

COCTELES



COPAL MARGARITA 14
tequila arette, mezcal, lime, orange
liqueur, agave, sal de chile rim



CAMPANILLA 14
condesa prickly pear gin, xtabentún
honey anise liqueur, nixta corn
liqueur, lime



SOY CALIFA 14
1776 rye, banane de brasil, orgeat,
lemon, mole bitters



ALTA MAR 14
plantation, smith+cross, diplomatico rums,
xila, jamaica, passionfruit, lime, absinthe



SANTA IGUANA 14
ahus akavit, huana guanabana liqueur,
mezcal, hoja santa, cilantro, cucumber



OAXACALOHA 14
paranubes, gosling, and plantation rums,
mezcal, curacao, orgeat, juices, lime



CARAJILLO OAXAQUEÑO 13
licor 43, alta cold-brewed
coffee, mezcal



LA BRUJA DEL 71 14
smith+cross rum, kalani, strega,
pineapple, lime, toasted coconut



TOKYO GRIFT 14
coconut fat-washed toki whiskey,
pineapple amaro, passionfruit,
orgeat, lemon



TÚPAC 14
capurro pisco, italicus aperitivo,
strawberry, lemon, sparkling wine



PALOMA VAN KLEEF 14
tequila arette, fresh grapefruit
juice, elemakule bitters, agave



LA PIÑATA 14
mezcal, pineapple, lime, orgeat,
serrano chile, sal de chile rim



O.O.F. 14
artenom 1146 añejo, mezcal,
agave, mole bitters



ROMA NORTE 14
mijenta tequila reposado, amaro
ciociaro, absinthe, mah-kwan bitters

WE USE AGUA DEL SOL ESPADIN IN OUR MEZCAL COCKTAILS

CERVEZAS

DRAFT

SANTE ADAIRIUS IPA (ROTATING)	10
NORTH COAST SCRIMSHAW PILSNER	9
MODELO ESPECIAL	8
MOONLIGHT DEATH + TAXES	9
MICHELADA	12
SANTA CRUZ CIDER CO (ROTATING)	8

BOTTLES

CERVEZA SOL, BOHEMIA, VICTORIA	7
32oz CAGÜAMA CORONA/PACIFICO	13
TEPACHE SAZON	9
CORONA NON-ALCOHOLIC	7
FRE NON-ALCOHOLIC WINE	14

DRINKS

AGUA FRESCA	5
MEXICAN COKE	5
COKE, DIET COKE, SPRITE	4
TOPO CHICO	5
ICED OR HOT TEA	4
ALTA COFFEE	4

LOWER-ALC LIBATIONS



IZAKAYA LEMON SOUR レモンサワー 13
oita mugi shochu, lemon, soda, agave



ZICATELA SUNSET 13
aperol, kiwi, banane de brasil, lemon



JUNGLE NERD 13
amontillado sherry, st. agrestis amaro,
goslings, pineapple, lime, angostura



GANSA 13
oita mugi shochu, tequila, lime, watermelon,
serrano bitters

NON-ALC ELIXIRS



TROPICANA 9
pineapple juice, jamaica, mint, orgeat, lime



AZUCENA 12
three spirit nightcap, giffard aperitif, jamaica,
guava, passionfruit, mint, lemon



SACRED SMOKE 12
lapsang souchong, orange marmalade,
lemon, vanilla, agave syrup



MARI 10
lime, agave, chile serrano, soda water,
sal de chile rim

**MEXICAN CUISINE IS REGIONAL.
WE INVITE YOU TO EXPERIENCE
THE CENTURIES-OLD TRADITIONS
FROM THIS SOUTHERN CORNER OF THE
COUNTRY!**

