

COCTELES



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



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



SEÑOR DE LOS CIELOS \$14
mezcal, creme de violette,
luxardo, lemon



ALTA MAR \$15
planteray xaymaca, smith+cross, xila,
camazotz, jamaica, passionfruit, absinthe



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



OAXACALOHA \$14
planteray stiggins pineapple rum, paranubes,
goslings, mezcal, curacao, orgeat, lime



LUNA LOCA \$14
gin, guanábana liqueur, aperol, jamaica,
strawberry bitters, fever tree tonic, lemon



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. \$15
artenom 1146 añejo, mezcal,
agave, mole bitters



THE SPICED TOUCH \$14
bourbon, amaro montenegro,
allspice dram, rosemary, lemon

**WE USE AMATECO AND AGUA DEL SOL ESPADIN IN OUR MEZCAL COCKTAILS
ALL OF OUR TEQUILA IS ADDITIVE-FREE**

CERVEZAS

DRAFT

GHOST TOWN INHUME IPA	11
NORTH COAST SCRIMSHAW PILSNER	9
MODELO ESPECIAL	9
MODELO NEGRA	9
MICHELADA	12
SANTA CRUZ CIDER CO (ROTATING)	8

BOTTLES

CERVEZA SOL, BOHEMIA, VICTORIA	8
32oz PACIFICO CAGÜAMA	13
CORONA NON-ALCOHOLIC	7
FRE NON-ALCOHOLIC WINE	14

DRINKS

AGUA FRESCA	6
MEXICAN COKE	6
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

CHEF

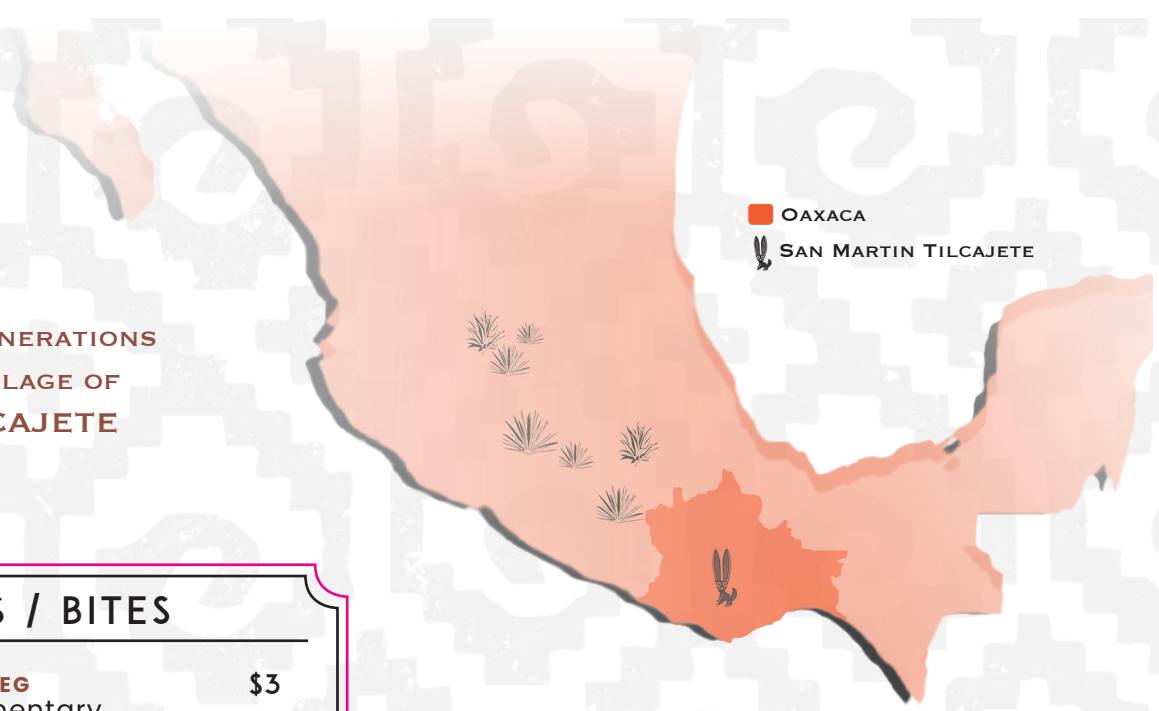
ANA MENDOZA'S

RECIPES HAVE BEEN

PASSED DOWN FOR GENERATIONS

IN THE BEAUTIFUL VILLAGE OF

SAN MARTIN TILCAJETE



BOTANAS / BITES

CHIPS AND SALSA GF/VEG \$3
first basket is complimentary

NOPALES GF/VEG \$6
pico de gallo with diced cactus, radish, tomato, onion, cilantro

