

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*

Nopalitos - \$7

*Grilled cactus w/ tomato, onion, parsley, cilantro, lime, & queso fresco
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*

Queso Fundido Borracho - \$12

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

Tamale w/ Duck Carnitas - \$10

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



Ceviche

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*

Sopas y Ensaladas

Tortilla Soup - \$12

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

Jicama Salad - \$10

Baby greens, sliced apple, radish, tajin, &
jalapeño-lime vinaigrette
(add Chicken - \$4, Prawns* - \$6)

Caesar Salad* - \$12

Tijuana salad w/ garlic croutons, parmesan
reggiano, & lime
(add Chicken - \$4, Prawns* - \$6)

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)



Entradas

Carnitas - \$19

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

Chicken Mole Amarillo - \$28

Half Mad Hatcher Chicken, purple potatoes, chayote, onions, pea shoots, & spring radish
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 Grilled Steak* - \$5)

Tempura Rockfish* - \$18

Marinated in achiote & garlic
Served w/ cabbage, shallots, fresno chiles, lime, jalapeño, cilantro, & fresh tortillas

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
(Please allow 15-20 minutes to prepare)



Para Acompañar - All \$3

Epazote Rice • Pinto Beans • Fried Jalapeños • Sliced Avocado • Fried Plantains

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