

**FOR THE TABLE**

**FRESH SMOKED GUACAMOLE** (V) 14  
TOMATO • RED ONION • CILANTRO • TORTILLA CHIPS  
ADD PORK CHICHARRON + \$4

**QUESO BIRRIA** (C) 22  
QUESO OAXACA • HOMEMADE TORTILLA  
MICRO CILANTRO • BIRRIA BEEF

**FRJOLE MATONES** (C) 17  
RIBETIADA GRILL TOSTADA • ADOBO PORK TOMATO SAUCE  
CORN GORDITAS • MICRO CILANTRO • ROASTED ONION

**CHILMOLI CORN EMPANADAS** (C) (V) 20  
AJÍAMARILLO • SALSA VERDE • OAXACA CHEESE  
CHIMICHURRI

**TAKIS ESQUITES** (C) 16  
CORN • MEXICAN SOUR CREAM • QUESO FRESCO  
CHILE DE ARBOL • SPICY MAYO • SPICY TAKIS

**EMPALMES ESTILO MONTERREY** (C) 20  
AVOCADO, TOMATILLO & SERRANO SAUCE • PORK CHICHARRON  
PRENSADO • ASADO BEANS • SHREDDED BEEF • SALSA MACHA

**SALADS**

**GRILLED BEETROOT** (C) (V) 18  
PISTACHIO • BABY ARUGULA • SOUR MILK CHIMICHURRI  
PALANQUETA PEANUT BRITTLE • LEMON OIL • COTIJA CHEESE  
CHIPOTLE AIOLI

**REGIA SALAD** (C) 16  
CRISPY CHICHARRON • CILANTRO • CHERRY TOMATO  
GREEN OLIVES • AVOCADO DRESSING • FETA CHEESE  
OAXACA CHEESE

**HEIRLOOM TOMATO BURRATA** (C) 17  
COLORFUL TOMATOS • WATERMELON DRESSING  
HEART OF PALM MIXED CRESS • SHAVED FENNEL  
BALSAMIC REDUCTION • WATERMELON

**KALE SALAD** (C) 16  
MANCHEGO CHEESE • HEIRLOOM CHERRY TOMATO  
ROASTED MACADAMIA NUT • RAINBOW QUINOA  
ORANGE & WHITE BALSAMIC VINAIGRETTE • BLOOD ORANGE

**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 "THE FLAVORS OF MY LAND" IS RELATED TO MEXICAN GASTRONOMY THAT USES DRIED CHILI IN MANY OF ITS DISHES. OF THE 6 SAUCES THAT I MAKE, 5 CONTAIN IN SOME PROPORTION A MOUNTAIN CHILE CALLED CHILTEPIN OR CHILPAY.

# CHILMOLI

*Mexican Steakhouse*

**FROM THE GRILL**

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|---|-----|
| <b>CHILMOLI CHURRASCO</b><br>BRAZILIAN STYLE PICANHA STEAK • RIB EYE • ACHIOTE CHICKEN<br>LAMB CHOPS • SPICY SAUSAGE<br>SERVES FOUR | 145 |
| <b>52OZ PRIME TOMAHAWK</b><br>SERVES FOUR   | 165 |
| <b>20OZ PRIME PORTER HOUSE</b>  | 62  |
| <b>16OZ COLORADO LAMB CHOPS</b>   | 49  |
| <b>10OZ PRIME PICANHA</b>   | 45  |
| <b>8OZ CENTER CUT PRIME FILET MIGNON</b>  | 48  |
| <b>14OZ PRIME RIBEYE</b>  | 45  |
| <b>24OZ COWBOY PRIME RIBEYE</b>   | 65  |
| <b>16OZ PRIME STRIPLAIN STEAK</b>   | 48  |

ALL STEAKS ARE SERVED WITH ARGENTINIAN CHIMICHURRI  
HOMEMADE MOLCAJETE SALSA GRILLED SERRANOS  
AND GRILLED SHISHITO PEPPERS

**CHILMOLI TACOS (3PC)** MADE WITH HOMEMADE TORTILLAS

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| <b>STEAK GAONERA DE ARETE</b> (C) (V) 23<br>SALSA VERDE • ROASTED LEEKS • ROASTED GREEN ONION                       |
| <b>PORK BELLY TACO</b> (C) (V) 21<br>SALSA CHILE SECOS • YUZU & AVOCADO PUREE<br>PICKLED RED ONION • HABANERO       |
| <b>BONE-MARROW &amp; RIBEYE TACO</b> (C) 26<br>ROASTED ONION • SALSA CHILE PIQUIN • FRIED LEEKS<br>CILANTRO • ONION |
| <b>OCTOPUS CHICHARRON TACO</b> (C) (V) 22<br>GUACAMOLE • CILANTRO • SALSA MACHA • GREEN ONION                       |
| <b>BARBACOA TACO RIBETIADO</b> (C) 22<br>SALSA MACHA • CILANTRO • ONION • SALSA VERDE                               |
| <b>FAJITA WAGYU ESTILO MATAMOROS</b> (C) (V) 25<br>AVOCADO • QUESO FRESCO • SALSA CREMOSA                           |
| <b>PICANHA VOLCAN</b> (C) (V) 22<br>OAXACA CHEESE • FRESH CILANTRO SALAD<br>SALSA CHILE DE ARBOL                    |