CHAPULINES GF \$8
sautéed grasshoppers, chile, lime

GUACAMOLE GF/VEG \$13
avocado, tomato, onion, cilantro, jalapeño. served with housemade chips

MEXICAN CUISINE IS REGIONAL.

WE INVITE YOU TO EXPERIENCE THE CENTURIES-OLD TRADITIONS FROM THIS SOUTHERN CORNER OF THE COUNTRY!

ANTOJITOS/SMALL PLATES

MOLOTES GF/VEG OPTION \$15
3 crispy masa fritters stuffed with potato + chorizo. Topped with black bean paste, cabbage, guacasalsa, queso fresco + side of rice and beans \$6

MEMELITAS GF/VEG OPTION \$15
3 masa cakes topped with ground chicharron, black bean paste, cabbage, escabeche, queso fresco + *tasajo* \$6 | *chorizo* \$4 | *shredded chicken* \$5 | *vegan "carne" asada* \$4 + side of rice and beans \$6

TAQUITOS GF/VEG OPTION \$15
3 fried tacos filled with your choice of chicken or potato. Topped with black bean paste, cabbage, guacasalsa, crema, queso fresco + side of rice and beans \$6

NACHOS OAXAQUEÑOS VEG OPTION \$14
house-made tortilla chips, mole negro, queso fresco, nopales, crema, guacamole, jalapeños + *tasajo* \$6 | *chorizo* \$4 | *shredded chicken* \$5 | *vegan "carne" asada* \$4

CEVICHE GF \$18
halibut, prawns, mango, tomato, onion, cilantro, cucumber, jalapeño, lime, tostadas

ROASTED VEGETABLE SALAD GF/VEG \$15
roasted beets, carrots, cauliflower, butternut squash, spring mix, cilantro cucumber vinaigrette

TOSTADA DE MOLE AMARILLO GF/VEG \$16
2 tostadas topped with mole amarillo, crispy fried oyster mushrooms, cabbage curtido, queso fresco, spicy tomatillo salsa + side of rice and beans \$6

ANTOJITO PLATTER GF/VEG OPTION \$32
assortment of botanas + antojitos 2 taquitos, 2 molotes, 1 memelita, corn tortilla quesadilla with quesillo, mushroom + epazote, guacamole, chapulines, queso fresco, and salsa

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.

MOLES \$25

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

choice of:

Pollo (Baked chicken leg and thigh) **Puerco** (pork leg) **Costillas** (Pork Ribs)
Vegan (fried tempeh, garbanzos, seasonal vegetables)

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 AMARILLO **GF/VEG**

tomato, guajillo chile, garlic, clove, cumin, masa, seasonal vegetables

MOLE ESTOFADO

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

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.



SIDES

TASAJO salt-cured wagyu steak	\$8
CECINA grilled pork adobo	\$6
POLLO chicken breast adobo	\$6
OAXACAN WHITE RICE GF/VEG	\$4
BLACK BEANS GF/VEG	\$4

PLATOS FUERTES/ENTREES

TLAYUDA **GF/VEG OPTION**

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 **VEG OPTION**

choice of pork picadillo with tomato, raisins, and almonds | shredded chicken with tomato and onion | mozzarella. topped with mole coloradito and queso fresco. 3 per order. served with rice

TACO PLATE **GF/VEG OPTION**

3 tacos served on our housemade corn tortillas. select from carne asada | chicken | shrimp +\$2 | vegan "carne" asada. sorry, no mix and match. served with beans and salsa

QUESADILLAS DEL MERCADO **GF/VEG**

2 market-style quesadillas on our house-made corn tortillas with Oaxacan quesillo, mushrooms, epazote, chile, guacamole. served with beans
 + tasajo \$6 | chorizo \$4 | shredded chicken \$5 |
 vegan "carne" asada \$4

