

ZÓCALO

COCINA MEXICANA

almuerzo

antojitos

salsa trio *roja, verde & pico de gallo* **7**

guacamole tradicional *jalapeno, cilantro, onion* **12**

rockfish ceviche* *avocado, cucumber, tomato & shallot* **15**

acapulco-style bay shrimp ceviche* *castelvetrano olives, tapatio & tostaditas* **15**

tortilla soup *roasted tomato chicken broth & avocado mousseline* **6/12**

ensalada verde *baby greens, charred serrano ranch, chimayo sesame pepitas* **4/8**

tacos *(Served w/ your choice of rice & beans or mixed green salad • no substitutions)*

al pastor *pineapple, pickled red onions, avocado mousseline* **16**

tempura rockfish* *cabbage, pickled fresno, & ginger-fresno aioli* **18**

chicken verde *queso fresco, onion & radish* **15**

wild mushroom tinga *tomato chipotle sauce, cherve & cabbage* **15**

steak tacos *caramelized onion, watercress, & black mole crema* **18**

entradas

carne asada* *skirt steak (8oz.), frijoles refritos, cotija & avocado mousseline* **24**

meyer ranch oaxacan cheese burger* *house made brioche bun, avocado mousseline, watercress & black mole crema* **16**

pork & salsa verde tamales *carnitas, salsa verde, cotija, crema, pea shoots* **15**

huevos rancheros *over easy egg, green chorizo, salsa roja & avocado* **15**

carne asada alambre *green bell peppers, onions, oaxaca cheese, sliced avocado & tortillas* **18**

huarache de nopales *grilled cactus, caramelized onion, cotija, crema & salsa macha* **16**
(add chicken 4 • grilled steak 5 • prawns* 6)*

la ensalada *baby kale, local greens, queso fresco, tortilla strips & jalapeño-lime vinaigrette* **14**
(add chicken 4 • prawns 6 • dungeness crab* 7 • 8oz. grilled steak* 8)*

mexica bowl *rice, beans, baby greens, tortilla strips, guacamole, roja, crema & tomatoes* **16**
(served w/ your choice of achiote chicken, tinga mushrooms or carnitas)

chilaquiles *salsa verde, fried egg, queso fresco & crema* **12**
(add green chorizo or chicken 3)

cemita de pescado tempura *pinto bean puree, guacamole, cabbage slaw, pickled onions, ginger-fresno aioli & green salad* **17**

para acompañar

tinga rice • pinto beans • fried jalapeños • sliced avocado • fried plantain chips • escabeche **3**

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