



CINCO DE MAYO



SPECIAL MENU
SUNDAY MAY 5TH

TACOS

Corn tortillas made from scratch using Blue Conico and Yellow Bolita heirloom corn imported from Oaxaca - We nixtamalize dry corn, grind it with our "Molinito" and make hand-pressed fresh masa. The only ingredient is corn - no flour, salt, oil or preservatives added.

PORK BELLY AL PASTOR
SMOKED PINEAPPLE, CILANTRO, WHITE ONION

BRISKET
CHARRED SMOKED SALSA TATEMADA, COTIJA CHEESE

***MOLE SMOKED CHICKEN**
MOLE POBLANO, COTIJA CHEESE, CILANTRO, SESAME SEEDS

FISH
HOT SMOKED SALMON, SMOKED SALSA TATEMADA, SLAW

HARRY'S MOLE NEGRO
OAXACA SPECIALTY MOLE, SWEET PLANTAIN, COTIJA CHEESE

1 TACO - \$8 3 TACO - \$21
2 TACO - \$15 4 TACO - \$26

OAXACAN TAMAL 14

HEIRLOOM CORN MASA, FROM SCRATCH MOLE NEGRO, PULLED PORK, COTIJA CHEESE, CILANTRO

TAPAS

CHIPS AND SALSA 10
FRESHLY FRIED TORTILLA CHIPS, CHARRED SMOKED SALSA TATEMADA

YUCAS BRAVAS 11
FRIED YUCA, CHIPOTLE-ROCOTO MAYO, *SALSA MACHA

MEXICAN STREET CORNBREAD 9
FRESH CORN, JALAPEÑO, ACHOITE-PASILLA WHIPPED BUTTER

SMOKED CROQUETAS 12
(4) DOUBLE SMOKED HAM, HOUSE SMOKED GOUDA CHEESE, LIME WEDGES

AREPITAS CON LECHON 13
(3) FRIED CORN AREPAS, PULLED PORK, PICKLED RED ONION, MIXED GREENS

FRESH MASA OAXACA TETELAS 13
(2) SMOKED PULLED PORK, QUESO FRESCO, COTIJA CHEESE, *SALSA MACHA

MEX BENEDICTS

TWO POACHED EGGS ATOP MEXICAN STREET CORNBREAD OR HOUSE FRENCH BAGUETTE TOPPED W/ CREAMY HOUSE HOLLANDAISE SAUCE - SERVED W/ TOMATO MIXED GREENS

CHICKEN MOLE 18 ● BRISKET 18 ● PULLED PORK 17

TRUFFLED MUSHROOM 16 ● PASTRAMI 18 ● AL PASTOR 17

PLATES

***OAXACA OMELETTE** 18
25-INGREDIENT MOLE POBLANO, PULLED PORK, COTIJA CHEESE, CILANTRO OIL, CORN AREPITAS

TOSTADAS DE HUEVOS MACHA 17
2 CRISPY HEIRLOOM CORN TORTILA, FRIED EGGS, SALSA MACHA

BBQ MEXICAN STREET CORNBREAD 19
BRISKET, ACHOITE-PASILLA WHIPPED BUTTER, REFRIED BEANS

HUEVOS RANCHERO 17
2 HEIRLOOM CORN TORTILA, FRIED EGGS, SALSA TATEMADA

MEMELAS 16
2 HEIRLOOM CORN TORTILA, REFRIED BLACK BEANS, COTIJA CHEESE

MOLE CHILAQUILES 18
FRESHLY FRIED TOTOPOS, PULLED PORK, 25-INGREDIENT MOLE POBLANO, DICED TOMATOES, NATA CHEESE, COTIJA CHEESE, MICRO CILANTRO, TOPPED WITH FRIED EGG

WAFFLE Y MAS 14
POWDERED SUGAR WAFFLE, 2 EGGS YOUR WAY, BACON, TOAST

SMOKEHOUSE BREAKFAST 19
2 EGGS YOUR WAY, SMOKED BRISKET, BEEF CHEDDAR SAUSAGE, BACON, CORNBREAD

WAFFLES

THICK HOUSE BELGIAN WAFFLE FILLED WITH YOUR CHOICE FROM BELOW:

POWDERED SUGAR 8

NUTELLA 11

HONEY BROWN BUTTER 10

DULCE DE LECHE 10

SIDES

MEXICAN ST. CORNBREAD 9
ACHOITE-PASILLA WHIPPED BUTTER

CREAMY LATIN SLAW SM 5 / LG 9
COLORED CABBAGE, CARROTS, VINEGAR, MAYO

HONEY CORNBREAD 7
WHIPPED HONEY BROWN BUTTER

REFRIED BEANS SM 8 / LG 13
BLACK BEANS, CREMA, COTIJA



FROM THE PIT

SERVED FAMILY STYLE W/ HOUSE DILL PICKLES & SWEET PICKLED RED ONION

CAFECITO RUB BRISKET
USDA PRIME ANGUS BRISKET

BEEF CHEDDAR SAUSAGE
HOUSE MADE CHEESE SAUSAGE

PULLED PORK
1.2-HOUR SMOKED PORK BUTT

SMOKEHOUSE PLATTER

1 LB PRIME BRISKET, 1LB PULLED PORK, 2 CHEDDAR SAUSAGES, CREAMY LATIN SLAW, BAKED BEANS, CORNBREAD, BBQ SAUCE, DILL PICKLES, PICKLED RED ONIONS

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. - SERVICE CHARGE (18%) ADDED TO PARTIES OF SIX OR MORE * (ALLERGY) CONTAINS NUTS