

ORO

Mexican Gold. Mexican Cuisine

by Nixta

BOTANAS

GUACAMOLE (VV)	\$ 16
Avocado, pico verde, serrano, hoja santa, served with tostadas. add chapulin *** or sikil p'aak + \$5 add salsa humito, tatemada, crudo, or arbol + \$2 ea	
QUESO FUNDIDO	\$ 19
Quesillo cheese, housemade chorizo, pineapple salsa, tortillas	
CEVICHE DE BETABEL (VV)	\$ 17
Beets, leche de tigre, cucumber, radish, pomegranate, dill, tostadas	
TACOS DE PATO	\$ 18
Jicama tortillas, avocado puree, duck confit, plum-citrus pico, cumin vin, cilantro	
TOSTADITAS DE ATUN * #	\$ 19
Ahi tuna, black garlic mojo, papaya puree, green papaya slaw, peanuts	

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

HUARACHE (V)	\$ 18
Long boat nixtamal tortilla, requeson, root vegetables, bitter greens, salsa roja	

TETELA (VV)	\$ 22
Nixtamal tortilla, huitlacoche, mushrooms, squash puree, salad	

QUESADILLA DE POLLO	\$ 22
Nixtamal tortilla, tinga de pollo, quesillo, crema, salsa verde	

SOPE DE PULPO ***	\$ 20
Squid ink sope, chipotle garbanzo puree, Lowry Hill Provisions MN'duja, Octopus Maya, salsa de Calabrese	

TAMAL DE JABALI #	\$ 22
Nixtamal masa, wild boar, mole manchamanteles, fig salsa	

CHOCHOYOTES MOFONGO	\$ 18
Plantain-masa dumpling, bacon jam, pickled onion, pickled fresno, arugula salad 7 pc	

V = Vegetarian

VV = Vegan

*This item is served RAW OR UNDERCOOKED

consuming raw or undercooked meat, poultry, shellfish, or eggs may increase your risk of food illness

***This item contains Shellfish

This item contains NUTS

TACOS

BERENJENA (VV)	\$ 7
Tempura eggplant, pipian negro, piperade	
CHAYOTE (VV) #	\$ 7
Charred Mexican squash, almond and sesame romesco, onion, jalapeño	
CARNITAS	\$ 7
Berkshire pork, salsa cruda, cured onion, cilantro, chicharron	
POLLO AL PASTOR	\$ 8
Roasted chicken, pastor adobo, pineapple pico, avocado salsa	
LENGUA	\$ 8
Beef tongue, salsa de chile de arbol, cured onion, cilantro	
PESCADO	\$ 9
Blackened market fish, cabbage slaw, mango-habenero salsa, chiopotle mayo	

CHAMORRO DE BORREGO	\$ 35
Lamb shank, beet barszcz, root vegetables, cabbage salad, gremolata	

POZOLE DE MARISCOS ***	\$ 28
Shrimp, mussels, clams, corn, salsa verde, hominy, tostadas	

POLLO CON MOLE #	\$ 26
Chicken thigh, mole Nixta, plantain chochoyotes, granola	

LECHON PRENSADO	\$ 30
Suckling pig terrine, oro negro, curtido, kumquat salsa	

CALABACITA (VV) #	\$ 22
Nixtamalized squash, nogada sauce, cranberry salad, chile syrup	

PLATOS

ENSALADA DE CAESAR	\$ 16
Bitter greens, ceasar dressing, avocado croutons, anchovies	

ENSALADA DE INVIERNO (VV) #	\$ 14
Citrus, fennel, arugula, pickled fresnos, pistachio-jalapeño vin	

REPOLLITOS (V) #	\$ 14
Brussels sprouts, refritos, pear, salsa macha, pickled onion lime and queso cincho	

GUARNICIONES

COLIFLOR (VV)	\$ 14
Cauliflower, mole verde, charred cabbage puree, fresh herbs	



POSTRES

MOLE (V) CONTAINS NUTS \$ 12
 Pasilla chile, dark chocolate corn cake, chocolate mousse, peanut brittle, nutella, plantain

