

TO SHARE

- PASTRAMI LOX • 8**
Pastrami Cured Salmon, Rye Tostada, Whipped Cream Cheese, Fried Capers, Tomoato, Onion, Lettuce & Jalapenos
- DOS EMPANADAS de MAIZ • 6**
Creamed Corn, Chili Flakes & Oregano in Flour Wrappers
- QUESO FLAMEADO • 8**
A Mix of Oaxacan & Chihuahua Cheeses melted in a Cast Iron Skillet served with Housemade Tortilla Chips
make it gringo! mexican cheese & mac (1.5)

- TRES LECHES OATS • 6**
Rolled Irish Oats, Seasonal Fruit, Cinnamon & Maple Syrup
- FLAUTAS de RES • 10**
Crispy Taquitos, Beef Tinga, Salsa Verde, Chipotle Orange, Queso Fresco & Crema
- BEET SALAD • 8**
Roasted Golden & Red Beets, Blood Orange Vinaigrette, Toasted Pine Nuts, Kale Chips & Goat Cheese Mousse
- MEXICAN FLAT BREAD • 9**
Black Bean Hummus, Shredded Romaine, Chipotle Aioli & Pickled Red Onions
add: steak (5), chicken (4), seitan (3)

- CEVICHE CAMARON • 11**
Shrimp, Coconut Tigre de Leche, Roasted Pineapple, Red Onion, Micro Purple Basil
- PULPO • 11**
Octopus, Red Onion, Red & Yellow Bell Pepper, Poblano, Aji Amorillo, Blood Orange & Cilantro Emulsion
- TUNA CRUDO • 12**
Tuna, Truffle Trumpet Mushroom Aioli, Fried Capers, Garlic Chips, OMK Powder
- JUMBO SHRIMP COCKTAIL • 11**
Smoked Oaxacan Cocktail Sauce

MAINS

- CARNE TACO • 16**
Beef Tinga topped with Roasted Scallions & Avocado Tomatillo Salsa
- BORRACHO TACO • 16**
Crispy Beer Battered Fish topped with a Pickled Jalapeño Cabbage Slaw
- VEGETARIANO TACO • 16**
Sauteed Seitan, Garlic, Chipotle & Rajas
- CARNITAS TACO • 16**
Braised Crisp Pork Belly, Marinated Red Onions, Salsa Verde & Cilantro
- POLLO TACO • 15 / 2 FLOUR TORTILLAS**
Guajillo & Honey Marinated Chicken Breast, Melted Oaxacan & Chihuahua Cheese, White Cabbage Slaw & Pico de Gallo
- TORTADA MEXICANA | SANDWICH • 16**
Beef Tinga, Ciabatta Bread, Chihuahua Cheese, Shredded Romaine, Marinated Red Onion, Chipotle Mayo, Salsa Verde
- ENCHILADA VEGETARIANA • 16**
Cauliflower, Asparagus, Plantains, OMK Powder, Pine Nuts, Crisp Leeks, Lemon Zest & Ranchera Sauce
- TUNA SALAD • 20**
OMK Powder Dusted Tuna Seared Rare, Roasted Tomatoes, Pickled Nopales, Potatoes, Achiote Deviled Eggs & Sherry Vinaigrette

BRUNCH

- HUEVOS RANCHEROS • 13**
Two Fried Eggs, White Arepa, Hominy, Fried Leeks, Queso Fresco, Crema & Ranchera Sauce
- HUEVOS con CHILAQUILES • 14**
Scrambled Eggs, Tortilla Chips, Chipotle Orange, Brown Butter, Roasted Asparagus, Cauliflower, Cilantro Crema, Cotija Cheese
- BREAKFAST BURGER • 16**
8oz. Burger, Toasted Brioche, Fried Egg, Blue & Chihuahua Cheese, Crisp Pork Belly, Lettuce, Tomato, Pickled Onion & Chipotle Aioli
- STEAK & EGGS • 16**
Skirt Steak & Fried Eggs
- BLANCA OMELETTE • 16**
Egg Whites, Spinach, Kale, Royal Trumpet Mushrooms, Yellow Ranchera Sauce, Melted Chihuahua Cheese
- HUEVOS BENITO • 16**
Two Poached Eggs, Pastrami Cured Salmon, Cilantro Bearnaise,& English Muffin
- SLOPPY JOSE • 16**
Two Fried Eggs, Beef Tinga, Gravy & Crema on Toasted Brioche
- TORREJAS • 13**
Flan Battered French Toast, Candied Pecans, Whipped Cream
- MORENITA PANCAKES • 13**
Brownie Battered Pancakes
- WAFFLES • 13**
Belgian Style Waffles & Whipped Cream

HUEVOS WEY!

EAT MY GUAC

- GUACAMOLE CASA • 8**
Avocado, Onion, Tomato, Cilantro, Serrano & Sea Salt
or try our black bean hummus with garlic, olive oil, tahini & sea salt
- BOMBERO • 9**
“OMK: House Special Blend
- EL NACO • 10.5**
Crispy Braised Pork Belly
- ALMOND • 10**
Smoked Almonds & Parmesan Cheese
- FRESA • 9**
Fresh Seasonal Fruit Mix
- MANANITAS • 10.5**
Guajillo Shrimp
- PULPO PICANTE • 10.5**
Spicy Braised Octopus
- BLUE DEMON • 10**
Cabrales Blue Cheese, Toasted Pumpkin Seeds
- CHUTNEY • 9**
Tomato & Red Pepper
- SERRANO MARMALADE • 9**
Serrano, Lime & Agave

FOIE GRAS
Seared & Deglazed with Grapefruit (19)

TASTINGS OF
3 / \$12 • 5 / \$20 • 7 / \$28

SIDES

- YUCCA FRITTA • 5**
Citrus Crema
- HAND CUT DUCK FAT FRIES • 7**
- ESQUITES • 5**
Charred Corn, Crema, Citrus, Queso Fresco
- PLANTAINS • 5**
Queso Fresco & Crema
- BRUSSELS SPROUTS • 5**
Salt & Pepper



Fall/Winter
2015/2016

EXECUTIVE CHEF
Damon Victorson

Consuming raw or undercooked poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

Please advise your server of any food allergies prior to ordering.