**CEVICHE Y TIRADITOS**

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| <b>WAGYU BEEF TIRADITO</b> 28<br>AVOCADO • ROASTED ONION • RAZURADA PIQUIN • CUCUMBER                                   |
| <b>TUNA TIRADITO</b> 26<br>AHI TUNA • ACEVICHADO PONZU SAUCE • WATERMELON<br>CUCUMBER • RED ONION • TOBIKO              |
| <b>SHRIMP COCKTAIL</b> (C) 22<br>PAOCHED MARINATED SHRIMP • AGUACHILE ROJO • CILANTRO<br>OIL • AVOCADO • SERRANO        |
| <b>SNAPPER CEVICHE</b> 24<br>LECHE DE TIGRE • SWEET POTATO • RED ONION • SERRANO<br>CRISPY CANCHAS • CILANTRO OIL       |
| <b>OCTOPUS AGUACHILE</b> 22<br>SERRANO SAUCE • GARLIC CHIPS • RED ONION • AVOCADO<br>BABY CUCUMBER                      |
| <b>CHILMOLI OYSTERS (1/2 DOZEN)</b> (C) 24<br>CLAMATO SAUCE • ACEVICHA LEMONGRASS MIGNONETTE<br>TOBIKO • MICRO CILANTRO |
| <b>SALMON TIRADITO</b> 23<br>CUCUMBER • RED ONION • AVOCADO • MORITA OIL • PONZU<br>LECHE DE TIGRE                      |

**SALSAS CHILMOLI**  
AT CHIMOLI ALL 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 ARUGULA

**SIDES**

**FRIED BRUSSEL SPROUTS** (V) 15  
COTIJA CHEESE • CHERRY VINAIGRETTE • GOLDEN RAISINS

**ROASTED OYSTER MUSHROOMS** (C) (V) 18  
PONZU BUTTER • HORSERADISH AIOLI

**POTATO THREE WAYS** (C) 14  
CRISPY POTATO • ROASTED FINGERLING • MASH POTATO  
GREEN ONION

**GRILLED NAPA CABBAGE** (C) (V) 15  
PISTACHIO • PIQUIN GARLIC AIOLI • PARMESAN CHEESE  
COTIJA CHEESE • QUICOS

**TRUFFLE FRIES** (C) 15  
PARMESAN CHEESE • TRUFFLE OIL

**GRILLED BROCCOLINI & DASHI BOK CHOI** (C) 14  
GARLIC OLIVE OIL • HIBISCUS SEA SALT • CHILI POWDER

**FRIED CAULIFLOWER STEAK** (C) (V) 18  
PIQUIN OLIVA LIMON • ARBOL CHIPOTLE AIOLI  
PISTACHIO • ROASTED QUICOS

**POBLANO MAC & CHEESE** (C) 18  
ROASTED POBLANO • CHORIZO CRUMBLE • ROASTED ONION

**SPECIALTIES**

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

**WAGYU BURGER** (C) 30  
BACON JAM • GARLIC AIOLI • OAXACA CHEESE  
GRILLED AVOCADO • PIQUIN MUSTARD • PICKLED JALAPENO

**SEA BASS** (C) 40  
ROASTED CORN ESQUITES • PIQUIN OLIVA LIMON • FRIED KALE

**GRILLED PRAWNS** 38  
AJILLO SAUCE • ROASTED SHISHITO PEPPERS  
CHARRED LEMON

**ACHIOTE SALMON** (C) (V) 32  
GUAJILLO DASHI-BRAISED BOK CHOY • PONZU BUTTER  
SNOW PEAS

**AL PASTOR HALF-CHICKEN** (C) 26  
ACHIOTE-MARINATED • CRIOLLA SALSA • SPICY PERUVIAN  
POTATOES • CAMBRAY ONION

**ZARANDEADO GRILLED OCTOPUS** 38  
PIQUIN MUSTARD SAUCE • ROASTED GREEN ONION

**CHEF RAFAEL VILLALPANDO**  
CONSUMING RAW OR UNDERCOOKED MEATS  
POULTRY, SEAFOOD, SHELLFISH, OR EGGS  
MAY INCREASE YOUR RISK OF  
FOODBORNE ILLNESS.

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