

FOR THE TABLE

FRESH SMOKED GUACAMOLE ^{VG} 15
TOMATO • RED ONION • CILANTRO • TORTILLA CHIPS
ADD PORK CHICHARRON + \$6

QUESO BIRRIA ^G 22
QUESO OAXACA • BIRRIA BEEF
HOMEMADE TORTILLAS • MICRO CILANTRO

FRIJOLE MATONES ^D 20
RIBETIADA GRILL TOSTADA • ADOBO PORK
CORN GORDITAS • MICRO CILANTRO • ROASTED ONION

GORDITAS MARI ^G[Ⓢ] 20
OAXACA CHEESE • MENONITA CHEESE • SALSA CHILE DE ARBOL

TAKIS ESQUITES ^D 16
CORN • MEXICAN SOUR CREAM • QUESO FRESCO
CHILE DE ARBOL • SPICY MAYO • SPICY TAKIS

EMPALMES ESTILO MONTERREY ^G 20
AVOCADO, TOMATILLO & SERRANO SAUCE • ASADO BEANS
PORK CHICHARRON PRENSADO • SALSA MACHA

SPECIALTIES

CHILMOLI BONE-IN AL CARBON 38
AL CARBON BONE-IN SHORT RIB • HOMEMADE TORTILLAS
PICKLED HABANERO & RED ONION • CRISPY LEEKS

WAGYU BURGER ^G 30
BACON JAM • GARLIC AIOLI • OAXACA CHEESE • GRILL AVOCADO
PICKLED JALAPENO • PIQUIN MUSTARD • FRENCH FRIES

SEA BASS ^G 40
ROASTED CORN ESQUITES • PIQUIN OLIVA LIMON • FRIED KALE

ZARANDEADO GRILLED OCTOPUS 38
PIQUIN MUSTARD SAUCE • ROASTED GREEN ONION

ACHIOTE SALMON ^D^G 32
GUAJILLO DASHI-BRAISED BO CHOY • PONZU BUTTER
SNOW PEAS

AL PASTOR HALF-CHICKEN ^D 26
ACHIOTE-MARINATED • CRIOLLA SALSA • SPICY PERUVIAN
POTATOES • CAMBRAY ONION

CHILMOLI MEXICAN STEAK HOUSE
CHILMOLI, DERIVED FROM THE NAHUATL LANGUAGE, MEANS “SAUCE MADE FROM CHILI PEPPERS.” THIS EVOCATIVE NAME CONNECTS TO BOTH MESOAMERICAN HERITAGE AND MEXICAN ROOTS. THE SLOGAN, “FLAVORS OF MY LAND,” CELEBRATES MEXICAN GASTRONOMY, WHERE DRIED CHILIES PLAY A CENTRAL ROLE. AMONG OUR SIX SAUCES, FIVE FEATURE THE FIERY MOUNTAIN CHILI CHILTEPIN OR PIQUIN , CAPTURING THE ESSENCE OF WILD MEXICAN TERRAIN

CHILMOLI

Mexican Steakhouse

FROM THE GRILL

CHILMOLI CHURRASCO 145 BRAZILIAN STYLE PICANHA STEAK • RIB EYE • ACHIOTE CHICKEN LAMB CHOPS • SPICY SAUSAGE SERVES FOUR	52 OZ PRIME TOMAHAWK 185 SERVES FOUR	36 OZ COWBOY PRIME RIBEYE 105 SERVES TWO	LADRILLO TENDERLOIN FILET 260 PIQUIN BUTTER • TORTILLA RUB SERVES FOUR	16 OZ COLORADO LAMB CHOPS 55
ALL STEAKS ARE SERVED WIHT ARGENTINIAN CHIMICHURRI HOMEMADE MOLCAJETE SALSA, GRILLED SERRANOS AND GRILLED SHISHITO PEPPERS				
8 OZ CENTER CUT PRIME FILET MIGNON 48			16 OZ PRIME RIBEYE 54	
16 OZ PRIME STRIPLOIN STEAK 55			10 OZ PRIME PICANHA 45	

TOSTADAS & HAND ROLLS

TUNA TOSTADA (3 PCS) ^G^N 30
TUNA • PONZU MACHA • CORN TOSTADA • FRIED KALE
AVOCADO • RED ONION • CHIPOTLE TOGARASHI MAYO

