

# Machetes

Winter Residency at **ok omens**

## a la Carta

<b>Elotes</b> charcoal grilled corn, chipotle mayo, chile garlic chapulines, cotija	12
<b>Ceviche de Camaron*</b> served on a crispy chicharron with padron avocado mousse and escabeche	18
<b>Roasted Calabaza Salad**</b> pipiana squash, squash blossom vinaigrette, salsa macha, greens	15
<b>Tetela y Tomatillo Tatemado</b> papas and chorizo, oaxaca cheese, charred tomatillo relish, queso fresco	16

<b>Guajolote con Mole Negro</b> confit turkey leg, caramelized onion, toasted sesame, cilantro cream. served with fresh tortillas	45
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No need to tip! We add a 23% service charge to all tickets.  
20% goes directly to staff. 3% is a wellness charge that is used  
to offer fully paid healthcare to our staff :) Thank you for your support!

## Signature Machete \$18

+\$2 for each additional guisado. 4 guisado max per Machete

- Carne:** Top sirloin braised in ancho sauce.
- Chicharrón prensado:** confit pork braised on árbol/guajillo sauce.
- Tinga de pollo:** tomato and chipotle braised chicken.
- Picadillo:** confit ground beef head, peas, carrots, potatoes, avocado
- Huitlacoche con Hongos.** ( weet-luh-kow-chay): corn truffle, heirloom corn, cheese, epazote.
- Calabacitas:** charred zucchini, heirloom corn, epazote, crema fresca
- Rajas:** seasonal peppers, cherry tomatoes, epazote.

## Postre

<b>Gelatina de Elote</b> heirloom corn, brown butter ground cherries, polvorones	12
<b>Chamoyada de Sandia (gf/vegan)</b> watermelon sorbet, chamoy, cucumber granita	12
<b>Carlota de limón</b> key lime icebox cake	12
<b>Choco Taco</b> xocolatl ice cream, choco crispies	12

\* eating undercooked or raw meat, unpasteurized eggs or seafood can cause illness

# Drinks

## Cocktails

<b>El Nopalito</b>	<b>\$15</b>
<i>roasted sesame vodka, dolin blanc, huitlacoche brine, pickled nopales</i>	
<b>Salsa Verde</b>	<b>\$15</b>
<i>tequila, housemade limecello, ancho reyes verde, epazote/serrano agave, tomato leaf oil</i>	
<b>Vampiero</b>	<b>\$15</b>
<i>sotol la higuier 'wheeleri' grapefruit soda, pomegranate juice, saline</i>	
<b>Rummm-chata</b>	<b>\$15</b>
<i>appleton rum, housemade oat milk horchata, cinnamon, nutmeg</i>	
<b>After Hours in Oaxaca</b>	<b>\$15</b>
<i>bahnez mezcal, xocolatl mole bitters, giffard banane du bresil, dark chocolate</i>	

## N/A

<b>Kids Eat Free</b>	<b>\$13</b>
<i>pathfinder non alcoholic amaro, konig pear juice, citrus peel</i>	
<b>Pina Colada</b>	<b>\$11</b>
<i>house coconut cream, pineapple, citrus, seltzer</i>	
<b>Muri 'Passing Clouds' Sparkling Wine-ish Thing, Copenhagen</b>	<b>\$15</b>
Konig, Styria, Austria <b>Cherry Juice &amp; Soda Water</b>	<b>\$9</b>
Konig, Styria, Austria <b>Pear Juice &amp; Soda Water</b>	<b>\$9</b>
House <b>Ginger Lime Soda</b>	<b>\$6</b>
House <b>Citrus Cordial</b>	<b>\$6</b>

## Wino

### Sparkling, Orange, White

<b>G. Tiphaine 'Rosa, Rosé, Rosam' Loire, France 23 Cab Franc blend</b>	<b>\$17</b>
<i>Sparkling rosé to drink with Elotes</i>	
<b>Matej Zaro 'Eazy Oranzna' Slovenia 2022 Malvasia blend</b>	<b>\$15</b>
<i>Orange wine. Pair with vegetables Machete!</i>	
<b>Le Marie 'Sant'Agostino' Piedmont, Italy 2020 Arneis</b>	<b>\$14</b>
<i>Textural italian white wine for Calabaza Salad</i>	
<b>Lauer 'Stirn' Saar, Germany 2020 Riesling</b>	<b>(4oz) \$19</b>
<i>Pair with Ceviche! This has the sweetness of a perfectly balanced margarita.</i>	

### Red

<b>Dacha 'Bear' Umpqua, Oregon 2023 Pinot Noir</b>	<b>\$16</b>
<i>Drink with Huitlacoche con Hongos</i>	
<b>Frenchtown Farms 'Chasse Patat' Sierra Foothills 2023 Malbec</b>	<b>\$15</b>
<i>Drink with Chicharron Prensado or Picadillo Machete</i>	
<b>Texier 'Brezeme' Northern Rhone, France 2021 Syrah</b>	<b>\$18</b>
<i>Drink with Guajolote con Mole Negro</i>	
<b>Casa Setaro 'Terramatta' Campania, Italy 2022 Aglianico</b>	<b>\$13</b>
<i>Drink with Carne Machete</i>	

## Cerueca, Cidre, Seltzer

Cerveceria Norte, <b>Gallito Mexican Style Lager</b> oregon (12oz can)	<b>\$6</b>
Cerveceria Norte, <b>Claro IPA</b> , oregon (12oz can)	<b>\$6</b>
Best Day, <b>West Coast IPA Non Alcoholic</b> , california (12oz can)	<b>\$6</b>
Son Of Man 'beti' <b>Dry Cider</b> , columbia gorge (12oz can)	<b>\$10</b>
Baumans 'authentic' <b>Cider</b> , oregon (16oz can)	<b>\$11</b>
Post Familiar 'dry rosé' <b>Wine Seltzer</b> , Oregon (12oz can)	<b>\$11</b>
<i>-salty bath bomb, strawberry cactus. arapefruit acid trip. your brain on rosé.</i>	