



SOUPS

- SOPA DE TORTILLA** 10
(tortilla soup)
Roasted tomato, crispy tortilla, panela cheese, avocado
- POZOLE* ROJO** 10
(pork stew)
Braised suckling pig, hominy, radish

STARTERS

- QUESADILLA** 8
Zucchini blossoms, Oaxaca cheese, corn tortilla
- ESQUITES** 25
(street corn)
Corn off the cob, crab meat, cotija cheese, chili lime mayo
- GUACAMOLE (V)** 15
Hass avocados, tomato, green chili, cilantro, white corn tostada
- TLAYUDAS** 18
(open-faced taco)
Shrimp, black beans, avocado, queso fresco, cream

TOSTADAS AND CEVICHE

- YELLOWFIN TUNA TOSTADA** 28
(flat taco)
Black garlic hummus, pickled manzano chili, tomato confit
- KAMPACHI TOSTADA** 28
(flat taco)
Japanese Yellowtail ceviche, corn, cucumber, ancho chili, cured onion, roasted pineapple, avocado
- CEVICHE DE GROUPER** 32
Grapefruit, mandarin, serrano pepper, watercress, mint
- CEVICHE DE TUNA** 32
Pickled radish, cucumber, avocado, mezcal, peanut-chili sauce, crispy leeks, watermelon
- AGUACHILE MIXTO** 35
(mixed seafood ceviche)
Shrimp, octopus, Sinaloa scallops, soy-lime marinade, cucumber, avocado, cilantro, piquin hot sauce

ORC STREET TACOS

- 2 per order 16
- SHRIMP**
Shredded cabbage, pickled radish, zucchini blossoms, cilantro, pipian sauce
- MAHI MAHI & OCTOPUS**
Cucumber pico de gallo, lentil salad, squash blossoms, cilantro, peanuts
- VEGETABLE MOLE (V)**
Roasted cauliflower, Brussels sprouts, Jerusalem artichoke, grilled mushrooms, pumpkin seeds
- AL PASTOR**
(pineapple grilled pork)
Adobo red chili, caramelized pineapple, charred green onion, cilantro
- TINGA DE POLLO**
(pulled chicken with chipotle)
Tomato, onion, chipotle, wild greens, queso fresco
- SKIRT STEAK**
Charred onion, avocado, pico de gallo, chile de arbol
- COCHINITA** (slow roasted pork)
Refried beans, pickled onions, banana leaf, habanero ashes

MAIN DISHES TO SHARE FAMILY STYLE

- ENCHILADAS DE MOLE POBLANO** 28
Rotisserie chicken, mulato chili, cured onions, almonds, peanuts, pepitas, sesame seeds, lime crema
- FLAUTAS** 28
(fried rolled tacos)
Chicken, shredded greens, queso fresco, green tomatillo sauce, lime crema
- VERACRUZ STYLE SNAPPER AND LOBSTER** 45
Potato, roasted pepper, stewed tomatoes, green olives, capers
- TAMAL** 28
Duck confit, Oaxaca mole, dark cocoa, chilis, banana leaves
- CRAB PIPIAN** 38
Crispy soft-shell crab, amaranth, black beans, pumpkin seeds, wild greens
- COCHINITA PIBIL** 32
(slow roasted pork)
Banana leaf, pickled onions, habanero ashes, corn tortillas, plantain tortitas

SWEETS

- CHURROS (V)** 12
Cinnamon, Chiapas chocolate sauce, caramel sauce
- TARTA PLATANO CON DULCE DE LECHE (V)** 12
Banana cream pie, walnut crust

**Contains Gluten*

All of our menu offerings are Gluten-free.

