

# ORO

Mexican Gold. Mexican Cuisine

## by Nixta

### BOTANAS

GUACAMOLE (VV)  
avocado, pico verde, serrano, hoja santa, tostadas. \$ 14  
add chapulin \*\*\* or sikil p'aak +\$ 5  
add salsa humito, tatemada, or crudo + \$2 ea

QUESO FUNDIDO  
quesillo, chorizo, nopal salad, piña arbol salsa \$ 15

CEVICHE DE HONGOS (VV)  
mushroom, hearts of palm, tomato, lime marinade, tostadas \$ 16

AGUACHILE NEGRO \*/\*\*\*  
scallop, avocado mousse, cucumber, pico verde, corn husk ash \$ 18

QUESABIRRIA  
Peterson Farm beef birria, quesillo, consome, salsa humito nopales salad. \$ 18  
3 tacos, add 1 more taco \$ 5

TLAYUDA  
grande tostada, frijoles, quesillo, beef salpicon, avocado, tatemada salsa \$ 18

SOPES  
masa shell, braised venison, romaine, habanero, tomato consume, \$ 18

MOLOTES (V)  
sweet potato-hibiscus masa, romaine, Mexican dry aged cheese, harissa, crema. 3 pc \$ 15

TAMAL DE MILPA (VV)  
zucchini, sun-dried tomato, salsa quemada, crema de coliflor, frijol amarillo \$ 16

QUESADILLA DE ESPÁRRAGOS (V)  
requesón, asparagus, black garlic hollandaise, chimichurri \$ 16

CHOCHOYOTES MOFONGO  
plantain-masa dumpling, bacon jam, pickled onion, pickled fresno. 7 pc \$ 15

### GUARNICIONES

CAESAR  
romaine, caesar dressing, radicchio, avocado crouton, capers, queso cincho \$ 12

BETABEL # (VV)  
beets, avocado, baby kale, radish, salsa macha, oranges \$ 12

ZANAHORIA (VV)  
braised carrot, sikil p'aak, macha verde, arugula \$ 6

COLIFLOR ENCACAHUATADO # (VV)  
roasted cauliflower, peanut mole, kale, vinaigrette \$ 6

CARNITAS  
Berkshire pork, avocado salsa, cured onion, cilantro, chicharron \$ 6

### TACOS

TINGA DE POLLO  
chicken thigh, chipotle adobo, guacamole, romaine \$ 6

LENGUA  
beef tongue, salsa de chile de arbol, cured onion, cilantro \$ 7

PESCADO \*\*\*  
tortilla crusted mahi, guacamole, chayote slaw, chipotle crema \$ 7

CANGREJO \*\*\*  
soft shell crab, squid ink tempura kimchi, salsa de chili calabrese, saffron mayo \$ 12

BARBACOA #  
whole lamb shank, pipian negro, consomé, garbanzo, tortilla \$ 35

### PLATOS

PAN DE SALMON  
Skuna Bay salmon, sofrito, black bean tortilla, seafood caldillo, avocado salad \$ 24

ENMOLADAS DE PATO #  
duck confit, mole nixta, crema, queso fresco, cured onion, fruit pico \$ 22

LECHON PRENSADO  
suckling pig terrine, oro negro, curtido, kumquat salsa \$ 28

CHILE RELLENO (V)  
Poblano, spring vegetables, wild, rice, segeza \$ 22

REPOLLITOS (V)  
brussels sprouts, frijoles, chili, lime, cotija \$ 12

CHAYOTES (V)  
whipped goat cheese, tamarind, macha verde, arugula \$ 12

\*this item is served RAW OR UNDERCOOKED or contains, or may contain, raw or undercooked ingredient consuming raw or undcooked meat, poultry, shellfish, or eggs may increase your risk of food illness.

\*\*\*this item contains SHELLFISH

# this item contains PEANUTS or TREE NUTS

**POSTRES**

MOLE (V)  
Pasilla chile, dark chocolate,  
peanut brittle, nutella,  
banana \$ 12

TRES LECHES (V)  
sponge cake, tres leches,  
mango, coconut (contains  
gluten) \$ 10

TARTA DE LIMON (V)  
masa pastry, crema, citrus,  
meringue \$ 10

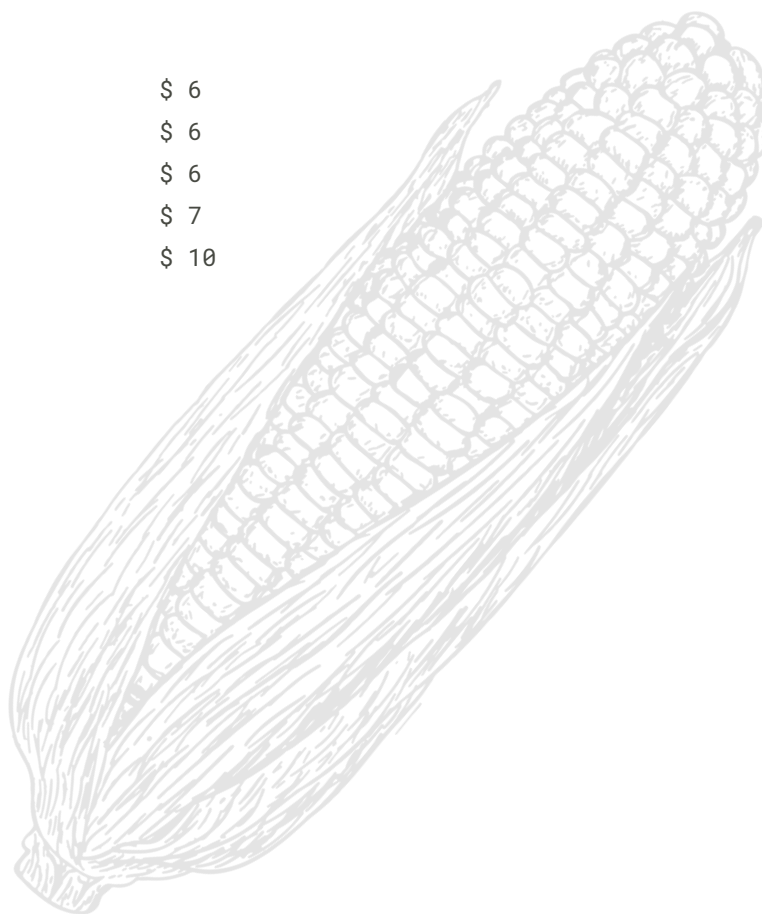
TAMAL DE PIÑA (VV)  
Sweet pineapple and carrot,  
olive oil masa, carrot sorbet \$ 10