TRES LECHE (V) CONTAINS GLUTEN \$ 10
 sponge cake, tres leches, mango, coconut

FLAN DE CAMOTE (V) \$ 12
 Sweet potato flan, orange, nixtamal corn cookie

NICUATOLE DE PONCHE (VV) \$ 12
 Guava, apple, hibiscus, tejocote, tamarind

APERITIVO

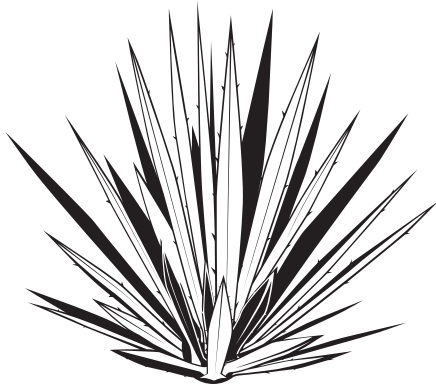
LICORES \$ 13

FERNET-VALLET Mexican Fernet
 DON CICCIO & FIGLI Luna Apertivo
 XILA LIQUOR DE AGAVE 7 notes
 YOLIXPA TEEPAK Pueblan Herb Liqueur
 ALMA TEPEC Licor De Pasilla Chile
 DARISTI XTABENTÚN Honey + Anise Liqueur
 NIXTA Licor De Elote
 BANHEZ Distilado De Mango
 SOL TARASCO Mushroom infused Charanda
 CH DOGMA DISTILLERY Amargo de Chile Mole Amaro

ORO

BAR MISSION

As corn is a civilization defining crop, so is agave by being inextricably linked with the ecological and historical landscape of Mesoamerica. It has always served the dual purpose of practical tool (footwear, building materials, paper) and food source- it has satiated the thirst of revolutionaries for generations. It thrives in the toughest climate in our hemisphere so it signifies resilience, adaptation, ingenuity and the will to live- what an inspiration for us, trying to live up to that legacy. Our bar wants to honor that gloried history, and to pay homage to fine and breakthrough Mexican spirits. We aim to celebrate the heritage and the future when we say our mission is to let it promote casual relaxation and deep conversation. Salut amigos.



Cocteles

Margarita Classica \$14

Blanco Tequila, California Orange, Lime, Sal

Mezcalita 2.0 \$14

Mezcal (Espadin), Jamaica, Lime, Prickly Pear, Chile de Arbol

Milagro Verde (Green Miracle) \$14

Sotol, Pear, Green Apple, Lime, Rosemary, Herbal Liqueur, Co2

Primer Jaripeo (First Rodeo) \$14

Reposado, Raicilla, Piña, Coconut, Lime, Yolixpa, Maple, Ginger

Que pasa, Calabaza? (QPC) \$15

Spiced Charanda Añejo, Amaro, Pumpkin, Lemon, Cacahuete, Cempasuchil, Piloncillo
Contains Nuts

Dulce Soledad (Sweet Solitude) \$15

Mezcal (Salmiana), Destilado de Mango, Pasilla Mixe, Vermouth Blanc, Cacao Bitters
Served UP, or on a Rock

El Norte Old Fashioned (The Northern) \$16

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

Ponche 75 \$16

Gin, Pear and Apple Liqueur, Violet, Lavender, Piña, Lime, Pomelo, Lambrusco Float, Angostura

Cerveza

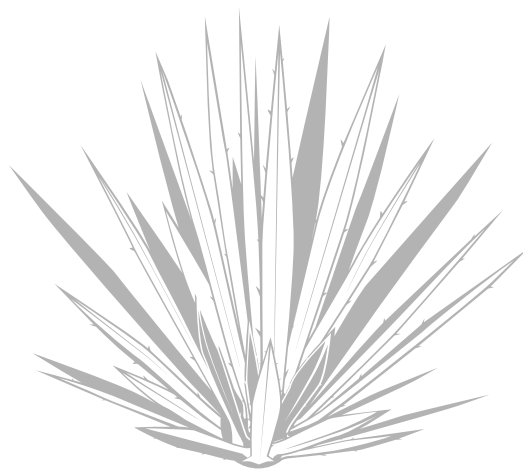
- Modelo Especial** Bottle \$ 7
- Modelito Especial** 6oz Bottle \$ 5
- Modelo Negra** Bottle \$ 8
- Dangerous Man** Mexican Corn Lager \$ 8
- La Doña** Enmolada American Stout \$ 8
- Nine Mile Brewing** Maíz Dorado Golden Corn Ale \$ 8
- Make any cerveza a Nomames Michelada \$ +5
- Squoze** Guava Hard Seltzer \$ 7

