

ZÓCALO

COCINA MEXICANA

antojitos

salsa trio *salsa roja, salsa verde & pico de gallo* 7

guacamole tradicional *radish & jalapeno* 12

pinto bean dip *oaxacan cheese & black mole crema* 9

ensalada verde *baby greens, charred serrano ranch, chimayo pepitas* 4/8

queso fundido borracho *oaxacan cheese & modelo negra* 12
(add house-made green chorizo - 2)

tortilla soup *roasted tomato chicken broth & avocado mousseline* 6/12

ceviches

rockfish ceviche* 15

leche de tigre, avocado, cucumber & plantain chips

dungeness crab ceviche* 18

passion fruit, pickled heirloom carrots & tostaditas

acapulco-style bay shrimp ceviche* 15

castelvetrano olives, tapito & tostaditas

ceviche trio* 21

*rockfish, dungeness crab & acapulco-style bay shrimp
w/ plantains & tostaditas*

tacos *(served w/ your choice of rice & beans or mixed green salad)*

achiote chicken tacos 18

pineapple, pickled red onions, avocado mousseline

tempura fish tacos* 18

cabbage, pickled fresno, & ginger-fresno aioli

steak tacos 18

caramelized onions, watercress, & black mole crema

wild mushroom tinga tacos 15

tomato chipotle sauce, cabbages & cherve

entradas

carne asada* 24

st. helen's skirt steak (8oz.), frijoles refritos, cotija & avocado mousseline

carnitas 18

pork shoulder, baby red potatoes, salsa verde, crema

pork & salsa verde tamales 13

salsa verde, cotija, crema, pea shoots

huarache de nopales 16

*grilled cactus, caramelized onion, cotija, crema, avocado & salsa macha
(add chicken 4 • grilled steak* 5 • prawns* 6)*

la ensalada 14

*baby kale, local greens, pickled onions, cucumber, tomatoes, tortilla strips & jalapeño-lime vinaigrette
(add chicken 4 • prawns* 6 • dungeness crab* 7 • 8oz. grilled steak* 8)*

para acompañar 3

tinga rice • pinto beans • fried jalapeños • sliced avocado • fried plantain chips • escabeche

whenever possible, we source sustainable & responsibly-raised produce
please inform us if you have any allergies
*consuming raw or undercooked food may increase the risk of foodborne illness
18% gratuity will be applied to parties of 8 or more

executive chef: rosa soto-rosas