**CHEF ANA MENDOZA'S RECIPES
HAVE BEEN PASSED DOWN
FOR GENERATIONS
IN THE BEAUTIFUL VILLAGE OF
SAN MARTIN TILCAJETE**

 OAXACA

 SAN MARTIN TILCAJETE

BOTANAS Y ENSALADAS

CHAPULINES GF sautéed grasshoppers, chile, lime	\$6
CHIPS AND SALSA GF/VEG first basket is complimentary	\$3
GUACAMOLE GF/VEG avocado, tomato, onion, cilantro, jalapeño. served with housemade chips	\$11
NOPALES GF/VEG pico de gallo with diced cactus, radish, tomato, onion, cilantro	\$6
ESQUITES GF/VEG shucked corn in an epazote broth topped with queso fresco, mayo and sal de chile	\$9
ENSALADA DE SEMANA SANTA GF/VEG romaine, plantains, beets, pecans, almonds, cranberries, orange vinaigrette	\$13
ENSALADA DE LECHUGAS GF/VEG spring mix, tomato, avocado, queso fresco, radish, red onion, pumpkin seed, honey basil vinaigrette	\$13
CEVICHE GF halibut, prawns, mango, tomato, onion, cilantro, jalapeño, lime, housemade tostadas	\$16

..... ANTOJITOS

MOLOTES GF/VEG OPTION 3 crispy masa fritters stuffed with potato + chorizo. Topped with black bean paste, cabbage, guacasalsa, queso fresco	\$14
MEMELITAS GF/VEG OPTION 3 masa cakes topped with ground chicharron, black bean paste, cabbage, escabeche, and queso fresco <i>add tasajo \$6 chorizo \$4 shredded chicken \$5</i>	\$14
NACHOS OAXAQUEÑOS VEG OPTION house-made tortilla chips, mole negro, queso fresco, nopales, crema, guacamole, jalapeños <i>add tasajo \$6 chorizo \$4 shredded chicken \$5</i>	\$14
TAQUITOS GF/VEG OPTION 3 fried tacos filled with your choice of chicken or potato. Topped with black bean paste, cabbage, guacasalsa, crema, queso fresco	\$14
ANTOJITO PLATTER GF/VEG OPTION assortment of botanas + antojitos 2 taquitos, 2 molotes, 1 memelita, corn tortilla quesadilla with quesillo, mushroom + epazote, guacamole, chapulines, queso fresco, and salsa. *available after 4pm*	\$31

MOLES \$23

Served with rice + tortillas made by hand from nixtamalized corn, ground in house daily.

choice of:

Pollo	Baked chicken leg and thigh
Puerco	Stewed pork leg
Costillas	Pork Ribs
Vegan	Fried tempeh, garbanzo beans, roasted chayote

MOLE NEGRO VEG OPTION

the most emblematic of Oaxacan moles--deep, roasted mole prepared with roasted chile ancho, tomato, miltomate, chocolate, cinnamon, hierba santa, cumin, avocado leaf, nuts (over 30 ingredients go into the preparation of this mole over the course of 3 days)

MOLE COLORADITO VEG OPTION

bright tomato, chile ancho, guajillo, plantain, raisin, cinnamon, nuts, hierba santa

MOLE VERDE GF

subtle mole featuring hierba santa, cilantro, epazote, oregano, tomatillo, jalapeño and thickened with our masa *Please note that this is not related to chile verde in any way!*

MOLE ESTOFADO

tomato, tomatillo, pickled chiles, olives, hierba santa, raisins, nuts, cilantro

MOLE DUO \$34

your choice of 2 different moles and 2 proteins
(chicken thigh, pork leg, ribs, or vegan)

ESPECIALIDADES

TLAYUDA GF/VEG OPTION \$24
a street food staple specific to Oaxaca. Never had it? Ask your server about this dish!

14-inch semi-hard corn shell topped with ground chicharron, black bean paste, cecina (grilled pork adobo), tasajo (thinly cut salted and dry-cured wagyu steak), house-made chorizo, quesillo, avocado, cabbage, tomato, salsa de arbol

ENCHILADAS DE MOLE ROJO VEG OPTION \$19
pork picadillo with tomato, raisins, almonds -or- shredded chicken with tomato and onion. topped with mole coloradito and queso fresco. 3 per order. served with rice

OAXACAN TACO PLATE GF/VEG OPTION \$17
3 tacos served on our housemade corn tortillas. please ask server for today's selection. sorry, no mix and match. served with beans and salsa.