Zero proof / not alcohol

- Agua de Jamaica** - Hibiscus, Spices, Orange \$ 7
- El Chamuco (The Demon)** - Jamaica, Prickly Pear, Guajillo, co2 \$ 9
- Guepardo Bébé (Baby Cheetah)** - Lemon, passionfruit, cranberry \$ 9
- Limonada del Tiempo** - Fresh squeezed lime/lemonade of the moment \$ 8
- Horchata** - MN Wild Rice, vanilla, oat milk \$ 7
- Hecho en Mexico Coke** \$ 6
- Jarritos** \$ 6
- Mandarin / Pineapple / Guava / Lime / Tamarind / Fruit Punch
- Topo Chico** \$ 6
- Coffee** \$ 5
- Tea** Chamomile / Hibiscus / Black / Green \$ 4

Vino

- Bubbles**
 - Roger Goulart Gran Reserva Cava** \$ 14 / \$ 56
San Esteve, Spain NV
- Blanco**
 - Tenuta Roveglia "Limne" Turbiana** \$ 14 / \$ 56
Lugana, Italy '22
 - Herman Ludes Reisling** \$ 16 / \$ 64
Mosel, Germany '22
 - Blažič Jakot Plešivo** \$ 16 / \$ 64
Goriška brda, Slovenia and Italy '22
- Rosé**
 - Caruso & Minini Frappo Rosé 2023** \$ 13 / \$ 52
Sicily, Italy '23
- Rojo**
 - Violet Hill Pinot Noir** \$ 16 / \$ 64
Willamette and Umpqua Vallies, Washington '23
 - Negro Angelo & Figli Nebbiolo** \$ 15 / \$ 60
Langhe, Italy '21
 - Cuturi Zacinto Negroamaro** \$ 15 / \$ 60
Manduria, Italy '22
 - Santo Tomas, Tempranillo Cabernet** \$ 16 / \$ 64
Valle de Guadalupe, MX '22



Agave

Tier I \$14

Palomo Espadin (Oaxaca)
Sotol Ono (Chihuahua)
La Venenosa Tabernas Racilla (Jalisco)
Prolijo Espadin (Oaxaca)
Lucy Pistolas Salmiana (Guanajuato)
La Luna Cupreata (Michoacán)
Metiche Salmiana (San Luis Potosi)
Bahnez Ensemble (Oaxaca)
Los Valores Blanco (Jalisco)
Los Valores Reposado (Jalisco)

Tier II \$17

Cazcanez Tequila No.7 Blanco (Jalisco)
La Venenosa Sierra Occidental Lechugilla (Jalisco)
Villasuso Wild Salmiana (Guanajuato)
Yola Espadin (Oaxaca)
Legendario Cenizo (Durango)
Flor Del Desierto Sotol (Chihuahua)
Rancho Tepua Bacanora (Sonora)
Granalta Espadin 100 proof (Oaxaca)
La Luna Tequilana (Michoacán)
Yuu Baal - Pechuga (Oaxaca)
Los Valores Anejo (Jalisco)

Tier III \$26

Cazcanez Tequila No.7 Reposado (Jalisco)
Cruz De Fuego Cirial (Oaxaca)
Cruz De Fuego Tobala (Oaxaca)
Flor De Desierto Cascabel Sotol (Chihuahua)
Bonete Raicilla Costa (Jalisco)
Rey Campero - Field Blend (Oaxaca)
Rey Campero - Jabali (Oaxaca)
Granalta Espadin + Tobasiche (Oaxaca)

Tier IV \$40

Cazcanez Tequila No.7 Añejo (Jalisco)
5 Sentidos Cuishe Tío Pedro (Oaxaca)
Semei Mexicano (Oaxaca)
Yola Pechuga (Oaxaca)
5 Sentidos Arroqueño (Oaxaca)
Chacolo Ixtero Amarillo (Jalisco)
Tres Tiempos Tepeztate (Oaxaca)
Amateco Ensemble (Oaxaca)
Ultramundo (Durango)

Flights

Sencillo: \$20

Bahnez Ensemble, La Luna
Cupreata, Metiche
Salmiana

Tequila: \$25

Los Valores: Blanco,
Reposado, Añejo

Espadin: \$25

Palomo, Prolijo, Yola

Not Mezcal: \$30

Bonete Raicilla, Sotol
Ono, Rancho Tepua
Bacanora

Top Shelf: \$45

5 Sentidos Cuishe, Cruz
de Fuego Cirial, Rey
Campero - Field Blend



Workin' Spirits (Rail) \$13

Real Del Valle Tequila:
Blanco/Reposado
Diega Gin (Amarillo y Rosa)
Abasolo Ancestral Corn
Whisky
Uruapan Charanda Blanco
(Rum)
Earl Giles Vodka

¿QUÉ ES ESO?

