



LA  
COMIDA

## STARTERS

### TRADITIONAL GUACAMOLE (MP)

SMALL (serves 2-3) | LARGE (serves 4-6)  
avocado, onion, tomato, lime

### RAJAS GUACAMOLE\*\* (MP)

SMALL (serves 2-3) | LARGE (serves 4-6)  
roasted poblano, pomegranate seeds,  
pepitas, almonds

### SALSA

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

ROJA roasted tomato

VERDE roasted tomatillo

ARBOL house hot sauce

CEBOLLA caramelized onion, chile, vinegar

GRAPEFRUIT HABANERO citrus & garlic

## APPETIZERS

### QUESADILLAS 10

POLLO tinga chicken, oaxaca cheese

QUESO oaxaca cheese

CHORIZO CON PAPA chorizo roja,  
roasted potato, oaxaca cheese

### ENSALADA VERDE 10

local organic greens, pickled tomatillo,  
toasted sesame, tomato chile vinaigrette

Add for 5

CHICKEN TINGA (shredded chicken)  
CARNITAS / POLLO / PESCADO

Add for 9

CARNE ASADA / SHRIMP

### QUESO FUNDIDO 12

oaxaca cheese, chorizo verde, pumpkin  
seeds, cilantro, salsa verde, warm tortillas

### CHICKEN FLAUTAS 13

roasted chicken, roasted potatoes,  
caramelized onions rolled in corn tortillas &  
lightly fried, topped with romaine, poblano  
verde, jicama, pickled serrano, cotija cheese

### CEVICHE\* 15

Ask for daily preparation using fresh local  
fish & the finest ingredients

## A LA CARTE TACOS

PRICES FOR 2 OR 3 PIECES

### TACOS CARNITAS 9 / 13.5

roasted pork shoulder & pork belly, salsa  
verde, salsa arbol, chopped onion, cilantro

### TACOS POLLO ASADO 8 / 12

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

### TACOS BARBACOA 13 / 19.5

slow cooked chile rubbed charred brisket,  
marinated in Negra Modelo Mexican lager  
& Mexican coke, pickled serrano

### TACOS RAJAS\*\* 9 / 13.5

roasted poblanos & potatoes, caramelized  
onions, sautéed kale, crema, almonds, lime

### TACOS PESCADO 11 / 16.5

lightly battered local fish, cabbage,  
avocado, crema, grapefruit habanero hot  
sauce

### TACOS CAMARONES 14 / 21

crispy battered shrimp, cabbage, avocado,  
cilantro, chipotle garlic aioli

### TEN PACK OF TACOS your choice of 5 orders of our two-piece tacos 44

PESCADO +1 / BARBACOA +2 / CAMARONES +2

## ENTREES

### OAXACAN CARNE ASADA 32

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

### VEGAN BOWL 20

toasted garlic rice, black beans, seasonal vegetables, salsa verde, guacamole,  
onion, cilantro, fresh lime

### OAXACAN STREET BURGER\* 20

4oz grass fed beef burger, served on a house made cemita roll with pickled  
cabbage, pineapple, poblano, ketchup verde, and American cheese.  
Served with ensalada verde & platanos fritos

### POLLO MOLE ROJO\*\* 26

roasted half chicken, toasted garlic rice, sautéed kale, mole rojo,  
toasted sesame seeds

### OAXACAN MARKET\* for Two \$49 / Four \$92

grilled skirt steak, marinated chicken thighs, roast pork shoulder, served with  
rice, charred scallions, roasted chiles, assorted salsas, avocados, limes,  
chopped onion & warm tortillas

ADD OAXACAN CHORIZO FOR \$6

## SIDES

### MEXICAN STREET CORN 7

cotija cheese, chile, lime, Negra Modelo  
mustard aioli

### PLATANOS FRITOS 7

fried sweet plantains, chile, lime

### ARROZ 6

toasted rice, garlic, olive oil, onion

### FRIJOLES NEGROS 7

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

### ARROZ CON FRIJOLES 7

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

### HOG FARM POTATO SALAD 10

crispy fried organic potatoes, cilantro, cotija  
cheese, lime, red onion, chipotle garlic aioli

### AGUACATE 9

sliced avocado, salt, lime, cilantro

\*\*item contains nuts

\*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase  
your risk of foodborne illness