

To Go Menu



Starters

Traditional Guacamole
Onion, tomato, lime, avocado leaf

SALSA OPTIONS
\$3 Each, 3 for \$6, or 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

APPS

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

Queso Fundido 12 [sent uncooked]
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 roja, Oaxaca cheese, roasted potatoes

Quesadilla de Pollo 10
Tinga roasted chicken 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

LARGE PLATES

SPECIALS

DINNER FOR 4 \$49
Salsa and tostadas, your choice of four 2 piece tacos (pollo, carnitas, pescado, rajas), rice and beans, platanos, ensalada verde and tres leches cake
ADD: Guacamole for \$10

TEN PACK OF TACOS \$45
Your choice of five orders of our 2 pieces tacos (pollo, carnitas, pescado, rajas)
ADD: 6 pack of Modelo Especial for \$10

TACOS

Taco Carnitas 9/13.5
Roasted pork shoulder, salsa verde, salsa arbol, chopped 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

DINNER

Pollo Mole Negro**
Airline chicken breast, sauteed kale, toasted garlic rice, traditional Mole Negro

Oaxacan (Wa-ha-ken) Carne Asada
Marinated skirt steak, sweet plantains, charred scallions & poblanos, avocado, salsa roja, toasted garlic rice, warm tortillas

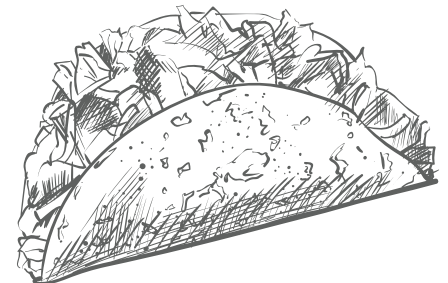
**Oaxaca (wa-ha-ka) Market*
for Two 49 / for Four 98**
Grilled skirt steak, marinated chicken thighs, roast pork shoulder. Add Oaxacan chorizo 6. Served with rice, charred scallions, roasted chiles, assorted salsas, avocados, lime, chopped onion & warm tortillas

Pozole for Two 42 / for Four 84**
Pork, hominy, & red chile stew. Served with avocado, lime, radish, cilantro, shredded cabbage, Mexican oregano, chopped onion, jalapeno, & warm tortillas

POSTRE

Warm Doughnuts
Seasonal Tres Leches

Cerveza & Vino to go are available with valid ID



** ITEM CONTAINS NUTS.

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

