

ZÓCALO

COCINA MEXICANA

Antojitos

Salsa Trio - \$7

Ancho-tomato, roasted tomatillo, & pico de gallo w/ local cabbage
Served w/ tortilla chips

Guacamole - \$12

Avocado, onion, serrano, lime, & cilantro
Served w/ tortilla chips

Rockfish Ceviche* - \$15

Avocado, cucumber, radish, tomato, & shallot
Served w/ plantain chips

Churros y Cajeta - \$8

Cornmeal churros topped w/ cinnamon & anise sugar
Served w/ side of dulce de leche

Conchas - \$5

Golden Wheat Bakery
brioche-style Mexican pastry

Smashed Crispy Papas - \$6

Mojo de ajo, crema, & queso fresco



Entradas

Chilaquiles* - \$12

Tortilla chips w/ salsa verde, queso fresco, crema, & cilantro. Topped w/ an over-easy egg
(add Green Chorizo - \$3)
(sub Duck Egg - \$3)

Pan Oaxaqueño French Toast - \$13

Oaxacan bread, coconut cream, pineapple vanilla compote, hibiscus, piloncillo syrup

Tacos de Huevos y Nopales - \$13

Three scrambled egg tacos w/ nopales
Topped w/ queso fresco, avocado, onion, & cilantro. Served w/ pinto beans

Guacamole Toast - \$13

Toasted oaxacan bread topped w/ guacamole, radish, onion, watercress, queso fresco, & poached egg
(add Ancho-Glazed Bacon - \$3)

Plato Mexica - \$15

Two eggs, Snake River Farms pork chorizo verde, queso fresco, pinto beans, güero chile
Served w/ fresh tortillas

La Ensalada - \$12

Local baby greens in a jalapeño-lime vinaigrette w/ tomatoes, cucumber, avocado, pickled onions, queso fresco & tortilla strips
(add Chicken-\$4, Prawns*-\$6, 8oz. Grilled Steak*-\$8)

Chia Quinoa Agave Granola - \$10

Ellenos yogurt, fresh fruit, local honey

Carne Asada con Huevos* - \$24

8oz. grilled skirt steak w/ bean purée, fried jalapeño, onion, queso fresco, & avocado-serrano salsa
Topped w/ two fried eggs & served w/ fresh tortillas
(Please allow 15-20 minutes to prepare)

Para Acompañar

Ancho-Glazed Bacon (3 slices) - \$5

One Egg - \$3

Fried Jalapeños - \$3

Sliced Avocado - \$3

Fried Plantains - \$3

Pinto Beans - \$3

Brunch Bebidas

Zócalo Bloody Maria - \$10

Espolon Reposado, House-made Bloody Mary Mix
(sub Serrano-Infused Tequila - \$1)

Hibiscus Mimosa - \$10

Hibiscus, Orange Juice, Prosecco

Mexican Coffee - \$10

Espolon Reposado, Kahlua, Caffé Umbria Coffee, & Whipped Cream

Café De Olla (n/a) - \$4

Traditional Mexican Coffee w/ canela, orange, piloncillo, & spices

Hot Chocolate (n/a) - \$4

Abuelita hot chocolate, house-made marshmallow, & whipped cream

Whenever possible, we source sustainable & responsibly raised produce

Please inform us if you have any allergies

*Consuming raw or undercooked food may increase the risk of foodborne illness

18% gratuity will be applied to parties of 8 or more

Executive Chef: Rosa Soto-Rosas