

# CHILMOLI

Mexican Steakhouse

## FOR THE TABLE

<b>FRESH SMOKED GUACAMOLE</b> (G)	14
TOMATO • RED ONION • CILANTRO • TORTILLA CHIPS ADD PORK CHICHARRON + \$6	
<b>QUESO BIRRIA</b> (G)	22
QUESO OAXACA • BIRRIA BEEF HOMEMADE TORTILLAS • MICRO CILANTRO	
<b>FRIJOLE MATONES</b> (G)	17
RIBETIADA GRILL TOSTADA • ADOBO PORK CORN GORDITAS • MICRO CILANTRO • ROASTED ONION	
<b>CHILMOLI CORN EMPANADAS</b> (G)(V)	20
AJI AMARILLO • SALSA VERDE • OAXACA CHEESE CHIMICHURRI	
<b>TAKIS ESQUITES</b> (G)	16
CORN • MEXICAN SOUR CREAM • QUESO FRESCO CHILE DE ARBOL • SPICY MAYO • SPICY TAKIS	
<b>EMPALMES ESTILO MONTERREY</b> (G)	20
AVOCADO, TOMATILLO & SERRANO SAUCE • ASADO BEANS PORK CHICHARRON PRENSADO • SHREDDED BEEF • SALSA MACHA	

## FROM THE GRILL

<b>CHILMOLI CHURRASCO</b>	145	ALL STEAKS ARE SERVED WITH ARGENTINIAN CHIMICHURRI HOMEMADE MOLCAJETE SALSA, GRILLED SERRANOS AND GRILLED SHISHITO PEPPERS
BRAZILIAN STYLE PICANHA STEAK • RIB EYE • ACHIOTE CHICKEN LAMB CHOPS • SPICY SAUSAGE SERVES FOUR		
<b>52 OZ PRIME TOMAHAWK</b>	165	
SERVES FOUR		
<b>28 OZ COWBOY PRIME RIBEYE</b>	75	<b>8 OZ CENTER CUT PRIME FILET MIGNON</b> 48
SERVES TWO		<b>16 OZ PRIME RIBEYE</b> 52
<b>16 OZ COLORADO LAMB CHOPS</b>	49	<b>20 OZ PRIMER PORTER HOUSE</b> 62
<b>10 OZ PRIME PICANHA</b>	45	<b>16 OZ PRIME STRIPLON STEAK</b> 48

## SIDES

<b>FRIED BRUSSEL SPROUTS</b> (V)	15
COTIJA CHEESE • CHERRY VINAIGRETTE • GOLDEN RAISINS	
<b>ROASTED OYSTER MUSHROOMS</b> (G)(V)	18
PONZU BUTTER • HORSERADISH AIOLI	
<b>POTATO THREE WAYS</b> (G)	14
CRISPY POTATO • ROASTED FINGERLING • MASH POTATO GREEN ONION	
<b>GRILLED NAPA CABBAGE</b> (G)(V)	15
PISTACHIO • PIQUIN GARLIC AIOLI • PARMESAN CHEESE COTIJA CHEESE • QUICOS	
<b>TRUFFLE FRIES</b> (G)	15
TRUFFLE OIL • PARMESAN CHEESE	
<b>GRILLED BROCCOLINI &amp; BOK CHOI</b> (G)	14
GARLIC OLIVE OIL • HIBISCUS SEA SALT • CHILI POWDER	
<b>FRIED CAULIFLOWER STEAK</b>	19
PIQUIN OLIVA LIMON • ARBOL CHIPOTLE AIOLI PISTACHIO • ROASTED QUICOS	
<b>POBLANO MAC &amp; CHEESE</b> (G)(G)	21
ROASTED POBLANO • CHORIZO CRUMBLE • ROASTED ONION	

## SALADS

<b>GRILLED BEETROOT</b> (G)(N)	18
PISTACHIO • BABY ARUGULA • SOUR MILK CHIMICHURRI PALANQUETA PEANUT BRITTLE • LEMON OIL • COTIJA CHEESE CHIPOTLE AIOLI	
<b>REGIA SALAD</b> (G)	16
CRISPY CHICHARRON • CILANTRO • CHERRY TOMATO GREEN OLIVES • AVOCADO DRESSING • FETA CHEESE OAXACA CHEESE	
<b>HEIRLOOM TOMATO BURRATA</b> (G)	17
COLORFUL TOMATOS • WATERMELON DRESSING HEART OF PALM MIXED CRESS • SHAVED FENNEL BALSAMIC REDUCTION • WATERMELON	
<b>KALE SALAD</b> (G)	16
MANCHEGO CHEESE • HEIRLOM CHERRY TOMATO ROASTED MACADAMIA NUT • RAINBOW QUINOA ORANGE & WHITE BALSAMIC VINAIGRETTE • BLOOD ORANGE	