HAMACHI CRUDO TOSTADA (3 PCS) ^G^D 30
CUCUMBER • TRUFFLE OIL • CORN TOSTADA • WASABI AVOCADO
CRISPY ONION • SHISO LEAF

HAND ROLLS (3 PCS) ^S 26
SPICY TUNA • SAMON DRAGON • SHRIMP TEMPURA

SALADS

GRILLED BEETROOT ^D^N 20
PISTACHIO • BABY ARUGULA • SOUR MILK CHIMICHURRI
PALANQUETA PEANUT BRITTLE • LEMON OIL • COTIJA CHEESE
CHIPOTLE AIOLI

REGIA SALAD ^D 24
CRISPY CHICHARRON • CILANTRO • CHERRY TOMATO
GREEN OLIVES • AVOCADO DRESSING • FETA CHEESE
OAXACA CHEESE

CEVICHES & TIRADITO

WAGYU BEEF TIRADITO 32
AVOCADO • ROASTED ONION • RAZURADA PIQUIN • CUCUMBER

TUNA TIRADITO ^S 28
AHI TUNA • ACEVICHADO PONZU SAUCE • WATERMELON
CUCUMBER • RED ONION • TOBIKO

BRUJA SHRIMP AGUACHILE ^S 26
SALSA PIQUIN SALSA • BRUJA • BABY CUCUMBER • AVOCADO •
SERRANO • RED ONION

SCALLOPS AGUACHILE ^S 28
PIQUIN CHILTEPIN • LEMON GRASS SAUCE• LOTUS ROOT • AVOCADO
CHALACA

OCTOPUS AGUACHILE ^S 24
SERRANO SAUCE • GARLIC CHIPS • RED ONION • AVOCADO
BABY CUCUMBER

SALMON TIRADITO 24
CUCUMBER • RED ONION • AVOCADO • MORITA OIL • PONZU
LECHE DE TIGRE

SIDES

ROASTED OYSTER MUSHROOMS ^D^V 18
PONZU BUTTER • HORSERADISH AIOLI

POTATO THREE WAYS ^D 15
CRISPY POTATO • ROASTED FINGERLING • MASH POTATO
GREEN ONION

ARROZ MELOSO ^D 26
OYSTER MUSHROOM • BONE MARROW • PECORINO CHEESE
COTIJA CHEESE • RISSOTTO

TRUFFLE FRIES ^D 15
TRUFFLE OIL • PARMESAN CHEESE

GRILLED BROCCOLINI & BOK CHOI ^D 14
GARLIC OLIVE OIL • HIBISCUS SEA SALT • CHILI POWDER

FRIED CAULIFLOWER STEAK 22
PIQUIN OLIVA LIMON • ARBOL CHIPOTLE AIOLI
PISTACHIO • ROASTED QUICOS

POBLANO MAC & CHEESE ^D^G 22
ROASTED POBLANO • CHORIZO CRUMBLE • ROASTED ONION

CHILMOLI TACOS

MADE WITH HOMEMADE TORTILLAS

KUSHIYAKI FAJITA SKEWERS (3 PCS) ^D 32
JOCOQUE • FAJITA • PICKLED SERRANO CILANTRO SALSA
FLOUR TORTILLA 3PC

TACO DE MILANESA (3 PCS) ^G^D 32
BEEF FILET • FRENCH FRIES • SALSA VERDE • SALSA CHILE GUERO
MATONES BEANS • OAXACA CHEESE

BONE-MARROW&RIBEYE TACO (4 PCS)^G 36
ROASTED ONION • SALSA CHILE PIQUIN • FRIED LEEKS
CILANTRO • ONION

FAJITA WAGYU MATAMOROS (5 PCS) ^G[Ⓢ] 30
AVOCADO • QUESO FRESCO • ONION • CILANTRO • SALSA CREMOSA

TACO DE PICANHA (3 PCS) ^D^G 28
CORN TORTILLA • OAXACA CHEESE • ONION CILANTRO • SALSA
CHILE DE ARBOL

SALSAS CHILMOLI

AT CHILMOLI SALSAS ARE MADE FRESH AND AT THE MOMENT

MOLCAJETE CHILMOLI

SALSA PEPITA • SALSA MACHA • SALSA CHILE PIQUIN
SALSA CHILE DE ARBOL • SALSA VERDE CRUDA

EXECUTIVE CHEF RAFAEL VILLALPANDO

CONSUMING RAW OR UNCOOKED MEATS
POULTRY, SEAFOOD, SHELLFISH, OR EGGS
MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS

^G GLUTEN ^V VEGETERIAN ^{VG} VEGAN ^D DAIRY ^S SHELLFISH ^N NUTS