

# 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, chilmole crema, & radish  
Served w/ tortilla chips*

### **Hierloom Tomato Salad - \$12**

*Avocado, red onions, cucumber, requeson cheese, herbs, & oregano mojo 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

### **Rockfish Ceviche\* - \$15**

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

### **Dungeness Crab Ceviche\* - \$18**

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

### **Acapulco-Style Bay Shrimp Ceviche\* - \$15**

*Acapulco-style cocktail sauce, green olives, onions, avocado, & cilantro  
Served w/ house-made tostadas*

### **Ceviche Trio\* - \$21**

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

## Entradas

### **Carnitas - \$21**

*Oven-braised pork shoulder, baby red potatoes, black beans, radish, tomatillo salsa, & crema  
Served w/ fresh tortillas*

### **Mojo Mexican Prawns - \$24**

*Grilled Mexican Prawns w/ grilled corn & black bean salsa, onions, fresno chiles, & achiote rice  
Served w/ fresh tortillas*

### **Huarache de Nopales - \$16**

*Masa flatbread w/ pinto bean purée, grilled cactus, avocado, mixed greens,  
caramelized onion, salsa macha, crema, & queso fresco  
(add Chicken - \$4, Grilled Steak\* - \$5, Prawns\* - \$6)*

### **La Ensalada - \$14**

*Local baby greens in a jalapeño-lime vinaigrette w/ tomatoes, cucumber, pickled onions,  
avocado, queso fresco & tortilla strips  
(add Chicken - \$4, Prawns\* - \$6, Dungeness Crab\* - \$7, 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*

### **Achiote Chicken Tacos - \$18**

*Three grilled chicken tacos topped w/ pineapple, pickled red onions, avocado-serrano salsa, & cilantro  
Served w/ your choice of rice & beans or mixed green salad*

### **Tempura Fish Tacos\* - \$18**

*Three tempura Rockfish tacos topped w/ cabbage, pickled fresno chile, ginger-fresno aioli, & cilantro  
Served w/ your choice of rice & beans or mixed green salad*

### **Steak Tacos - \$18**

*Three grilled skirt steak tacos topped w/ caramelized onions, radish, watercress, & chilmole crema  
Served w/ your choice of rice & beans or mixed green salad*

### **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

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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**