

MAINS TO SHARE

**DUCK CONFIT NACHOS • 15**  
Crisp Duck Confit, Yellow Habanero Salsa, Smoked Gouda, Black Beans, Raddish, Crema & Pico de Gallo

**FLAUTAS de RES • 12**  
Crispy Taquitos, Beef Tinga, Salsa Verde, Chipotle Orange, Queso Fresco & Crema

**KUMOMOTO OYSTER • \$3/PIECE**  
Serrano Mignonette/Minimum Six

**LAMB TOSTADA • 13**  
Braised Harissa Marinated Lamb, Black Bean Hummus, Shaved Onion, Cilantro, Mint & Chipotle Orange Salsa

**QUESO FLAMEADO con CAMARON • 8**  
Melted Oaxacan & Chihuahua Cheese, in a Cast Iron Skillet  
*make it gringo! mexican cheese & mac (1.5)*

**LOBSTER CREPE • 18**  
Butter Poached Lobster Stuffed Crepe, Dill Hollandaise Mousseline

**CORVINA CRUDO AL PASTOR • 11**  
Lime Marinated Corvina, Pineapple, Achiote & Guajillo Chile

**SEARED PULPO • 13**  
Crispy Octopus, OMK Powder Dusted Shoes String Potatoes & Smoked Sherry Vinaigrette

**CEVICHE NANO • 14**  
Lobster & Shrimp, Celery, Tomato, Cancha & Avocado

**LAND & SEA • 36**  
Butter Poached Lobster Tail, Seared Hanger Steak, Grilled Little Gem Lettuce Wedge, Lobster Butter Truffle Vinaigrette

**BOUILLABAISSE • 32**  
Scallops, Corvina, Mussels, Shrimp, Calamari, Fingerling Potatoes, Seafood Saffron Broth, Ciabtta Crouton & Ruoilie

**SHRIMP AJILLO & SAFFRON FRIED RICE • 25**  
Jumbo Shrimp Ajillo, Saffron Fried Rice, Scrambled Egg, Poblano, Red Pepper, Onion & Edamame

**ENCHILADA VEGETARIANA • 16**  
Cauliflower, Asparagus, Plantains, OMK Powder, Pine Nuts, Crisp Leeks, Lemon Zest & Ranchera Sauce

**ENCHILADA SUIZA • 16**  
Shredded Chicken, Creamy Tomatillo Sauce, Chihuahua & Oaxacan Cheese

**MERCADO SALMON • 24**  
Simply Seared Salmon, Stewed French Lentils, Lime Peel & a Celery Leaf Salad Tossed in a Lime Vinaigrette

**CHICKEN FRIED STEAK & CHURRO WAFFLES • 26**  
Breaded & Pounded Thin Pan Fried **Steak**, House Made Churro Waffle Dusted with OMK Powder & Sugar, Smoked Gouda Grits & Maple Red Eye Gravy

**BAM BAM DINO • 29**  
Adobo Marinated and Roasted Bone in Beef Short Rib, Smoked Gouda Polenta & Tomato Ancho Chipotle Sauce

**CARNE ASADA • 31**  
Seared Skirt Steak, Serrano Mignonette Aioli & Hand Cut Bacon Truffle Parmesan Fries



ALL STEAKS ARE GMO FREE



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

**DORILOCO • 10**  
Season Fruit, Sriracha, Valentina Sauce & Crushed Doritos

**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

**SERRANO MARMALADE • 9**  
Serrano, Lime & Agave

**BLACK TRUFFLE PARMESAN • 16 •**  
*Shaved Black Truffles & Parmesan Tuile*

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

TACOS

**POLLO • 18 / 2 FLOUR TORTILLAS**  
*Free Bird* Guajillo & Honey Marinated Chicken Breast, Melted Oaxacan & Chihuahua Cheese, White Cabbage Slaw & Pico de Gallo

**BLACKBERRY PORT DUCK CONFIT • 25 ✱**  
**2 FLOUR TORTILLAS**  
Seared Duck Confit, Blackberry Port Wine Reduction, Blackberry's, Crema, Red Cabbage Slaw & Crisp Tortilla Strips

**CORVINA A LA TALLA • 19 / 2 FLOUR TORTILLAS**  
Seared Achiote & Guajillo Marinated Corvina, White Serrano Cabbage Slaw, Achiote Aioli, Diced Avocado & Fire Engine Red Salsa

**HARISSA BRAISED LAMB • 21 / 2 FLOUR TORTILLAS ✱**  
Harissa Rubbed and Braised Lamb, Smoked Paprika Hummus, Cilantro, Mint, Pomegranate Seeds, Fennel Pollen & Cucumber Yogurt

**VEGETARIANO • 16**  
Sauteed Seitan, Garlic, Chipotle & Rajas

**CARNITAS • 17**  
Braised Crisp Pork Belly, Marinated Red Onions, Salsa Verde & Cilantro

**BORRACHO • 16**  
Crispy Beer Battered Fish topped with a Pickled Jalapeño Cabbage Slaw

**TUNA • 19**  
Chili Rubbed & Seared Tuna, Lime Green Salsa, Baked Jicama Chips in Romaine Wraps

**MACHIN • 19**  
Roasted Bone Marrow topped with Crispy Pork Belly & Shredded Cabbage

**CARNE • 16**  
Beef Tinga topped with Roasted Scallions & Avocado Tomatillo Salsa

**YUCCA FRITTA • 5**  
Citrus Crema

**HAND CUT BACON TRUFFLE PARMESAN FRIES • 8**

**ESQUITES • 5**  
Charred Corn, Crema, Citrus, Queso Fresco

**PLANTAINS • 5**  
Queso Fresco & Crema

**BRUSSELS SPROUTS • 7**  
Salt & Pepper



VALENTINE'S DAY



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.

**EXECUTIVE CHEF**  
JAMES MUIR