Prepared in our kitchen that commonly handles wheat products and other grains.
(DF) = Dairy Free, (V) = Vegetarian, (VG) = Vegan

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



COCKTAILS

15

STRAWBERRY/PINEAPPLE PALOMA

Cazadores Silver Tequila, Pineapple Juice, Grapefruit Juice, Strawberry Puree, Soda Water, Tajin Rim, Pineapple Garnish

BLUE IGUANA

Cazadores Silver Tequila, Blue Curacao, Lime Juice, Coconut Fiesta Cream, Pineapple Juice, Tajin Rim, Pineapple Garnish

VIDA LOCA

Tanteo Jalapeño Tequila, Lime Juice, Passion Fruit Puree, Jalapeño Salt Rim, Lime Garnish

MEZCAL MULE

Illegal Mezcal, Peach Schnapps, Lime Juice, Simple Syrup, Ginger Beer, Lime Garnish

SHELBY STREET SOUR

Cazadores Silver Tequila, Demerara Syrup, Lime Juice, Pineapple Juice, Atomized Mezcal, Pineapple Garnish

SPICY MARGARITA

Tanteo Jalapeño Tequila, Agave Nectar, Lime Juice, Jalapeño Salt Rim, Lime Garnish

EL LUCHADOR

Tanteo Habanero Tequila, Agave Nectar, Lime Juice, Lemon Juice, Watermelon Puree, Salt Rim, Lime Garnish

HUMO DE FRESA

Illegal Mezcal, Grand Marnier, Strawberry Purée, Lime Juice, Black Sea Salt Rim, Lime Garnish

PINEAPPLE MEZCALITA

Illegal Mezcal, Coconut Fiesta Cream, Lemon Juice, Pineapple Juice, Cayenne Pepper Rim, Pineapple Garnish

TEQUILA SELECTIONS

(2oz Pour)

ALDEZ REPOSADO 23

ALDEZ AÑEJO 25

CASAMIGOS BLANCO 18

CASAMIGOS REPOSADO 21

CINCORO BLANCO 30

CINCORO REPOSADO 45

CINCORO AÑEJO 52

CLASE AZUL PLATA 45

CLASE AZUL REPOSADO 50

DON JULIO AÑEJO 27

DON JULIO 1942 40

EL TESORO AÑEJO 45

ORC PRIVATE SELECTION

KOMOS AÑEJO 44

CRISTALINO

KOMOS REPOSADO ROSA 41

PATRON AÑEJO 25

ORC PRIVATE SELECTION

PATRON REPOSADO 25

ORC PRIVATE SELECTION

MEZCAL SELECTIONS

(2oz Pour)

BOZAL MADRECUISHE 30

BOZAL TEPEZTATE 30

BOZAL TOBASICHE 30

ILEGAL JOVEN 15

WINES BY THE GLASS

Full menu available upon request

PINOT GRIGIO


Vicolo 5

Santa Margherita 15

SAUVIGNON BLANC

Rodney Strong 5

Momo 13

Grgich Hills  20

Patient Cottat 19

CHARDONNAY

ORC Private Reserve 5

Kendall-Jackson 10

Sonoma-Cutrer 15

Frank Family 20

PINOT NOIR

Oyster Bay 5

J Vineyards 15

CABERNET SAUVIGNON

ORC Private Reserve 5

Kendall-Jackson 10

Alexander Valley 15

Vineyards

Hess "Allomi"  25

ROSÉ

Moulin de Gassac Guilhem 6

Whispering Angel 15

SPARKLING (187ml)


Freixenet Brut 10

Canella Prosecco 12

Chandon Brut 16

Moët Impérial 30

Nicolas Feuillatte Rosé 32

 indicates members' choice

BEERS

ORC "THE POINT" IPA 9

DOMESTICS 5.5

Coors Light

Bud Light

Budweiser

Miller Lite

Michelob Ultra

IMPORT/SPECIALTY BEERS 6.5

Tecate | Modelo | Modelo Negra

Corona Extra | Corona Light

Amstel Light | Heineken

Heineken Light | Red Stripe

Funky Buddha Vibin' Groovable Lager

Sandbar Sunday Wheat Ale | Stella Artois

Sierra Nevada Pale Ale

Lagunitas Daytime IPA

Athletic Brewing Company N/A

Omission Pale Ale (Gluten-Free)