

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*

Pinto Bean Dip - \$9

*Pinto bean purée topped w/ oaxacan cheese, avocado-serrano salsa, chilimole crema, & radish
Served w/ tortilla chips*

Jicama Salad - \$10

Baby greens, sliced apple, radish, tajin, & jalapeño-lime vinaigrette

Queso Fundido Borracho - \$12

*Oaxacan & Monterey cheese, onion, fresno chile, Negra Modelo, & queso fresco
Served w/ fresh tortillas
(add Green Chorizo - \$2)*

Tortilla Soup - \$12

*Tomato-chile broth w/ chicken, onion, crema, serrano-avocado salsa,
radish, & crispy tortilla strips*



Ceviche y Mariscos

Oysters* (Half-Dozen) - \$18

Seasonal Taylor Shellfish oysters served w/ two rotating mignonettes

Rockfish Ceviche* - \$15

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

Shrimp Aguachile* - \$18

*Fresh Mexican prawns, cucumber, jicama, red onion, coconut water, charred habanero oil, & lime
Served w/ house-made tostadas*

Dungeness Crab Ceviche* - \$18

*Local Dungeness Crab, carrot, avocado, pea shoots, passion fruit juice, lime, güero & fresno chile
Served w/ house-made tostadas*

Ceviche Trio* - \$21

*Try all three of our house ceviches
Served w/ plantains & house-made tostadas*

Seafood Platter* - \$35

Why not try it all? Half-Dozen seasonal Taylor Shellfish oysters & our ceviche trio!

Entradas

Carnitas - \$19

*Oven-braised pork shoulder, guacamole, pickled red onions, lime, & black beans
Served w/ fresh tortillas*

Chicken Mole Amarillo - \$19

*Mad Hatcher chicken breast, purple potatoes, chayote, onions, pea shoots, & spring radish
Served w/ fresh tortillas
(Please allow ~15-20 minutes to prepare)*

Huarache de Nopales - \$16

*Masa flatbread w/ pinto bean purée, grilled cactus, avocado, mixed greens,
caramelized onion, salsa macha, crema, & queso fresco
(add Grilled Steak* - \$5)*

La Ensalada - \$12

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

Tamales w/ Duck Carnitas - \$15

*Two tamales made w/ local ground masa & whipped lard. Filled w/ duck carnitas
& salsa de ancho. Topped w/ crema, cotija, radish, onion, pea shoots, & cilantro*

Tempura Fish Tacos* - \$18

*Three tempura Rockfish tacos served w/ your choice of rice & beans or mixed green salad
Topped w/ cabbage, shallots, fresno chiles, lime, jalapeño, & cilantro*

Al Pastor - \$16

*Slow roasted pork shoulder topped w/ fresh pineapple & served w/ pickled red onions,
serrano-avocado salsa, cilantro, rice & beans, & fresh tortillas*

Wild Mushroom Tinga Enchiladas - \$16

*Two enchiladas topped w/ tomato-chipotle salsa, oaxacan cheese, crema & onion
Served w/ rice & beans*

Carne Asada* - \$24 (8oz.)

*Grilled skirt steak w/ pinto bean purée, fried jalapeño, onion, queso fresco, & avocado-serrano salsa
Served w/ fresh tortillas*



Para Acompañar - All \$3

Epazote Rice • Pinto Beans • Fried Jalapeños • Sliced Avocado • Fried Plantain Chips

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