

Restaurant Week 2011 Lunch

You may choose one antojito from each category, plus one taco and a dessert
\$20.11

* 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

Nopalitos

Baby cactus salad with tomatoes in a lime dressing

* 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.

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 2

* 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

Albóndigas enchipofladas con queso doble crema

Meatballs in chipotle sauce with crumbled 'double cream' cheese and cilantro lettuce, chilis and cilantro

Col de brucas estilo San Quintín

Crispy brussel sprouts with an arbol chile sauce, pumpkin seed, peanuts and lime

Tamal Verde

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

TACOS

Taco de Acelgas

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

Lengua quizada

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

Agua Fresca
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

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

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

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

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

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

WINES BY THE GLASS

WHITES

- '06 STEELE, Pinot Blanc \$11/\$40
Santa Barbara County, CA
- NV BONNY DOON, "Pacific Rim", Riesling \$10/\$37
Santa Cruz, CA
- '07 TANGENT, Sauvignon Blanc \$9/\$34
Edna Valley, CA
- '08 PINE RIDGE, Chenin Blanc, Viognier \$9/\$35
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, Larner Vineyard, Rose \$5.00
Santa Ynez Valley CA

SPARKLING

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