Barszcz (Polish) or Borscht is a sour soup made with meat stock, vegetables, and spices. Oro co-owner Kate Romero immigrated from Poland to MN when she was 12 and often brings traditional polish recipes and tricks to our menu.

Chile de Arbol Birds beak chile, between 15000 to 30000 scoville units, red in color.

Chapulín Grasshoppers commonly eaten as snack in Mexico and Central America. You'll find a photograph of a chapulín in our bar.

Chayote A fruit from the gourd family first cultivated in Mesoamerica, also known as vegetable pear, choko, or mango squash, packed with antioxidants and fiber.

Curtido Lightly fermented cabbage relish. Typical in Salvadoran cuisine and other Central American countries, and is usually made with cabbage, onions, carrots, oregano, and sometimes lime juice; it resembles sauerkraut, kimchi, or tart coleslaw.

Guayaba or guava are both names for the fruit that grows on the guayabo tree. While guava is the more common name for the fruit in the US, the word guayaba is closer to its name in the original languages of Latin and South America

Huitlacoche Or corn smut is a plant disease caused by the pathogenic fungus *Mycosarcoma maydis*. One of several cereal crop pathogens called smut, the fungus forms galls on all above-ground parts of corn species such as maize and teosinte. The infected corn is edible; in Mexico, it is considered a delicacy, often eaten as a filling in quesadillas and other tortilla-based dishes, as well as in soups.

Leche de Tigre Or 'tiger's milk' is the marinade in which fish can be cooked, as in a ceviche. It always contains citrus fruit juice (any citrus fruit, but lime is mostly used), chillies, onions and cilantro. For the basic tiger's milk, you can also add garlic, celery or ginger.

Salsa Humito Nixta's flagship salsa made with Pasilla Mixe, a chile native to Oaxaca with a natural and deep smoke flavor.

Salsa Macha A spicy salsa made with heirloom chiles, sesame seeds, peanuts and corn oil.

Manchamanteles A sweet mole literally meaning "tablecloth stainer", typically might contain meat, apple, pineapple, banana, nuts, and chiles.

Nicuatole A pre-Columbian gelatinous dessert made from ground maize and sugar, traditional in Oaxaca, Mexico. It may be flavored with coconut, pineapple, milk, mango and other seasonal fruits.

Mole meaning "sauce" in the Nahuatl language, is a traditional sauce and marinade originally used in Mexican cuisine. All mole preparations begin with one or more types of chile pepper. Other ingredients can include black pepper, achiote, huaje, cumin, clove, anise, tomato, tomatillo, garlic, sesame seed, dried fruit, herbs like hoja santa, and many other ingredients. Oaxacan moles can include over 30 ingredients! We use a Mole Madre which means we always fold a bit of the last mole into a new batch (akin to a sourdough starter) this imparts a completely unique and incredibly complex flavor that develops over time. Our Mole Madre is over 3 years old.

Mofongo A Puerto Rican dish made with plantains mashed with garlic and pork or other meat and served in it's own broth

Nixtamalization A traditional maize preparation process in which dried kernels are cooked and steeped in an alkaline solution, usually water and food-grade lime (calcium hydroxide). Over the last 10,000 years indigenous people throughout the Americas used this process (typically using wood or plant ash as lime) to increase the bioavailability of nutrients in the plant. After cooking, the maize is drained and milled with stone to produce the masa (dough) that forms the base of our tortillas and masa menu items.

Nopales Cactus - There are about 114 known species in Mexico, where it is a common ingredient in numerous Mexican dishes.

Oro Negro Seasoned pork bone broth thickened with black beans.

Pasilla chile Or chile negro is the dried form of the Chilaca chile pepper, a long and narrow member of the species *Capsicum Annum*. Named for its dark, wrinkled skin, it is a mild to hot, rich-flavored chile

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