

TO SHARE

**BREAKFAST NACHOS • 16**

Duck Confit, Yellow Habanero Salsa, Cheddar, Black Beans, Radish, Crema & Pico de Gallo and 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

**LOBSTER SALBUTE • 14**

Saffron Butter Poached Lobster, Crispy Guajillo, Shredded Carrot & Cabbage, Chipotle Aioli, Puffed Salbutes

**WOOD GRILLED OCTOPUS • 14**

Chili Glazed Roasted Sweet Potatoes, Habanero Aioli, Red Onion & Cilantro Salad

**CEVICHE NANO • 14**

Lobster & Shrimp, Celery, Tomato, Cancha & Avocado

ALL MEATS ARE  
**GMO FREE**

EAT MY GUAC

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

**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

**CHARRED • 17**

Charred Scallion, Roasted Garlic, Seared Habanero, Tomato, Avocado & Cilantro served with “Ash Tortillas”

**SERRANO MARMALADE • 9**

Serrano, Lime & Agave

**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

**TRUFFLE HOT HONEY • 12**

Habanero Truffle Hot Honey

**HAPPY HOUR**

**SAT. & SUN.  
11:30-3PM**

**\$6**

**MIMOSA  
BLOODY MARY/MARIA  
NUESTRA CASA  
FROZEN MARGARITA  
SANGRIA**



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.

FALL/WINTER  
2019/2020

EXECUTIVE CHEF  
AUSTIN TORSIELLO

LOCATIONS  
JERSEY CITY | 341 GROVE STREET  
HOBOKEN | 1426 WILLOW AVENUE

# MAINS

## BREAKFAST TACO • 14 / FLOUR TORTILLAS

Soft Scrambled Eggs, White Truffle, Cheddar Cheese, Taylor Porkroll, Bacon Ancho Ketchup, Brioche Croutons

## CARNE TACO • 17

Beef Tinga topped with Roasted Scallions & Avocado Tomatillo Salsa

## BORRACHO TACO • 17

Crispy Beer Battered Fish topped with Pickled Jalapeño Cabbage Slaw

## VEGETARIANO TACO • 17

Sautéed Seitan, Garlic, Chipotle & Rajas

## CARNITAS TACO • 18

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

## PUEBLA CEMITA | SANDWICH • 18

*Black Label* Buttermilk Brined & Fried Chicken, Truffle Hot Honey, Guajillo Ranch, Guacamole, Bacon, Queso Fresco, Citrus Aioli, Pickled Tomatillo Relish, Arugula, Ciabatta Bread & Chili Lime Fries

## BREAKFAST BARRIO BURGER • 18

Two 4oz Pat LaFrieda Dry-Aged Burger Patties, Fried Egg, Serrano Tartar Sauce, Chipotle Aioli, Pork Belly, Marinated Red Onions & Cheddar Cheese

ALL MEATS ARE  
GMO FREE

FRESHLY 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 BENEDICT • 13

Two Poached Eggs, Cilantro Bearnaise & House-Made Biscuits

Add: Florentine 1 | Lox 3 | Duck Carnitas 5

## SMOTHERED CHICKEN & BISCUITS • 16

Guajillo Buttermilk Fried Chicken, Green Chorizo Gravy & House Made Biscuits

## 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

# SIDES

HOME FRIES • 6

TWO EGGS ANY STYLE • 6

CHORIZO VERDE • 6

THICK CUT BACON • 6

BUTTERMILK BISCUIT • 6

PANCAKE • 7



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