TAMAL EN HOJA DE PLATANO VEG OPTION \$17
house masa + mole negro, wrapped in banana leaf with choice of chicken, pork or queso fresco. served with black beans and nopales pico de gallo

QUESADILLAS DEL MERCADO GF/VEG \$16
2 market-style quesadillas on our housemade corn tortillas with Oaxacan quesillo, mushrooms, epazote, chile, guacamole. served with beans
Add tasajo \$6 | chorizo \$4 | shredded chicken \$5

SOPA DE ALBONDIGAS \$18
hearty tomato broth with pork meatballs, chayotes, potato, onions and cilantro. served with handmade tortillas and rice

EMPANADA DE MOLE AMARILLO VEG OPTION \$20
large handmade corn tortilla cooked on the comal, topped with yellow mole, shredded chicken, cilantro, then folded over. a oaxacan staple that resembles a giant quesadilla

CHILES RELLENOS OAXAQUEÑOS VEG \$19
2 roasted chiles de agua stuffed with queso fresco and epazote then dipped in a delicate egg batter and deep fried. topped with warm salsa roja. served with handmade tortillas, beans, and rice.
available after 4pm

SIDES

TASAJO thinly cut salt-cured wagyu steak \$8

CECINA grilled pork adobo \$6

OAXACAN WHITE RICE GF/VEG \$4

BLACK BEANS GF/VEG \$4

KIDS MENU \$10

For children 12 and under
comes with fruit, agua fresca + a treat

BURRITO VEG OPTION
beans, cheese, rice, choice of tasajo steak or vegetarian (no meat)

QUESADILLA VEG
flour quesadilla, rice and beans

KIDS STEAK PLATE GF
tasajo, rice and beans

CORN IS THE FOUNDATION OF MEXICAN CUISINE AND WE AIM TO PRESERVE THE TRADITION IN WHICH IT IS PREPARED.

WE IMPORT ORGANIC HEIRLOOM VARIETIES FROM OAXACA AND NIXTAMALIZE AND GRIND IT DAILY TO MAKE THE MASA FOR OUR TORTILLAS AND OTHER DISHES.

POSTRES \$8

PLATANOS FRITOS GF/VEG
fried plantains drizzled with lechera and powdered sugar

FLAN VEG

CHURROS VEG
served with a chocolate dipping sauce

CARAJILLO OAXAQUEÑO \$13
licor 43, cold-brew coffee, mezcal

20% gratuity automatically added to parties of 6 or more

we apologize but due to rising credit card processing fees a 3% surcharge will be added to all credit card payments.

MEZCAL FLIGHTS

ASK TO SEE OUR LIST WITH 200+ MEZCALES!
LARGE SELECTION OF BOTTLES FOR SALE

ESPADÍN

.5 oz \$15 / 1oz \$23

AGUA DEL SOL

reyna rodriguez ramirez
san carlos yautepec, oax
48% abv

VAGO

joel barriga
hacienda tapanala, oax.
50% abv

ERSTWHILE

juan abel quiroz agustín
santa maría sola, oax
46% abv (clay pot distilled)

EL NORTE

.5 oz \$15 / 1oz \$27

SEÑOR SOTOL

juan manuel conde
san nicolas, durango
45% abv

YOOWE - BACANORA

ramón miranda
alamos, sonora
43.5% abv

LAMATA - CENIZO

familia cruz
el mezquital, durango
48% abv

PECHUGAS

.5 oz \$20 / 1oz \$34

VAGO ELOTE

hijos de aquilino garcía l.
candelaria yegole, oaxaca
50% abv

MACURICHOS CONEJO

gonzalo martinez
santiago matatlán, oax,
47% abv

BANHEZ PECHUGA DE PAVO

juan osorio
san vicente coatlán, oax,
46.9% abv

MEZCALERAS

.5 oz \$25/ 1oz \$39

REAL MINERO ESPADÍN

gabriela ángeles
sta catarina minas, oax
51% abv (clay pot distilled)

