

ZÓCALO

COCINA MEXICANA

antojitos

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

guacamole tradicional *jalapeno, cilantro, onion* 12

rockfish ceviche* *avocado, cucumber, tomato & shallot* 15

acapulco-style bay shrimp ceviche* *castelvetrano olives, tapatio & tostaditas* 15

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

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

tacos *(Served w/ your choice of rice & beans or mixed green salad • no substitutions)*

al pastor *pineapple, pickled red onions, avocado mousseline* 16

tempura rockfish* *cabbage, pickled fresno, & ginger-fresno aioli* 18

chicken verde *queso fresco, onion & radish* 15

wild mushroom tinga *tomato chipotle sauce, cherve & cabbages* 15

steak tacos *caramelized onions, watercress, & black mole crema* 18

entradas

carne asada* *skirt steak (8oz.), frijoles refritos, cotija & avocado mousseline* 24

meyer ranch oaxacan cheese burger* *avocado mousseline, watercress & black mole crema* 16

pork & salsa verde tamales *salsa verde, cotija, crema, pea shoots* 15

huevos rancheros *over easy egg, green chorizo, salsa roja & avocado* 15

carne asada alambre *green bell peppers, onions, oaxaca cheese, sliced avocado & tortillas* 18

huarache de nopales *grilled cactus, caramelized onion, cotija, crema & salsa macha* 16
(add chicken 4 • grilled steak 5 • prawns* 6)*

la ensalada *baby kale, local greens, queso fresco, tortilla strips & jalapeño-lime vinaigrette* 14
(add chicken 4 • prawns 6 • dungeness crab* 7 • 8oz. grilled steak* 8)*

mexica bowl *rice, beans, baby greens, tortilla strips, guacamole, roja, crema & tomatoes* 16
(served w/ your choice of achiote chicken, tinga mushrooms or carintas)

chilaquiles *salsa verde, fried egg, queso fresco & crema* 12
(add green chorizo or chicken 3)

cemita de pescado tempura *pinto bean puree, guacamole, cabbage slaw, pickled onions, ginger-fresno aioli & green salad* 17

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