

CHILMOLI

Mexican Steakhouse

FOR THE TABLE

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

FROM THE GRILL

CHILMOLI CHURRASCO	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		
52 OZ PRIME TOMAHAWK	170	
SERVES FOUR		
28 OZ COWBOY PRIME RIBEYE	75	8 OZ CENTER CUT PRIME FILET MIGNON 48
SERVES TWO		16 OZ PRIME RIBEYE 54
16 OZ COLORADO LAMB CHOPS	49	20 OZ PRIME PORTER HOUSE 62
10 OZ PRIME Picanha	45	16 OZ PRIME STRIPLAIN STEAK 52

SIDES

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

SALADS

GRILLED BEETROOT (V)(V)	18
PISTACHIO • BABY ARUGULA • SOUR MILK CHIMICHURRI PALANQUETA PEANUT BRITTLE • LEMON OIL • COTIJA CHEESE CHIPOTLE AIOLI	
REGIA SALAD (V)	16
CRISPY CHICHARRON • CILANTRO • CHERRY TOMATO GREEN OLIVES • AVOCADO DRESSING • FETA CHEESE OAXACA CHEESE	
HEIRLOOM TOMATO BURRATA (V)	17
COLORFUL TOMATOS • WATERMELON DRESSING HEART OF PALM MIXED CRESS • SHAVED FENNEL BALSAMIC REDUCTION • WATERMELON	
KALE SALAD (V)	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

STEAK GAONERA DE ARETE (V)(V)	23
SALSA VERDE • ROASTED LEEKS • ROASTED GREEN ONION	
PORK BELLY TACO (V)(V)	21
SALSA CHILE SECOS • YUZU & AVOCADO PUREE PICKLED RED ONION • HABANERO	
BONE-MARROW & RIBEYE TACO (V)	28
ROASTED ONION • SALSA CHILE PIQUIN • FRIED LEEKS CILANTRO • ONION	
OCTOPUS CHICHARRON TACO (V)(V)	22
GUACAMOLE • CILANTRO • SALSA MACHA • GREEN ONION	
TACO DE MILANESA (V)(V)	24
BEEF • FRENCH FRIES • SALSA VERDE • SALSA CHILE GUERO • MATONES BEANS • OAXACA CHEESE	
FAJITA WAGYU MATAMOROS(5 PCS) (V)(V)	30
AVOCADO • QUESO FRESCO • ONION • CILANTRO • SALSA CREMOSA	
PICANHA VOLCAN (V)(V)	22
OAXACA CHEESE • FRESH CILANTRO SALAD SALSA CHILE DE ARBOL	

CEVICHEs & TIRADITO

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

SPECIALTIES

CHILMOLI BONE-IN AL CARBON	38
AL CARBON BONE-IN SHORT RIB • HOMEMADE TORTILLAS PICKLED HABANERO & RED ONION • CRISPY LEEKS	
WAGYU BURGER (V)	30
BACON JAM • GARLIC AIOLI • OAXACA CHEESE • GRILL AVOCADO PICKLED JALAPENO • PIQUIN MUSTARD • FRENCH FRIES	
SEA BASS (V)	40
ROASTED CORN ESQUITES • PIQUIN OLIVA LIMON • FRIED KALE	
ZARANDEADO GRILLED OCTOPUS	38
PIQUIN MUSTARD SAUCE • ROASTED GREEN ONION	
ACHIOTE SALMON (V)(V)	32
GUAJILLO DASHI-BRAISED BO CHOY • PONZU BUTTER SNOW PEAS	
AL PASTOR HALF-CHICKEN (V)	26
ACHIOTE-MARINATED • CRIOLLA SALSA • SPICY PERUVIAN POTATOES • CAMBRAY ONION	
TUNA TOSTADA (3 PCS) (V)(V)	30
TUNA • PONZU MACHA • CORN TOSTADA • FRIED KALE • AVOCADO • RED ONION • CHIPOTLE TOGARASHI MAYO	

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

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 CHILES PLAY A CENTRAL ROLE. AMONG OUR SIX SAUCES, FIVE FEATURE THE FIERY MOUNTAIN CHILI CHILTEPIN OR PIQUIN, CAPTURING THE ESSENCE OF WILD MEXICAN TERRAIN.

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