

Momocho

bocaditas

SALSA corn tortilla chips [VGN GF]..... each 3.5 trío 9
<ul style="list-style-type: none"> • tomatillo salsa verde • pineapple-jicama-mint salsa fruta • charred tomato salsa chiltomate • tomato-chile habanero pico de gallo
GUACAMOLE corn tortilla chips
<ul style="list-style-type: none"> • tradicional [VGN GF]..... 9 • goat cheese, tomato + chile poblano [V GF] 10 • pineapple, jicama, mint + chile habanero! [VGN GF] 10 • black pepper pecorino, roasted garlic, agave nectar [V GF] 11 • crab, pickled corn, chile chipotle [GF] 11 • smoked trout, bacon, chile poblano [GF] 11
GUACAMOLE TRÍO choose any three 25

meriendas

CARROT “ELOTE” [V GF] 10
habanero-agave butter, citrus crema + queso cotija
CHOCHOYOTES [GF] 9
herb-ricotta masa dumplings, mole verde, crispy chicken skin
FRIED BRUSSELS SPROUTS [VGN GF] 8
coconut vinegar, chile spiced peanuts
QUESO FUNDIDO [GF] 12
chorizo sausage, rajitas, baked queso blanco, corn tortillas
PULPO ASADO [GF] 18
grilled octopus, sofrito, papas bravas, chipotle mayonesa
ESQUITES [V GF] 9
mexican creamed corn, tajin, burnt cotija

taquitos

“little tacos” six soft corn tortillas + tomatillo salsa verde 16	
CARNITAS adobo + citrus braised pork, pickled jalapeño mustard crema	CAMARONES [GF] chile guajillo al pastor style shrimp, pineapple salsa
MACHACA [GF] coffee + ancho braised beef brisket, queso fresco, guacamole	REMOLACHA [V GF] roasted beets, goat cheese, spiced peanuts, pico de gallo
POLLO oaxacan chocolate + red chile mole chicken, citrus crema	steamed jasmine rice + lime [VGN GF] 3
	black bean frijoles [VGN GF] 5

especiales

CHILE POBLANO RELLENO [V] 16
cornmeal tempora, smoked gouda fundido, chile guajillo ranchero sauce
BLUE CORN ENCHILADAS “SUIZA” [GF] 19.5
adobo chicken, tomatillo-cilantro mole verde, baked queso blanco, pico de gallo
FLAUTAS [V] 18.5
butternut squash + goat cheese, red chile + chocolate mole, fried brussels sprouts + spiced peanuts, hibiscus pickled onion
TACOS DORADO [GF] 17
chorizo sausage, queso fresco + potato, crispy blue corn tortillas + chile ranchero sauce, pickled onions, crema + sofrito
SCALLOPS ACHIOTE [GF] 34
seared scallops, lemon-herb-ricotta masa dumplings + chipotle mayonesa, esquite creamed corn, micro cilantro
TROUT 26
pepita + pecan crusted, pickled jalapeño + whole grain mustard crema, corn escabeche + sofrito green beans
CARNE ASADA* [GF] 32
grilled + sliced butchers steak, honey-chipotle mojo + chimichurri, chiles toreados papas bravas + black pepper pecorino, almond salsa macha
BARBACOA [GF] 24
mexicola glazed pork shoulder + smoked pork belly, “street corn” masa grits, fried brussels sprouts + hibiscus flower pickled onions

postres

CHOCOBOMBA
mexican chocolate mousse,
whipped cream [GF] — 8

CRÈME BRÛLÉE
coconut + vanilla custard,
burnt sugar [GF] — 9

FRIED ICE CREAM
peanut + cornflake crusted, chocolate
+ agave nectar, whipped cream — 10

EATING RAW / UNDERCOOKED
FOODS MAY CAUSE SERIOUS
FOODBORNE ILLNESS

* PLEASE NOTIFY YOUR SERVER
OF ANY FOOD ALLERGIES OR
RESTRICTIONS.

V VEGETARIAN
VGN VEGAN
GF GLUTEN-FREE

20% GRATUITY ADDED TO PARTIES OF FIVE OR MORE
DAILY HAPPY HOURS 4 PM – 6 PM | CARRYOUT AVAILABLE
ORDER ONLINE AT WWW.TOASTTAB.COM/MOMOCHO/V3

cócteles

PALOMA BRAVA 14
avión plata tequila, grapefruit jarrito, grapefruit bitters, tajin
MEXICAN MULE 12
teremana blanco tequila, hibiscus flower + ginger beer
KILLER BEE! 14
del maguey vida mezcal + makers mark bourbon, burnt honey, citrus
OAXACAN OLD FASHIONED 15
herradura añejo tequila, wahaka mezcal, agave nectar, aztec chocolate bitters

RIVAL 12
el jimador blanco, aperol, mango, chile syrup, agave + citrus
MEZCAL SOUR 14
el silencio espadin mezcal, st germaine, grapefruit, rosemary simple syrup, bitters

