



BARRA DE MARISCOS

Ceviche

WHITE SEA BASS \$20

Pico de nopal, cucumber, cilantro criollo tortilla chips



BAJA OCTOPUS \$18

Pimiento chimichurri, guacamole

TOSTADA DE CAMARON \$14

Agua de chiltepin, tomato, cucumber, hibiscus pickled onion, crema

Market Oyster 6 / 12

RAW \$18/\$36

aguachile mignonette, charred lemon

WOODFIRED \$25/\$42

queso oaxaca, wagyu chorizo crumble, salsa de pistacho

Appetizers



ELOTE RIBLETS \$12

crema de coco, tamari, lime, chili morita

CHILE LIME CRISPY TRIPITAS \$16

morita rub, salsa macheteada

BLISTERED SHISHITO PEPPERS \$14

smoky mole blanco, tamari glaze

BBQ BRISKET PAPAS FRITAS \$22 PRIME \$28 WAGYU

cilantro, onion, pickled jalapeno, queso fresco, chipotle crema

WOOD FIRED U-6 AL PASTOR PRAWN \$32

3 ea - charred pineapple mostarda

BBQ EMPANADAS \$22

smoked brisket, frijoles, queso fresco, chipotle crema

Sandwiches

BRISKET \$19

creamy cilantro slaw, smoky mole blanco, house mayo

CHICKEN \$16

mole, queso oaxaca, hibiscus pickled onion, chiltepin aioli

SMOKED BURGER \$20

smoked wagyu brisket patty, new school cheddar, pickles, house mayo served on brioche with curly fries
ADD EXTRA PATTY \$5



CRAFT BBQ - MEXICAN INSPIRED

ALL MEATS SOLD BY THE POUND AND SUBJECT TO AVAILABILITY

BEEF

Black Angus Prime Tri Tip \$36

Beef Back Ribs \$28

Dino Rib by the Bone \$75/each

Lengua \$32

Burnt Ends \$26

WAGYU

Tri tip \$48

Picanha \$52

Brisket \$46

Smoked Birria \$32

DEL HORNO (WOODFIRED SIDES)

Black Mole Focaccia - Served with extra mole for dipping \$14

Huitlacoche Corn Bread & Sweet Guajillo Butter \$12

Broccoli & Wagyu Chorizo Verde \$18

Heirloom Carrots with Black Garlic Butter \$15

Green beans in Sweet Guajillo Butter \$16

CHICKEN

MOLE GLAZED

Half Chicken \$18

SALCHICHAS

Wagyu Chorizo Verde \$12/each

Monthly Special \$MP

LAMB

Rack \$52

Spare Rib \$58



Cold Sides

8oz | 12oz

HOUSE GUACAMOLE

\$15 | NA

Add Burnt Ends \$7

CILANTRO CABBAGE SLAW

\$10 | \$14

PICO DE NOPAL

\$12 | \$18

MEXICAN "STREET" CORN POTATO

SALAD

\$12 | \$18

Hot Sides

8oz | 12oz

BEEF TALLOW FRIJOLES

\$10 | \$14

TEXAS STYLE RICE PILAF

\$8 | \$12

NEW SCHOOL MAC N CHEESE

\$14 | \$19

BLACK GARLIC MASHED POTATOES

\$10 | \$15

MASA CREAMED CORN

\$12 | \$18

WAGYU BBQ CHILI

\$14 | \$21