

APERETIVOS

- CHIPS & SALSA *First round is on us!* 3.5
GUACAMOLE & CHIPS *Fresh pomegranate, queso fresco, made-to-order chips* 11
AGUACATE FRITO (AVOCADO FRIES) *Pomegranate seeds, sliced serrano, cilantro lime salt* 12
CEVICHE DE CAMARON *Lime-cured Mexican Gulf Shrimp, pico de gallo, avocado, celery, cucumber, lump crab meat* 19
IRON SKILLET CORNBREAD *Hatch green chilis, fresh corn, citrus honey butter* 9
CHICHARRÓN *Crispy gold pork belly, lime-marinated red onions, pickled jalapeño, cilantro lime salt* 14
TAMALES *Two green chicken tamales, topped with tomatillo salsa* 11
CRAB CAKES *Two jumbo lump crab cakes, avocado & tomatillo sauce, onion remoulade* 19

SOPAS Y ENSALADAS

- CHIPOTLE CAESAR *Romaine, cornbread croutons, chipotle lemon caesar dressing* 13 *(add chicken breast +4 or carne asada +6)*
POZOLE ROJO *Short rib, hominy, mild red chili, lime, cilantro, cabbage, radish* 15
CHILI VERDE *Slow-roasted pork shoulder, Oaxaca cheese, charred jalapeño, side of cornbread* 14

PLATOS

Served w/ refried black beans & rice or Napa cabbage & kale slaw

- POLLO *Organic airline breast, mushroom chipotle cream sauce or chocolate molé* 23
CARNE ADOVADA *Santa Fe style smoked pork shoulder, charred jalapeño, pico de gallo, guacamole, salsa roja* 25
LAMB ADOBO *Colorado lamb shank, ancho molé sauce, mint crema, queso fresco, cilantro* 32
CARNE ASADA *Harris Ranch prime skirt steak, red chimichurri, charred jalapeño, pico de gallo, guacamole* 29
COSTILLA DE RES *Creekstone Farms short rib, chili guajillo sauce, lime crema, queso fresco* 31
GRILLED SWORDFISH *Line-caught pacific swordfish, mole verde, cilantro lime salt, charred jalapeño, pico de gallo, guacamole, salsa roja* 32

ENCHILADAS

Served w/ refried black beans & rice or Napa cabbage & kale slaw

- MOLÉ CON POLLO *House-smoked organic chicken, Oaxaca cheese, chocolate molé* 24
CAMARONES *Two enchiladas with wild Mexican prawns, Oaxaca cheese, chopped onion, cilantro, chipotle crema* 26
MARISCOS *One shrimp and one Dungeness crab enchilada, chipotle cream sauce, mole verde, pico de gallo, queso fresco* 32
COSTILLA DE RES *Creekstone Farms short rib, Oaxaca cheese, pico de gallo, queso fresco, red guajillo sauce* 27
VEGAN ENCHILADAS *Sautéed spinach, mushrooms, mole verde, pico de gallo* 19

MOLÉ SAUCES

CHOCOLATE MOLÉ 6 | MOLÉ VERDE 5

POSTRES

- PRICKLY PEAR FLAN *Topped with gran marnier and prickly pear sauce, whipped cream* 11
TRES LECHES *Whipped cream, cajeta* 9
CHURROS *Stuffed with goat's milk caramelo, served with whipped cream, vanilla bean ice cream* 11
ESPRESSO MARTINI *Tito's vodka, Kahlua, espresso, abuelita chocolate shavings* 14

COFFEE

- LATTE *Single shot of espresso with steamed whole milk and topped with foam* 4
CAPPUCCINO *Single shot of espresso topped whole milk foam* 6
ESPRESSO *Single shot of espresso* 4



Dinner Menu

Molé is proud to present generations of authentic recipes **made from scratch daily**, especially homemade tortillas, salsas, and of course, traditional molé. ¡Buen provecho!

WINE

WHITES

- Cava, JAUME SERRA CRISTALINO, Spain 8 / 29
Riesling, FRISK, 2019, Australia 10 / 37
Rose, ALEXANDER VALLEY, 2019, Alexander Valley 12 / 45
Sauvignon Blanc, 2019, CHASING VENUS, Marlborough 12 / 45
Pinot Grigio, 2018, MASI MASIANCO, Italy 11 / 39
Chardonnay, 2018 CASA MADERO, Mexico 13 / 48
Chardonnay, 2018, MER SOLEIL SILVER, Carneros 13 / 49
Chardonnay, 2018, CAKEBREAD, Napa Valley 69

REDS

- Pinot Noir, 2014, AU CONTRAIRE, Sonoma Coast 14 / 53
Merlot, 2018, JAVELINA LEAP, Page Springs, Arizona 59
Cabernet Sauvignon, 2018, JUSTIN, Paso Robles 17 / 65
Cabernet Sauvignon, 2018, AUSTIN HOPE, Paso Robles 78
Cabernet Sauvignon, 2018, CASA MADERO, Mexico 13 / 48
Tempranillo, 2015, BODEGAS MURIEL RISERVA, Spain 13 / 49
Red Blend, 2019, THE PRISONER, Napa Valley 78



*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Please alert your server of any food allergies.
18% gratuity applied for parties of 6 or more. Concept by Wild Thyme Group: www.WildThymeGroup.com