HIBISCUS LEMONADE [NON-ALCOHOLIC] 8
hibiscus flower, rosemary simple sugar + lemon
AGUA FRESCA [NON-ALCOHOLIC] 8
passionfruit, ginger, simple sugar + soda

margaritas

CLÁSICO LIME 10
FLAVORS 11
• spicy mango • honey-ginger • seasonal chamoy
• cucumber • red bell pepper • pomegranate
• pineapple • blood orange • hibiscus
MARGARITA TRÍO choose any three 15
CRAFT MARGARITA +4
choice of tequila, gran gala, orange liqueur, house sour
RIM salt sugar chile-lime salt vanilla salt black ant salt
16 OZ MARGARITA "TO GO" just shake + pour! 20

MAMITAS SELTZER 12 OZ can tequila + soda [GF] 5
choose: mango, pineapple, lime or grapefruit

cervezas

CANS 5
• PACIFICO 4.5%
classic mexican pilsner
• TECATE 4.5%
medium body, crisp + dry
• MODELO ESPECIAL 4.4%
crisp + light, straw color
• MODELO <i>ora</i> 4.0%
mexican "light" cervezas
• CORONA EXTRA or LIGHT 4.6%
classic mexican cervezas
BOTTLES 5
• MODELO NEGRA 4.5%
rich, smooth, mexican dark lager
DRAFTS 6
• DOS EQUIS AMBAR 4.7%
full bodied, rich, classic lager
• DOS EQUIS LAGER 4.2%
crisp, light, golden pilsner

mezcal y tequila

MEZCAL | cooked in earthen pits lined with lava rocks and filled with wood and charcoal | distilled in clay pots

400 conejos 10	casamigos joven 15	dos hombres joven 14	tileño espadin 14
banhez joven 11	creyente joven 12	el silencio espadin 11	vago elote 15
bozal borrego 27	del maguey las milpas 17	ilegal joven 11	vago ensamble en barro 17
bozal castilla 25	del maguey puebla 10	ilegal reposado 12	vago espadin 14
bozal cuishe 15	del maguey vida 10	ilegal añejo 16	wahaka botaniko 18
bozal ensamble 11	del maguey vida de muertos 15	los vecinos ensamble #1 12	wahaka joven espadin 11
bozal tobasiche 15		los vecinos espadin 10	wahaka reposado gusano 14

TEQUILA BLANCO | un-aged | crisp | clean + smooth | hints of citrus | pepper | herbs + minerals

1800 silver 9	centenario blanco 10.5	espolón blanco 9	patrón silver 11
avión plata 11.5	clase azul plata 22	herradura silver 11	patrón platinum 26
cabo wabo blanco 9	corazon silver 9	hornitos blanco 8	siete leguas blanco 11
camarena blanco 8	corralejo blanco 9	la caza blanco 11	suavecito silver 12
cantera negra blanco 11	don julio plata 12.5	mi campo blanco 8	teremana blanco 9
casamigos blanco 11	el jimador silver 7	milagro plata 8.5	tres agave blanco 9
casa noble blanco 12	el mayor blanco 9	olmecca altos plata 8	tres generacion plata 9.5
cazadores silver 8.5	el tesoro platinum 12.5	pasote blanco 10	

TEQUILA REPOSADO | oak barrel aged 2-12 months | notes of vanilla, spices, oak + cocoa

1800 reposado 9.5	centenario reposado 11.5	espolón reposado 9.5	patrón reposado 12
avión reposado 12	clase azul reposado 27	herradura reposado 12	siete leguas reposado 12
cabo wabo reposado 10	corazon reposado 9.5	hornitos reposado 9	suavecito reposado 12.5
camarena reposado 8	corralejo reposado 9.5	la caza reposado 12.5	teremana reposado 10
cantera negra 12	don julio reposado 14	mi campo reposado 8	tres agave reposado 9.5
casamigos reposado 12	el jimador reposado 7	milagro reposado 10	tres generacion reposado 10
casa noble reposado 14	el mayor reposado 10	olmecca altos reposado 8	
cazadores reposado 9	el tesoro reposado 15	pasote reposado 11	

TEQUILA AÑEJO | oak barrel aged over 12 months | caramel + vanilla, light smoke + spices

1800 añejo 10	cazadores añejo 10	el mayor añejo 11	pasote añejo 14
avión añejo 14	centenario añejo 15	espolón añejo 10.5	patrón añejo 14
cabo wabo añejo 11	corazon añejo 10.5	herradura añejo 14	siete leguas añejo 13.5
camarena añejo 10	don julio añejo 15	hornitos añejo 10.5	suavecito añejo 13.5
cantera negra añejo 14	don julio 1942 26	la caza añejo 16.5	teremana añejo 11
casamigos añejo 14	don julio 70th añejo 17	milagro añejo 10.5	tres agave añejo 10
casa noble añejo 15	el jimador añejo 8	olmecca altos añejo 9	tres generacion añejo 10.5

TEQUILA EXTRA AÑEJO | bourbon barrel aged 3-5 years | ultra smooth | rich finish

avión reserva "44" 35	cazadores extra añejo 14	herradura ultra añejo 16	patrón extra añejo 25
cantera negra 19	corralejo extra añejo 18	jose cuervo la familia 33	suavecito extra añejo 19