

TO SHARE

- BREAKFAST NACHOS • 16**
Duck Confit, Yellow Habanero Salsa, Cheddar, Black Beans, Radish, Crema & Pico de Gallo & Two Fried Eggs
- QUESO FLAMEADO • 8**
Melted Oaxacan & Chihuahua Cheese in a Cast Iron Skillet
make it gringo! mexican cheese & mac (1.5)
- ESQUITES GRATINEE • 7**
Charred Corn, Crema, Citrus, Queso Fresco & Crisp Panko Parmesan Crust

- FLAUTAS de RES • 12**
Crispy Taquitos, Beef Tinga, Salsa Verde, Chipotle Orange, Queso Fresco & Crema
- BRUSSELS SPROUTS • 8**
Salt & Pepper
- GREEN CHORIZO SLIDERS • 14**
House Made Green Chorizo, Buttermilk Biscuits, Cheddar Cheese Fondue, Chipotle Aioli & Pickled Onion

- TRUFFLE TUNA CRUDO • 13**
Yellowfin Tuna, Truffled Creme Fraiche, Chanterelle Habanero Puree, Pickled Morels & Chanterelle, OMK Sorghum Popcorn & Apple Slaw
- SEARED OCTOPUS • 13**
Smoked Fingerling Potatoes, Roasted Scallions, Habanero Aioli, Smoked Paprika Vinaigrette
- CEVICHE NANO • 14**
Lobster & Shrimp, Celery, Tomato, Cancha, & Avocado

BRUNCH HAPPY HOUR \$6
MIMOSA, BLOODY MARY/MARIA, NUESTRA CASA, FROZEN MARGARITA & SANGRIA

MAINS

- BREAKFAST TACO • 14 / FLOUR TORTILLAS**
Soft Scrambled Eggs, White Truffle, Cheddar Cheese, Taylor Porkroll, Bacon Ancho Ketchup, Brioche Croutons
- CARNE TACO • 16**
Beef Tinga topped with Roasted Scallions & Avocado Tomatillo Salsa
- BORRACHO TACO • 16**
Crispy Beer Battered Fish topped with Pickled Jalapeño Cabbage Slaw
- VEGETARIANO TACO • 16**
Sauteed Seitan, Garlic, Chipotle & Rajas
- CARNITAS TACO • 17**
Braised Crispy Pork Belly, Marinated Red Onions, Salsa Verde & Cilantro
- POLLO TACO • 18 / 2 FLOUR TORTILLAS**
Black Label Guajillo & Honey Marinated Chicken Breast, Melted Oaxaca & Chihuahua Cheese, White Cabbage Slaw & Pico de Gallo
- GEMITA | SANDWICH • 16**
Black Label Lime Seared Chicken Breast, Bacon, Toasted Ciabatta, Chihuahua Cheese, Baby watercress, Chipotle Aioli, Black Bean Hummus, Pickled Red Onions
- BREAKFAST BARRIO BURGER • 17**
Two 4oz Pat LaFrieda Dry-Aged Burger Patties, Fried Egg, Serrano Tartar Sauce, Chipotle Aioli, Pork Belly, Marinated Red Onions & Cheddar Cheese

FRESH SQUEEZED JUICE
• 5 •
ORANGE • GRAPEFRUIT

BRUNCH

- SMOKED BRISKET HASH • 17**
Two Poached Eggs, Achiote Shredded Smoked Brisket, Potatoes, Rajas, Avocado, Lime, Serrano Crema, Cilantro, Pressed Brioche Toast
- 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
- STEAK & EGGS • 17**
Hanger Steak, Serrano Mignonette Emulsion & Fried Eggs
- BUTTERMILK BISCUITS & GRAVY • 16**
Two Fried Eggs, House Made Buttermilk Biscuits & Chorizo Gravy with Rajas
- BLANCA OMELETTE • 16**
Egg Whites, Spinach, Kale, Seasonal Mushrooms, Ranchera Sauce, Melted Chihuahua Cheese
- HUEVOS BENITO • 16**
Two Poached Eggs, Smoked & Cured Cured Salmon, Cilantro Bearnaise & English Muffin
- SLOPPY JOSE • 16**
Two Fried Eggs, Beef Tinga, Gravy & Crema on English Muffin
- BURRITO LOCO • 18**
Flour Tortilla, Two Fried Eggs, House Made Green Chorizo, Thick Cut Bacon, Carnitas, Smoked Gouda, House Rice, Black Beans, Salsa Verde & Bacon Ancho Ketchup
- TORREJAS • 14**
Flan Battered French Toast, Candied Pecans, Maple Syrup & Whipped Cream
- AGAVE LIME RICOTTA PANCAKES • 14**
Maple Syrup
- WAFFLE PARFAIT • 15**
Belgian Waffles, Whipped Yogurt, Fresh Berries & Maple Syrup

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**
Seasonal Fruit, Sriracha, Valentina Sauce & Crushed Doritos
- TRUFFLE HOT HONEY • 12**
Habanero Truffle Hot Honey
- TASTINGS OF**
3 / \$12 • 5 / \$20
7 / \$28
- 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
- CHARRED • 17 •**
Charred Scallion, Roasted Garlic, Seared Habanero, Tomato, Avocado & Cilantro Served with “Ash Tortillas”

SIDES

- HOME FRIES • 6**
- TWO EGGS ANY STYLE • 6**
- CHORIZO VERDE • 6**
- THICK CUT BACON • 6**
- BUTTERMILK BISCUIT • 6**



FALL/WINTER
2018/2019

CHEF'S DE CUISINE
GUSTAVO OSORIO
OSCAR DE LA ROSA



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.