

From The Bar....

WATERMELON TEQUILA SHOT	5
el jimador 100% agave infused with freshly muddled watermelon	
LYCHEE MEZCAL MARGARITA	9
mezcal, lychee fruit & a float of soho lychee liqueur	
OAXACAN MEZCAL LEMONADE	8
mezcal, organic agave nectar, freshly squeezed lemon juice	

From Our Cocina....

FISH TACOS	14
anchiote marinated sole tacos topped with coleslaw de manzanillo, served with spanish rice and a spicy pickled radish garnish	
BEEF BARBACOA TACOS	13
two beef barbacoa tacos on soft handmade corn tortillas served with oaxacan white rice and anchiote sautéed zucchini	
CLAYUDA	12
a traditional favorite made on the streets of oaxaca with a handmade, thin, crisp corn tortilla topped with oaxacan string cheese, cotija cheese, avocado, cilantro, cabbage, black bean salsa & salsa verde	
VEGGIE TACOS	13
two crispy tacos with sautéed veggies, nopales, avocado, garlic red bell pepper salsa & cotija cheese, mixed greens in a ginger lime vinaigrette & rice	
QUESADILLA de HUITLACOCHÉ	14
a large hand pressed corn tortilla, corn huitlacoche (a mushroom-like mexican delicacy), jack cheese, serrano chilies, mushrooms, garlic, red onions & salsa verde	
BLACKENED SALMON	18
served with grilled red peppers, zucchini & squash and baby mixed greens	

For Lunch.... (served until 3pm)

MOLE TACO	6
a chicken mole taco, spanish white rice and black beans	
OAXACAN ENCHILADA	6
a oaxacan enchilada, pico de gallo, black bean salad	
SANTA FE SALAD	8
grilled chicken, black beans, corn, diced bell peppers & onions, chopped lettuce, jack cheese & tortillas strips tossed in chipotle ranch dressing	
GRILLED STEAK TACO SALAD	8
avocado, tomatoes, cheese, tortilla strips & romaine tossed in lime cilantro vinaigrette	

And for dessert....

COCONUT CRUSTED FRIED ICE CREAM	5
served on cinnamon infused crispy bunuelos	