

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

Tortilla Soup - \$12

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

Rockfish Ceviche* - \$15

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

Entradas

Tamales w/ Duck Carnitas - \$15

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

Huevos Rancheros* - \$15

One egg over easy on a tostada w/ green
chorizo, avocado, tomato, crema,
queso fresco, & salsa roja
Served w/ pinto beans & queso fresco

Chilaquiles* - \$12

Tortilla chips w/ salsa verde, queso fresco,
crema, & cilantro. Topped w/ an egg
(add Green Chorizo or Chicken - \$3)

La Ensalada - \$14

Local baby greens in a jalapeño-lime
vinaigrette w/ tomatoes, cucumber, avocado,
pickled onions, queso fresco & tortilla strips
(add Chicken - \$4, Prawns* - \$6,
Dungness Crab* - \$7, 8oz. Grilled Steak* - \$8)

Oaxacan Cheese Burger* - \$16

8oz. Meyer Ranch Kobe beef topped w/
oaxacan cheese, tomato, watercress, onions,
avocado-serrano salsa, & chilmole aioli
Served on a Oaxaqueño bun w/ a side salad

Torta (Mexican Sandwich)

Al Pastor or Carnitas - \$16

Achiote Chicken - \$18

Mojo Mexican Prawns* - \$20

Local Oaxaqueño bun w/ bean purée, onions,
avocado-serrano salsa, oaxacan cheese, & greens
Served w/ a side salad

Huarache de Nopales - \$16

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

Carne Asada* - \$24

8oz. Grilled skirt steak w/ bean purée, onions,
queso fresco, fried jalapeño, &
avocado-serrano salsa
Served w/ fresh tortillas

Tacos

Three tacos served w/ your choice of: rice & beans or mixed green salad
(no substitutions, please)

Al Pastor - \$16

Pineapple, serrano-avocado salsa,
pickled red onion, & cilantro

Chicken - \$15

Cooked in salsa verde & topped w/ shaved
onion, herbs, radish, & queso fresco

Tempura Rockfish* - \$18

Cabbage, pickled fresno chile,
ginger-fresno aioli, & cilantro

Mushroom Tinga - \$15

Seared wild mushrooms in chipotle-tomato
salsa & topped w/ cabbage, & cotija

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