

MXO

BY CHEF WES AVILA

BOTANAS Y ANTOJITOS

MICHELADA OYSTER SHOOTER* \$8
MicheIada Mix, Tajin, La Tierra de Acre MezcaI
Non-Alcoholic Option Available

OYSTERS DEL DIA* \$24
HaIf Dozen, VaIe Hot Sauce, Pico de GaIIo

YELLOWTAIL AGUACHILE* \$22
Serrano, Asian Pear, Cucumber, Avocado

GARLIC SHRIMP \$19
Tiger Shrimp, Lemon GarIic Butter

MARKET GREENS \$17
Onion, Cucumber, Mustard Oregano Vinaigrette

GUACAMOLE \$14
Pico de GaIIo, Queso Fresco, CiIantro
+ Chicharrón \$8

POBLANO QUESO FUNDIDO \$17
QuesiIIo, Chihuahua Cheese, BoIIiIo | + Chorizo \$8

BRAISED CABBAGE A LA CESAR \$18
Lemon Aioli, Parmesan, Croutons

OKINAWA SWEET POTATO TAQUITOS \$14
Almond SaIsa, Feta, Green Onions

BONE MARROW MOLLETE \$24
BoIIiIo, Frijoles, Oaxaca Cheese, Pico de GaIIo

TACOS Y CLASSICOS

FISH TACO \$20
SaIsa Roja, ChipotIe Aioli, Cabbage

CHICKEN ENCHILADAS VERDE \$28
PobIano, TomatiIIo, QuesiIIo, Rice & Beans

RIBEYE PERRON TACO \$22
SaIsa Roja, Cheese, Frijoles, Avocado

BEEF ENCHILADAS ROJAS \$28
Beef Cheek, GuajiIIo SaIsa, QuesiIIo, Rice & Beans

PLATOS FUERTES

FLOUR OR CORN TORTILLAS AVAILABLE UPON REQUEST

HALIBUT VERACRUZANA \$48
OIives, Capers, Peppers

PESCADO A LAS BRASAS \$68
Mariscos SaIsa, Herb SaIad, TortiIIas

POLLO AY CARBON \$32
HaIf GriIIed Hen, GriIIed Peppers, Guisado SaIsa

CARNITAS \$36
PickIed JaIapeno ReIish & SaIsa Roja

BIRRIA BEEF MARTILLO \$285
WhoIe Braised Waygu Beef Shank
Consomé, Radish, Lime, CiIantro, SaIsa
PRE-ORDER IN ADVANCE, LIMITED AVAILABILITY

LA CARNITA ASADA* \$42
12 oz Skirt Steak

PORK AL PASTOR \$70
Pineapple, Hibiscus Onions, Achiot

CHILE COLORADO BEEF RIBS \$72
New Mexico ChiIe, CeboIIada, Habanero

PETITE FILET* \$56
8 oz FiIet Mignon

THE COWBOY* \$145
26 oz Bone-in Ribeye

BEEF PORTERHOUSE* \$195
32 oz Porterhouse

AL LADO

BROCCOLLINI \$14
Toasted Nuts & Seeds SaIsa Macha

PAPAS FRITAS \$14
Ketchup, Chives

PAPAS BRAVAS \$14
Crema, SaIsa Macha, Chives

ARROZ ROJO \$8
TraditionaI Mexican Red Rice

FRIJOLES MAYOCOBA \$8
Caramelized Onions, GarIic

*The consumption of raw or undercooked meats, poultry, pork, seafood, shellfish or eggs may increase the risk of food-borne illness.

For your convenience, a suggested 20% gratuity will be added for parties of 6 or more. A 5% wellness fee is added to all checks in support of health benefits & workers comp premiums for our staff, which includes non-managerial and managerial staff alike, but it is not a fee or service. If you'd like this fee removed, please let us know.

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