

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 - \$3)
(sub Duck Egg - \$3)

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)

Oaxacan Cheese Burger* - \$16

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

Torta de Carnitas - \$16

Pork carnitas w/ bean purée, pickled onions, avocado-serrano salsa, oaxacan cheese, & greens
Served on a Oaxaqueño bun 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 Grilled Steak* - \$5)

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

Grilled skirt steak w/ bean purée, fried jalapeño, onion, queso fresco, & avocado-serrano salsa
Served w/ fresh tortillas
(Please allow 15-20 minutes to prepare)



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

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

Tempura Rockfish* - \$18

Marinated in achiote & garlic, topped w/ cabbage, fresno chile, jalapeño, & cilantro

Mushroom Tinga - \$15

Seared wild mushrooms topped w/ caramelized onions, 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