REZPIRAL BILIA

alejandrina hernández
río seco zoquitlán, oax
50% abv

EL MERO MERO TOBALA

Hidélberta Martínez Hipólito
san dionisio ocoatepec, oax
48% abv

MI MADRE

.5 oz \$22 / 1oz \$37

AMATECO TOBALA

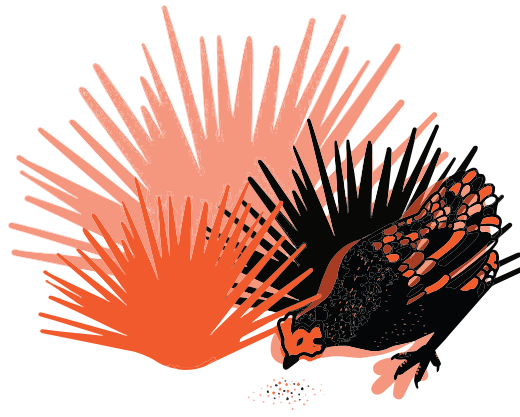
diego lucas garcía
san luis amatlan, oax
49% abv

MAMA CHUY MADRECUISHE

casimiro perez
san luis amatlan, oax.
48% abv

HUXAL COYOTE

don bernardo
miehuatlán, oax
47% abv



¡ÓRALE!

.5 oz \$25/ 1oz \$39

LAMATA MADRECUISHE

sozimo jarquín
miehuatlan, oax
48% abv

5 SENTIDOS 4 MAGUEYES

alberto martinez
sta catarina albarradas, oax
46% abv

TR3S TIEMPOS ENSAMBLE

familia garcía
san luis amatlan, oax
48% abv

EL COPALITO

.5 oz \$26/ 1oz \$41

a private mezcal selection

hand-picked by us and only available at Copal!

TR3S TIEMPOS
ESPADIN QUIOTE SECO
familia garcía
san luis amatlan, oax
49% abv

AGUA DEL SOL
TOBALA
conchita hernández
miehuatlan, oax
50% abv

TR3S TIEMPOS
TOBALA/ARROQUEÑO
familia garcía
san luis amatlan, oax
48% abv

VINO

RED * = natural wine			WHITE * = natural wine ** = sparkling		
	glass	bottle		glass	bottle
ROTATING SELECTION BY THE GLASS, ASK SERVER	12		ROTATING SELECTION BY THE GLASS, ASK SERVER	12	
IZADI '18 reserva rioja tempranillo spain	14	52	GHOSTWRITER '20 chardonnay santa cruz	16	59
PRECEDENT '20 carignan lodi	13	45	PRECEDENT '20 chenin blanc lodi	12	45
ALFARO '20 trout gulch pinot noir santa cruz	14	49	TOHU '22 sauvignon blanc marlborough new zealand	12	45
I-BRAND '20 bayly ranch cabernet franc san benito	15	54	UNTURNED STONE '21 the blush rosé of zin. sonoma	13	46
GHOSTWRITER '18 pinot noir santa cruz		76	MCINTYRE '20 rosé of pinot noir monterey		41
MY PRETTY PINOT '19 pinot noir monterey		54	MINGACO '19 moscatel chile		59
FOLK MACHINE '17 valdiguié mendocino		41	CHATEAU DE ROQUEFORT '19 petit salé blanc france		46
ERIC TEIXIER '19 Côtes-du-Rhône "Chat Fou" france		47	*LUYT GAMAY BLANC QUENEHOAO '20 chile		44
PISADOR TINTO '19 pais chile		46	*POPULIS '20 macerated chardonnay mendocino		44
* LA CASA VIEJA '21 mission valle guadalupe méxico		59	**BROC CELLARS '19 pétillant valdiguié mendocino		55
* LUYT TINTO CHICHA '20 chile 1L BOTTLE OF ¡YUM!		58	** DRAPPIER carte d'or champagne france		62