## CHILMOLI TACOS (3 PCS) MADE WITH HOMEMADE TORTILLAS

<b>STEAK GAONERA DE ARETE</b> (G)(G)	23
SALSA VERDE • ROASTED LEEKS • ROASTED GREEN ONION	
<b>PORK BELLY TACO</b> (G)(G)	21
SALSA CHILE SECOS • YUZU & AVOCADO PUREE PICKLED RED ONION • HABANERO	
<b>BONE-MARROW &amp; RIBEYE TACO</b> (G)	28
ROASTED ONION • SALSA CHILE PIQUIN • FRIED LEEKS CILANTRO • ONION	
<b>OCTOPUS CHICHARRON TACO</b> (G)(G)	22
GUACAMOLE • CILANTRO • SALSA MACHA • GREEN ONION	
<b>BARBACOA TACO RIBETIADO</b> (G)	22
SALSA MACHA • CILANTRO • ONION • SALSA VERDE	
<b>FAJITA WAGYU MATAMOROS (5 PCS)</b> (G)(G) 30	
AVOCADO • QUESO FRESCO • ONION • CILANTRO • SALSA CREMOSA	
<b>PICANHA VOLCAN</b> (G)(G)	22
OAXACA CHEESE • FRESH CILANTRO SALAD SALSA CHILE DE ARBOL	

## CEVICHEs & TIRADITO

<b>WAGYU BEEF TIRADITO</b>	28
AVOCADO • ROASTED ONION • RAZURADA PIQUIN • CUCUMBER	
<b>TUNA TIRADITO</b>	26
AHI TUNA • ACEVICHADO PONZU SAUCE • WATERMELON CUCUMBER • RED ONION • TOBIKO	
<b>SHRIMP COCKTAIL</b> (G)	22
POACHED MARINATED SHRIMP • AGUACHILE ROJO • CILANTRO OIL • AVOCADO • SERRANO	
<b>SNAPPER Ceviche</b>	24
LECHE DE TIGRE • SWEET POTATO • RED ONION • SERRANO CRISPY CANCHAS • CILANTRO OIL	
<b>OCTOPUS AGUACHILE</b>	22
SERRANO SAUCE • GARLIC CHIPS • RED ONION • AVOCADO BABY CUCUMBER	
<b>CHILMOLI OYSTERS (HALF DOZEN)</b> (G)	24
CLAMATO SAUCE • LEMON GRASS MIGNONETTE • TOBIKO MICRO CILANTRO	
<b>SALMON TIRADITO</b>	23
CUCUMBER • RED ONION • AVOCADO • MORITA OIL • PONZU LECHE DE TIGRE	

## SPECIALTIES

<b>CHILMOLI BONE-IN AL CARBON</b>	38
AL CARBON BONE-IN SHORT RIB • HOMEMADE TORTILLAS PICKLED HABANERO & RED ONION • CRISPY LEEKS	
<b>WAGYU BURGER</b> (G)	30
BACON JAM • GARLIC AIOLI • OAXACA CHEESE • GRILL AVOCADO PICKLED JALAPENO • PIQUIN MUSTARD • FRENCH FRIES	
<b>SEA BASS</b> (G)	40
ROASTED CORN ESQUITES • PIQUIN OLIVA LIMON • FRIED KALE	
<b>GRILLED PRAWNS</b>	38
PIQUIN MUSTARD SAUCE • ROASTED GREEN ONION	
<b>ACHIOTE SALMON</b> (G)(G)	32
GUAJILLO DASHI-BRAISED BO CHOY • PONZU BUTTER SNOW PEAS	
<b>AL PASTOR HALF-CHICKEN</b> (G)	26
ACHIOTE-MARINATED • CRIOLLA SALSA • SPICY PERUVIAN POTATOES • CAMBRAY ONION	
<b>ZARANDEADO GRILLED OCTOPUS</b>	38
PIQUIN MUSTARD SAUCE • ROASTED GREEN ONION	

## SALSAS CHILMOLI

AT CHILMOLI SALSAS ARE MADE FRESH AND AT THE MOMENT

### MOLCAJETE CHILMOLI 4

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

## CHILMOLI MEXICAN STEAK HOUSE

IN NAHUATL MEANS SAUCE MADE FROM CHILI PEPPERS AND I USE THIS NAME FOR MY ARTISAN SAUCES BECAUSE THIS LANGUAGE WAS ONE OF THE MOST IMPORTANT IN MESOAMERICA AND SOMEHOW SPEAKS OF OUR MEXICAN ROOTS. THE SLOGAN "FLAVORS OF MY LAND" IS RELATED TO MEXICAN GASTRONOMY THAT USES DRIED CHILI IN MANY OF ITS DICHS. OF THE 6 SAUCES THAT MAKE 5 CONTAIN IN SOME PROPORTION A MOUNTAIN CHILE CALLED CHILTEPIN OR CHILPAY

## CHEF RAFAEL VILLALPANDO

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

(G) GLUTEN (V) VEGETARIAN (M) VEGAN (D) DAIRY (S) SHELLFISH (N) NUTS