

## Small

**Oaxacan Drinking Snacks** - Oaxacan peanuts with red chile and garlic, avocado dip, chile mixe salsa, roasted chapulines, crispy Oaxacan corn tlayudas. \$10

**Palomitas** - Nichol's Farm popcorn, exotic salt, Valentina hot sauce, cilantro. \$4

**Charcutería** - served with crispy corn tlayudas from Oaxaca, prickly pear-ginger chutney & spicy pickled vegetables in escabeche. Order individually or enjoy a board of everything for \$28

- Potted carnitas spread with pickled pigs' feet \$10
- Homemade fresh panela cheese with Baja olive oil. \$10
- Gunthorp suckling pig ham with pasila chile and cacao \$12

**Taquitos Ahogados** - crispy tortillas around tender pork carnitas, spicy tomato broth, pickly vegetables in escabeche, cilantro. \$9

**Yucatan Fire Fried Chicken** - crispy chicken thigh nuggets, mango-habanero glaze. \$13

**Plancha-Charred Broccoli** - mojo de ajo, crushed peanuts & pumpkin seeds. 8

**Roasted Vegetables with Almond Mole** - homemade almond mole. \$10

**Piedrazo Salad** - Oaxacan spicy toasted bread salad with local tomato, pickled onions and carrots, Baja olive oil, cincho cheese, shaved striped beets, nance and tangy arbol salsa. \$8.50

**Roasted Bone Marrow** - salsa macha (arbol chiles with garlic, peanut, sesame, herbs, olive oil), knob onions, cilantro and grilled mojo de ajo bread. \$10

**Tlayuditas of the Day** - rustic, crispy "tostadas" with today's topping (your server will fill you in) \$5/piece

**Taco del Dia** - your server will fill you in \$5/ taco

## Raw Bar & Seafood Cocktails

### Oysters (3 per order)

Baja kumiai oysters on the half shell with three garnishes: michelada shaved ice, herby miñoneta, smoky-spicy salsa negra \$18 for 6, \$35 for 12

Baja paipai oysters broiled with pasilla chile crema, toasted panko, micro shiso \$10 for 3

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**Sótano Ceviche** - albacore tuna, tomato, olives, serrano, cilantro, toasted sesame, Sotol \$16

**Baja Hiramasa Yellowtail Aguachile** - herby-spicy lime juice (hoja santa, Ancho Verde liqueur, serrano chile), cucumber, tomatillo, red onion, cilantro. \$16

**“Chamoy” Scallop & Shrimp Cocktail** - poached Hudson Canyon scallops and Florida pink shrimp, smoky-sweet chamoy (apricot, morita chile, lime), crunchy jícama. \$17.50

## Large

**Topolo Burger** - patty made from 28-day dry-aged TK beef, choriqueso sauce, yuca fries, cilantro-jalapeño crema and tomato jam. \$16

**Mussels** - charred güero & serrano chiles, slow-cooked garlic, lemongrass, cilantro, grilled knob onions, lobster stock. \$14

**Red Chile, Grill-Roasted A5 Wagyu**- sunchoke mash, smoky-spicy chintextle aioli, Oaxacan pasilla crumble, toasted sesame. \$35

**Mexican Paella** (cooked to order; please allow 25 minutes) - large fresh Gulf shrimp, gunthorp chicken thighs, red chile adobo, roasted poblano, tomato, peas, avocado, chicken chicharron. \$36