

MON/WED/THURS 3-8PM
TACO TUESDAY 12-9PM
FRI/SAT 12-10PM
SUNDAY 12-8PM

HAPPY HOUR
MON-FRI
3-7PM

VERDE

KITCHEN & COCKTAILS

APPETIZERS

ENSALADA VERDE \$9

Local organic greens, pickled tomatillo, toasted sesame, chili vinaigrette

WARM KALE SALAD* \$11

Braised oyster mushrooms, toasted pumpkin seeds, cotija cheese, roasted garlic vinaigrette cilantro, poached egg

CEVICHE* \$15

Please inquire about our daily preparation

QUESO FUNDIDO \$12

Oaxaca cheese, wild mushrooms, black garlic salsa, sesame, warm tortillas

CHICKEN FLAUTAS \$11

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

QUESADILLAS \$10

-Queso (cheese)
-Pollo (tinga chicken)
-Chorizo con Papa (roasted potatoes & chorizo roja)

STARTERS

SMALL: M/P LARGE: M/P

TRADITIONAL GUACAMOLE

onion, tomato, lime, avocado Leaf

RAJAS GUACAMOLE**

poblano, pomegranate, pepitas, almonds

SALSAS

\$3 EACH / 3 FOR \$6 / 6 FOR \$12

-Roja (roasted tomato)
-Verde (roasted tomatillo)
-Walnut Pomegranate ** Jalapeno
-Arbol (housemade hot sauce)
-Cebolla (caramelized onion, chile, vinegar)
-Grapefruit Habanero (citrus & garlic)

A LA CARTE TACOS

(2 OR 3 PIECES)

Tacos Carnitas \$9/\$13.50

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

Tacos Pollo Asado \$8/\$12

Chile marinated roasted chicken, salsa roja, guacamole, hot sauce, onion, cilantro

Tacos Rajas \$9/\$13.50**

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

Tacos Pesca do \$11/\$16.50

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

Tacos Barba coa \$13/\$19.50

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

Tacos Camerones \$14/\$21**

Crispy battered shrimp, walnut pomegranate jalapeño salsa, cilantro, avocado, crema, toasted walnuts, pomegranate seeds

Ten Pack of Tacos

Starts at \$44

Your choice of five orders of our 2 piece tacos

-Pollo
-Carnitas
-Rajas
-Pesca do +\$1
-Barba coa +\$2

** item contains nuts

call us (631) 665-6300

ENTREES

VEGAN BOWL \$17

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

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, sauteed kale, Mole Rojo, toasted sesame

OAXACAN CARNE ASADA* \$32

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

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 \$6

Cotija cheese, chile, lime, Negra Modelo mustard aioli

PLATANOS FRITOS \$6

Fried plantains, chile, lime

ARROZ CON FRIJOLES \$6

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

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

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.

VER DE MARGARITA \$11

MEZCAL \$12

BLUEBERRY \$12

POMEGRANATE \$12

PINEAPPLE COCONUT \$12

TROPICAL \$12

STRAWBERRY BASIL \$12

SPICY PEPPER \$11

CUCUMBER JALAPENO \$12

SPICY WATERMELON \$12

ZICATELA GUAVA \$12

BLOOD ORANGE \$13 (SEASONAL)

GRAPEFRUIT GINGER \$12
(SEASONAL)

COCKTAILS

SANGRIA \$11 (RED OR WHITE)

MEZCAL NEGRONI \$14

EL MAGICO \$11

PALOMA TIPICO \$11

OAXACAN OLD FASHION \$14

CABALLO SIN NOMBRE \$14

** item contains nuts

*consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase risk of food-borne illness

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