

Restaurant Week 2011 Dinner

You may choose one antojito from each category, plus one taco and a dessert
\$35.11

* ANTOJITO 1

"Gaspacho" estilo Morelia
From the historic city of Morelia, a salad of jicama root, mango, cucumbers, jalapeños, queso fresco and Mexican sour orange

* **Ceviche verde "El Bajío"**
Wahoo with avocado, tomatillo, green olives, and jalapeño chiles. A refreshing ceviche inspired by our friends at El Bajío in Mexico City.

Ensalada de chayote
Mexican squash salad with crumbled queso fresco cheese and crushed peanuts, in a hibiscus dressing

* ANTOJITO 2

Col de brucas estilo San Quintín
Crispy brussel sprouts with an arbol chile sauce, pumpkin seed, peanuts and lime

Nopalitos
Baby cactus salad with tomatoes in a lime dressing

Sopa Tarasca estilo pátzcuaro
A black bean soup with light Mexican cream and aged cotija cheese, served with a side of crispy ancho chili, avocado and fried tortillas

* ANTOJITO 3

* **Cayo de hacha con pipián de chile pasilla**
Seared scallops with a pasilla chile and pumpkin seed sauce, orange segments, pumpkin seed oil and toasted pumpkin seeds

Tamal Verde
Tamal with green sauce of tomatillo, shredded chicken breast, chili, garlic and cilantro

Costilla de res con pipián
Braised short ribs, with a tangy green sauce of cilantro, parsley and garlic

Albóndigas enchiladas con queso doble crema
Meatballs in chipotle sauce with crumbled 'double cream' cheese and cilantro lettuce, chilis and cilantro

TACOS

Taco de Acelgas
Swiss chard and potatoes sauteed with onions, tomatoes, salsa chipotle and garnished with crispy shallots

Lengua guisada
Braised beef tongue with radishes and a sauce of roasted pasilla chile, tomatoes, onion and garlic

Cochinita pibil con cebolla en escabeche
Yucatan-style pit barbecued pork with pickled red onion and Mexican sour orange

Taco norteño
From Nuevo León, house made corn tortilla stuffed with shredded beef in an ancho chile and cumin sauce, and a salsa Mexicana of tomatoes, cilantro, onion and serrano chiles

DESSERTS

Pastel de tres leches con piña
A traditional cake soaked in Coruba rum and three kinds of milk, with a rum and milk foam, fresh pineapple gelatin and a pineapple salsa. Served with a scoop of caramel ice cream.

Sopa fría de maracuya con sorbete de yogurt y epazote
A tropical fruit salad of mango, pineapple, melon, passionfruit seeds, lime vanilla gelatin and epazote herb. Covered in fresh passion fruit juice, lightly flavored with rosewater. Served with yogurt-lime ice cream.

"The" Chips and salsa

Chips
Fresh masa, fried daily, seasoned with a house made blend of chiles, salt and tequila
\$2.00

First one is on us, second is on you!
Chips and salsa are \$4.00 per order.

Salsa
Smokey chipotle chiles, onions and field ripened tomatoes made fresh every day
\$2.00



REFRESCOS / soft drinks

Aguas Frescas Natural Flavored Waters

A Mexican speciality of fruit, water and sugar in two flavors of the day
\$3.50 Glass/\$12.00 Pitcher

Jarritos Mexican Sodas

Your choice of mandarin, grapefruit or tamarind
\$3.00

Jugos Juices

Fresh squeezed orange or the fruit of the day
\$3.50

Agua Mineral Mineral Water

Cabreiroa water from Spain still or sparkling
\$6.00

Horchata Mexican Rice Milk

A traditional creamy drink of rice, sugar and cinnamon
\$3.00

COCKTAILS

Oyamel's ponche

A twist on a traditional Mexican ponche; white wine, Siembra Azul, Patron Citronge, Partida agave nectar and a blend of tropical fruits. Want more, try a pitcher \$8.50/\$32.00

Mezcal and Mango

Fresh mango juice and mint combined with Siembra Azul tequila, mezcal and chile arbol with a sal de gusano rim \$12.00

Sunset

Maker's Mark bourbon with passion fruit, fresh orange juice, agave nectar and epazote \$10.00

"Zombie"

Siembra Azul Añejo tequila, fresh grapefruit and passion fruit juices, and a rich syrup of piloncillo, vanilla and anise \$11.00

Mexican Gin and Tonic

Bombay Sapphire gin and Q-Tonic lightly flavored with cilantro, epazote, orange peel and a dash of elderflower liqueur \$11.00

MARGARITAS

Oyamel

José Andrés' personal favorite with salt air, fresh lime juice, Patron Citronge and Jose Cuervo (Traditional) \$11.00

Classic

Our take on the classic with Herradura Silver, fresh lime juice, triple sec and a splash of fresh orange juice \$9.50
Add a flavor of Mexico with a Ron Cooper Margarita \$2.00

Classic pitcher

You know you want more: A pitcher of classic margarita with Sauza Silver Tequila \$38.00

Oyamel pomegranate

A twist on Jose's favorite with pomegranate, agave nectar, Patron Citronge and Jose Cuervo \$11.00

Mezcal Sour

Del Maguey San Luis Del Rio mezcal, Cointreau and lime juice shaken with egg white and topped with orange bitters \$12.00

BEERS / CERVEZAS

Draft	Dos Equis Amber	Dos Equis Lager	Dogfish Head	Paulaner				
	\$5.00	\$5.00	\$6.00	\$6.00				
Bottle Beer	Bohemia	Carta Blanca	Pacifico	Sol	Tecate (Can)	Amstel	Modelo Especial	Negra Modelo
	\$6.00	\$6.00	\$6.00	\$6.00	\$4.50	\$6.00	\$6.00	\$6.00

WINES BY THE GLASS

WHITES

- '06 STEELE, Pinot Blanc \$11/\$40
Santa Barbara County, CA
- NV BONNY DOON, "Pacific Rim", Riesling \$10/\$37
Santa Barbara County, CA
- '07 TANGENT, Sauvignon Blanc \$9/\$34
Santa Cruz, CA
- '08 PINE RIDGE, Chenin Blanc, Viognier \$9/\$35
Edna Valley, CA
- '06 TANGLEY OAKS, Chardonnay \$10/\$44
Clarksburg, CA
- '06 TANGLEY OAKS, Chardonnay \$10/\$44
Santa Barbara County, CA

REDS

- '07 ANGELINE, Pinot Noir, \$11/\$41
Mendocino County, CA
- '06 ZACA MESA "Z Cuvee", Rhone Blend \$10/\$42
Santa Ynez, CA
- '06 MORRO BAY, Cabernet Sauvignon \$8/\$31
Central Coast, CA
- '05 SADDLEROCK, Merlot \$10/\$39
Central Coast, CA
- '06 SANTA BARBARA WINERY, Syrah \$12/\$48
Santa Ynez Valley, CA

ROSE

- '06 VERDAD, Grenache, Mouvedre \$11/\$43
Arroyo Grande Valley, CA
- '07 KENNETH - CRAWFORD, Lerner Vineyard, Rose \$5.00
Santa Ynez Valley, CA

SPARKLING

- GRUET, Brut Sparkling Wine \$9
Albuquerque, NM
- GRUET, Rose \$9
Albuquerque, NM