**PARA LLEVAR**

TORTILLAS 1 dozen \$ 6  
TOSTADAS 10 count \$ 6  
Salsas 8oz \$ 6  
GUACAMOLE 8oz (no chips) \$ 7  
Salsa Macha \$ 10

**BEBIDAS SIN ALCOHOL / NA**

Agua de Jamaica \$ 5  
Hibiscus flower, spices, orange  
Horchata \$ 7  
MN Wild Rice, vanilla, oat milk  
Hecho en Mexico Coke \$ 4  
Jarritos \$ 4  
Mandarín / Pineapple / Guava / Lime  
Topo Chico \$ 4  
Coffee \$ 4  
Tea \$ 4  
Chamomile / Hibiscus / Black



**Service Charge**

An 18% service charge is added to all dine in guest checks. A service charge model helps us provide consistent living wages for all members of our team in a way that the traditional tip system cannot.

We keep the tip line on our guest checks because some customers have asked if they can leave extra for those who served them. That's super nice! But not expected.

Pursuant to Minn. Stat.;177,23 Subd 9, this charge is not a gratuity for employee service and is property of the restaurant to use as it sees fit.

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## BEBIDAS

### Cocteles

#### Margarita Classica \$13

Blanco Tequila, California Orange,  
Lime, Sal

#### Rosa Salvaje \$13

Vodka, Strawberry, Rosa, Jamaica,  
Prickly Pear, Ginger, Lemon

#### Palomita Ajena \$13

Reposado Tequila, Trakal,  
Grapefruit, Guava leaf, Cardamom

#### El Cantarito \$14

Mezcal, Piña Tatemada, Lime,  
Nixtamal Orgeat, co2

#### Sin Cara \$14

Michoacan Rum, Mint, Hoja Santa,  
Vermouth Blanc, Cítricos

#### Negróni El Jefe \$14

Mezcal, Vermouth Rojo, Red Bitter,  
Flores de México

#### El Norte Old Fashioned \$15

Mexican Corn Whiskey, Roasted  
Dandelion Root, Piloncillo, Norteño  
bitters

#### Puñetazo Y Patada \$10

Modelito and a Mezcal or Tequila

### Zero Proof

#### El Chamuco \$7

Jamaica, Prickly Pear, Guajillo, co2

#### La Hada \$7

Strawberry, Lavender, Rosa de Castilla, co2

### Agaves

#### Tier I \$11

Prolijo Espadin - Oaxaca

Legendario Espadin - Oaxaca

La Luna Cupreata - Michoacán

Metiche Salmiana - San Luis Potosi

Bahnez Ensemble - Oaxaca

Arette Tequila Blanco - Jalisco

Arette Tequila Reposado - Jalisco

#### Tier II \$15

Yola Espadin - Oaxaca

Legendario Cenizo - Durango

Flor de Desierto Sotol - Chihuahua

Rancho Tepua Bacanora - Sonora

Los Valores Tequila Blanco - Jalisco

Los Valores Tequila Reposado - Jalisco

#### Tier III \$20

Yola Pechuga - Oaxaca

5 Sentidos Espadin Capón - Oaxaca

5 Sentidos Arroqueño Tío Pedro - Oaxaca

5 Sentidos Cuishe Tío Pedro - Oaxaca

Cruz de Fuego Cirial - Oaxaca

Semei Mexicana - Oaxaca

Silvestre Tobala - Oaxaca

Flor de Desierto Cascabel Sotol - Chihuahua

Bonete Raicilla Costa - Jalisco

Los Valores Tequila Añejo - Jalisco

## Vino

<b>Finca Ca n'Estella Cava</b>	\$ 11 / \$44
Catalonia, ES	
<b>Cantele, Negroamaro Rose</b>	\$ 11 / \$44
Salento, Puglia, IT	
<b>Nortico Alvarinho</b>	\$ 11 / \$44
Vinho Regional Minho, Portugal, '22	
<b>Las Campanas Chardonnay</b>	\$ 12 / \$48
Navarra, ES	
<b>Misión 21 White Blend</b>	\$ 12 / \$48
Valle de Guadalupe, MX, '21	
<b>Juggernaut, Sauvignon Blanc</b>	\$ 14 / \$56
Marlborough, NZ	
<b>Misión 21 Red Blend</b>	\$ 12 / \$48
Valle de Guadalupe, MX, '21	
<b>Fattoria La Valentina</b>	\$ 14 / \$56
Montepulciano d'Abruzzo, IT '21	
<b>Santo Tomás, Tempranillo Cabernet</b>	\$ 16 / \$64
Baja, CA, '22	



## Cerveza

*Make any cerveza a No mames Michelada + \$4*

**Modelo Especial** \$ 6

**Modelo Negra** \$ 7

**Dangerous Man Mexican Corn Lager** \$ 7

**Squoze Guava Hard Seltzer** \$ 6