\$26

EMPANADA DE MOLE AMARILLO **VEGAN OPTION**

a oaxacan staple that resembles a giant quesadilla. large handmade corn tortilla cooked on the comal, filled with mole amarillo, cilantro and your choice of shredded pork | shredded chicken | garbanzo + mushroom

CHILES RELLENOS OAXAQUEÑOS **VEG**

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 hand-made tortillas, beans, and rice

OAXACA SALAD **GF/VEG OPTION**

green leaf lettuce, corn, black beans, tomato, avocado, red onions, queso fresco, crispy tortilla strips. choice of grilled shrimp | chicken breast | adobo | vegan "carne" asada. creamy chipotle dressing

SOPA DE ALBONDIGAS

hearty tomato broth with pork meatballs, chayotes, potato, onions and cilantro. served with hand-made tortillas and rice

SOPA DE MARISCOS **GF**

seafood stew with halibut, prawns, clams, calamari, carrot and potato. Served with hand-made corn tortillas *available after 4pm*

CAMARONES AL GÜAJILLO **GF**

Sautéed prawns in a spicy guajillo salsa, served with rice, beans and hand-made corn tortillas

\$20

\$21

\$19

\$19

\$27

\$24

MEZCAL FLIGHTS

CONSISTS OF THREE .5 OZ OR 1 OZ POURS

ESPADÍN

.5 oz \$15 / 1oz \$26

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 \$16 / 1oz \$28

SOTOL POR SIEMPRE

familia jacquez
janos. chihuahua
45% abv

YOOWE - BACANORA

ramón miranda
alamos, sonora
43.5% abv

LAMATA - CENIZO

familia cruz
el mezquitil, durango
48% abv

PECHUGAS

.5 oz \$20 / 1oz \$36

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 \$23/ 1oz \$42

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

hidelberta martínez hipólito
san dionisio ocotepec, oax
48% abv

MI MADRE

.5 oz \$22 / 1oz \$40

AMATECO TOBALA

diego lucas garcía
san luis amatlan, oax
49% abv

LAMATA MADRECUISHE

sozimo jarquín
miahuatlan, oax
48% abv

HUXAL COYOTE

bernardo + fabiola cruz
miahuatlán, oax
47% abv

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



SANTA CRUZ

.5 oz \$17/ 1oz \$30

HUXAL ESPADIN

bernardo + fabiola cruz
miahuatlán, oax
42% abv

HUXAL TOBALA

bernardo + fabiola cruz
miahuatlán, oax
48.4% abv

HUXAL BARRENO

bernardo + fabiola cruz
miahuatlán, oax
50% abv

EL COPALITO

.5 oz \$24/ 1oz \$44

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
miahuatlan, oax
50% abv

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

VINO

RED

* = natural wine

	glass	bottle
SCARPETTA '21 frico sangiovese tuscany	11	
KEN WRIGHT '23 pinot noir willamette valley	13	
ALFARO '20 trout gulch pinot noir santa cruz	14	46
PRECEDENT '20 carignan lodi	13	44
LA MAREA '20 grenache monterey	14	49
MY PRETTY PINOT '19 pinot noir monterey		46
GHOSTWRITER '18 pinot noir santa cruz		51
FOLK MACHINE '17 valdiguié mendocino		41
ERIC TEIXIER '19 Côtes-du-Rhône "Chat Fou" france		44
PISADOR TINTO '19 pais chile		46
* LA CASA VIEJA '21 mission valle guadalupe méxico		48
* LUYT TINTO CHICHA '20 chile 1L BOTTLE		49

WHITE

* = natural wine

** = sparkling

	glass	bottle
ACKERMAN '23 cremant de loire france **sparkling	12	41
RAEBURN '23 chardonnay russian river	12	41
GHOSTWRITER '20 chardonnay santa cruz	15	56
TOHU '22 sauvignon blanc marlborough nz	13	44
HERENCIA ALTES LLUNARI '22 garnatxa spain	14	46
MCINTYRE '20 rosé of pinot noir monterey		39
MINGACO '19 moscatel chile		47
CHATEAU DE ROQUEFORT '19 petit salé blanc france		42
*LUYT GAMAY BLANC QUENEHOAO '20 chile		44
*POPULIS '20 macerated chardonnay mendocino		33
**BROC CELLARS '19 pétillant valdiguié mendocino		55
** DRAPPIER carte d'or champagne france		62