

Momocho

bocaditas

SALSA | corn tortilla chips [VGN|GF] each 3.5 | trío 9

- tomatillo **salsa verde**
- pineapple-jicama-mint **salsa fruta**
- charred tomato **salsa chiltomate**
- tomato-chile habanero **pico de gallo**

GUACAMOLE | corn tortilla chips

- **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

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] 11
chorizo pork sausage, baked queso blanco, corn tortillas

PULPO *al* PASTOR [GF] 17
achiote marinated + charred octopus, chile guajillo + pineapple

CARROT “ELOTE” [V|GF] 9.5
habanero-agave butter, citrus crema + queso cotija

SHISHITO [VGN] 10.5
blistered peppers, oaxacan mole, hominy, sofrito

taquitos

“little tacos” | six soft corn tortillas + tomatillo salsa verde 15

CARNITAS

adobo + citrus braised pork, pickled jalapeño mustard crema

MACHACA [GF]

coffee + chile ancho braised beef brisket, guacamole

POLLO

oaxacan chocolate + red chile mole chicken, citrus crema

CAMARONES [GF]

chile guajillo al pastor style shrimp, pineapple salsa

REMOLACHA [V|GF]

roasted beets, goat cheese, spiced peanuts, pico de gallo

steamed white rice + lime [VGN|GF] 2

black bean frijoles [VGN|GF] 3

especiales

CHILE POBLANO RELLENO [V] 16
cornmeal tempora, smoked gouda fundido, chile guajillo ranchero sauce

BLUE CORN ENCHILADAS “SUIZA” [GF] 18
adobo chicken, tomatillo-cilantro mole verde, baked queso blanco, pico de gallo

FLAUTAS [V] 17
butternut squash + goat cheese, red chile + chocolate mole, fried brussels sprouts + spiced peanuts, hibiscus pickled onion

TAMALE FRITO [GF] 19
citrus + adobo braised pork, fried yellow corn masa tamale, garlicky spinach + choclo, chile guajillo ranchero sauce

CHILPACHOLE [GF] MP
achiote + red miso glazed market fish, herb-ricotta tamale dumplings, peruvian corn, chile arbol + shrimp pozole

TROUT 24
pepita + pecan crusted, pickled jalapeño + whole grain mustard crema, corn escabeche + sofrito green beans

CARNE ASADA* [GF] 29
grilled + sliced butchers steak, honey-chipotle mojo + chimichurri, chiles toreados | papas bravas + black pepper pecorino, almond salsa macha

PORK CHOP *el* CARBON* 22.5
herb-ricotta tamale dumplings, oaxacan red chile + chocolate mole, pickled fresno chiles, spiced chicharones

postres

CHOCOBOMBA

mexican chocolate mousse,
whipped cream [GF] — 7

CRÈME BRÛLÉE

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

FRIED ICE CREAM

peanut + cornflake crusted, chocolate
+ agave nectar, whipped cream — 9

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
MEZCAL SOUR 14
el silencio espadin mezcal, st germaine, grapefruit, rosemary simple syrup, bitters
OAXACAN OLD FASHIONED 14
herradura añejo tequila, wahaka mezcal, agave nectar, aztec chocolate bitters

MATADOR 14
del maguey mezcal, ancho reyes rojo, ginger liqueur + fermented pineapple
KILLER BEE 10
maker's mark bourbon, burnt honey, citrus

BRAZILIAN LIMEADE [NON-ALCOHOLIC] 8
fresh lime, sweetened condensed milk, agave
AGUA FRESCA [NON-ALCOHOLIC] 8
ginger-pineapple simple sugar, mint, 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

MICHELADA STYLE +.5
ice, lime, salt, worcestershire + hot sauce ¡cervezas especial!
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>oro</i> 4.0%
mexican "light" cervezas
• CORONA EXTRA or LIGHT 4.6%
classic mexican cervezas
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

banhez joven 10	creyente joven 12	dos hombres joven 14	tileño espadin 14
bozal borrego 27	del maguey las milpas 17	el silencio espadin 11	vago elote 15
bozal castilla 25	del maguey puebla 10	ilegal joven 11	vago ensamble en barro 17
bozal cuishe 15	del maguey san luis 15	ilegal reposado 12	vago espadin 14
bozal ensamble 11	del maguey vida 10	ilegal añejo 16	wahaka botaniko 18
bozal tobaciche 15	del maguey vida de muertos 15	los vecinos ensamble #1 12	wahaka joven espadin 11
casamigos joven 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	G4 blanco 12.5	patrón platinum 26
cabo wabo blanco 9	corazon silver 9	herradura silver 11	siete leguas blanco 11
camarena blanco 8	corralejo blanco 9	hornitos blanco 8	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	olmeca altos plata 8	tres generacion plata 9.5
cazadores silver 8.5	el tesoro platinum 11.5	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	G4 reposado 13.5	siete leguas reposado 12
cabo wabo reposado 10	corazon reposado 9.5	herradura reposado 12	suavecito reposado 12.5
camarena reposado 8	corralejo reposado 9.5	hornitos reposado 9	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	olmeca altos reposado 8	
cazadores reposado 9	el tesoro reposado 12	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	G4 añejo 22	siete leguas añejo 13.5
camarena añejo 10	don julio añejo 15	herradura añejo 14	suavecito añejo 13.5
cantera negra añejo 14	don julio 1942 26	hornitos añejo 10.5	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	olmeca 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	G4 extra añejo 27	jose cuervo la familia 33	suavecito extra añejo 19