblanos, avocado, salsa roja, toasted garlic rice, warm tortillas

Oaxaca (wa-ha-ka) Market* for Two 49 / for Four 92

Grilled skirt steak, marinated chicken thighs, roast pork shoulder. Add Oaxacan chorizo \$6. Served with rice, charred scallions, roasted chiles, assorted salsas, avocados, lime, chopped onion & warm tortillas

A La Carte Tacos

TACOS [2 or 3 piece options]

Taco Carnitas 9/13.5

Roasted pork shoulder, pork belly, salsa verde, salsa arbol, chipped onion, cilantro

Taco Pollo Asado 8/12

Chile marinated roasted chicken, salsa roja, guacamole, chopped onion, cilantro

Tacos Rajas** 9/13.5

Roasted poblanos, potatoes, caramelized onion, sautéed kale, crema, almonds, and lime

Tacos Pescado 11/16.5

Lightly battered local fish, cabbage, avocado, crema, and grapefruit habanero hot sauce

Tacos Barbacoa 13/19.50

Slow cooked chile rubbed charred brisket marinated in Negra Modelo Mexican Lager & mexican coke, pickled serrano

Ten Pack of Tacos 44

Your choice of five orders of our 2 piece tacos (carnitas, pollo, rajas, pescado +\$1, barbacoa +\$2)

** ITEM CONTAINS NUTS.

* CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

Cocktails Menu

Hours of Operation
Mon: 3-8pm Tues 12-8pm
Weds & Thurs 3-8pm
Fri & Sat 12-9pm
Sun 12-7pm



Margaritas

All of our Margaritas are made with 100% Blue Weber Agave Tequila, organic agave and fresh squeezed citrus.
All infusions and syrups are made in house using Greenhouse ingredients whenever possible.

VERDE MARGARITA 11

Setting the bar since 2014

Add House Made Blueberry or Pomegranate Syrup for \$1
Sub Illegal Joven Mezcal for a Smoky spin on the classic

PINEAPPLE COCONUT 12

Tres Agaves Blanco Tequila, house made coconut cream, pineapple juice, fresh lime, organic agave

TROPICAL 12

Infused with Grilled Pineapple, Papaya & Mango

STRAWBERRY BASIL 12

With our house made fresh strawberry syrup & muddled fresh basil for balance

SPICY PEPPER 11

Verde 4 pepper blend spicy tequila, orange liqueur, fresh lime juice and organic agave

CUCUMBER JALAPENO 12

Spicy Pepper infused Blanco tequila, fresh cucumber juice, fresh lime, organic agave

SPICY WATERMELON 12

Spicy Pepper Infused Blanco Tequila, fresh Watermelon puree, orange liqueur, fresh lime
Sub Blanco Tequila for a less spicy option

ZICATELA GUAVA MARGARITA 12

Illegal Mezcal Joven, Guava nectar, fresh lime juice and organic agave

Cocktails

SANGRIA 11

Choose from Red/White/Coastal Summer

Blended wines, brandy, orange liqueur, fresh juices

MEZCAL NEGRONI 14

Illegal Mezcal Joven barrel aged & infused with gin ingredients. Stirred with Carpano Antica Formula Vermouth and Campari

EL MAGICO 11

1800 Coconut Tequila, orange liqueur, Jarritos Grapefruit Soda, fresh lime and toasted coconut dusting

PALOMA TIPICO 11

Espolon Blanco Tequila, Jarritos Grapefruit Soda, fresh lime, cayene pepper dusting

HAPPY HOUR: MONDAY - FRIDAY 3PM - 7PM

Drinks Specials and Discounted Tacos & Quesadillas

TACO TUESDAY! EVERY TUESDAY FROM 12PM - 8PM

Discounted Tacos & Margaritas all day and night!

CHECKOUT OUR SOCIAL MEDIA AND WEBSITE FOR WEEKLY SPECIALS

Instagram:

@verdekitchenandcocktails

Facebook:

facebook.com/verdekitchenandcocktails

Website:

verdekitchen.com

Call: 631-665-6300