

Bebidas

AGUA FRESCA 5
POMEGRANATE TAMARINDO
HIBISCUS

SANGRIA 10
red wine, tequila, cointreau, hibiscus syrup, fruit.

MARGARITA 12
Cuervo tequila, fresh lime juice, simple syrup
POMEGRANATE
add flavor: +\$1 HIBISCUS
TAMARINDO

MOJITO 13
bacardi rum, fresh muddled mint, lime juice,
mint simple syrup, splash soda water.

LIMONADA 14
Vida Mezcal, agave, fresh lemon juice,
champagne

MULA 14
Vida mezcal, muddled ginger, fresh lime juice
ginger beer.

ESTA PALOMITA 14
1800 tequila, lime-orange-grapefruit juice,
triple sec, simple syrup, salt.

MEZCALITINI 15
ilegal mezcal joven, white vermouth, chocolate
bitter, benedictine liquor, luxardo cherry.

Sparkling

SAINT HILAIRE BRUT BLANC FRANCE 10 40
dry, toasty, smooth, velvety, clean.

CAVA PINK PARES BALTA SPAIN 11 44
delicate, smooth, fresh strawberry, pastry

Rosé

PEYRASSOL LA CROIX '22 FRANCE 10 40
fresh, wild berries, delicate white fruit, soft minerality.

TORRE ORIA '22 SPAIN 11 44
pinot noir, soft herbaceous notes, soft, silky, grapefruit,
wild strawberry, lavender.

Red

HERDADE GRANDE '18 PORTUGAL 10 40
40% Alicante, 25% Touriga, 25% Aragonez, 10%
trincadeira, black cherry, cassis, soft tannins, spicy
finish.

CHATEAU MARIS LA TOUGE '21 FRANCE 12 45
70% Syrah, 30% Garnache, organic, black fruits, full
bodied richness, silky tannins.

ASTER '19 SPAIN 13 54
100% Tinta pais, dried herbs, smoke, baking spices,
dark cherries, supple finish, full-bodied.

White

NOVELLUM '21 FRANCE 10 40
Chardonnay, apple, apricot, lemon, hint of vanilla.

IMAGERY '21 CALIFORNIA 10 40
Suavignon Blanc, honeysuckle, lemon zest, soft,
fresh.

LEFT COAST '21 OREGON 14 54
white pinot noir, honeysuckle, shortbread,
ripe apricot, crisp, dry mineral finish.

Aperitivos

on the rock, citrus peel. 9

ATXA WHITE SWEET VERMOUTH

ATXA RED SWEET VERMOUTH

CARDAMARO

CAPITOLE WHITE SWEET VERMOUTH

COCCHI SWEET VERMOUTH

XALAR WHITE SWEET VERMOUTH

Cervezas

AMSTEL LIGHT 5
MODELO ESPECIAL
DOS EQUIS AMBER
HARDYWOOD PILSNER
BLUE M. FULL NELSON IPA
BASIC CITY 6TH LORD IPA
NEGRA MODELO
CORONA LIGHT
DOS XX LAGER
PACIFICO **STELLA** **CORONA**

Sherry & Port

EAST INDIA SOLERA SHERRY 8
coffee, brown sugar, caramel, chocolate, walnut.

RARE CREAM SUPERIOR SHERRY 8
ripe fruits, raisins, luscious, long finish.

EL MAESTRO FINO 8
walnuts, pumpkin seed, pastry dough, salty zip.

TAYLOR FLADGATE RESERVE TAWNY 10
plums, figs, walnuts, light, long silky finish

TAYLOR FLADGATE RESV. TAWNY 2018 20
woodland fruit, blackcurrant, rose petal, herbal aromas.

CHURCHILL'S TAWNTY 20 Y/O 22
almonds, red moreno cherries, savoury.

S. LEONARD PORTO BLANCO 20 Y/O 30
dried fruit, nuts and spices, long finish.

Postres

TRES LECHE CHOCOLATE CAKE 10
sponge chocolate cake soaked in 3 milks:
whole milk, condensed milk and evaporated milk

MANGO DULCE DE LECHE 10
Fresh mango puree, dulce de leche, sweet yogurt, fresh
blue berries and raspberries.



"Orgasmic Food..."
— conmole's customers



OAXACA - MEXICO

MOLE (mō-lē): "Mole sauce is a mysterious, delicious, intense blend that defies description"

FOOD MENU

— shareable or course meals.
our menu is carefully curated (no substitutions)

TAMALE 10
Sharondale Farm mushrooms, onions, mole negro wrapped in banana leaf.

EMPANADA 12
CON CARNE: Pork chorizo, onions, tomatoes, cilantro, epazote, cilantro crema
NO CARNE: Sharondale farm mushrooms, onions, tomatoes, cilantro crema

MOLE PIPIAN ROJO 15
chayote, potatoes, red mole pipian (roasted dry corn, sesame seeds, pumpkin seeds, cilantro, spices) corn tortillas.

CEVICHE 17
2 corn tostadas, fresh Halibut ceviche (onions, serrano, tomatoes, cilantro, lime juice) fresh avocado.

COSTILLITAS 20
pan-seared thin-sliced beef chuck short ribs, home-made mole rojo, fresh avocado, corn tortillas.

COLIFLOR 14
Pan-seared organic cauliflower, Barefoot farm eggs, mole verde

AGUACATE RELLENO 16
Half of avocado, filled with organic zucchini, corn, tomatoes, onions, chipotle mole, queso fresco.

MOLE FRIJOL MOLIDO
CON MARISCO: seared jumbo shrimp, roasted black bean mole, corn tortillas 18

NO MARISCO: Sharondale Farm Mushrooms, roasted black bean mole, queso fresco, corn tortillas 16

MOLE NEGRO
CON CARNE: Slowly cook chicken, homemade Oaxacan Mole Negro, avocado mousse, rice. 23

NO CARNE: masa croquettes, green beans, homemade Oaxacan Mole Negro. 16

MOLE GUAJILLO
CON CARNE: Slowly cook pork ribs, guajillo mole, queso fresco, rice. 25

NO CARNE: Grilled cauliflower and chayote, guajillo mole, queso fresco, rice. 16

CARNITAS 26
Pork carnitas, pico de gallo, avocado mousse, salsa picante, rice, tortillas.

ENFRIJOLADAS
CON CARNE: Hanger steak, quick fried corn tortillas dipped into refried black beans, queso fresco, chipotle crema, fresh avocados. 28

NO CARNE: Potatoes, tomatoes, onions, quick fried corn tortillas dipped into refried black beans, queso fresco, fresh avocado, chipotle crema. 16

PULPO 24
pan-seared octopus tentacle, spicy-citrus jicama salad, serrano, cilantro, fresh avocado.

HALIBUT 32
fresh pan-seared Halibut over avocado mousse, chipotle crema.

(434) 328 2519

20% GRATUITY TO PARTIES OF 5 OR MORE

Blanco		Rosado		Sparkling	
ALBERT BICHOT CHARDONNAY '20 FRANCE	52	CHENE BLEU '21 FRANCE	70	BAUGET-JOUEETTE CARTE BLANC FRANCE	80
honey, dried fruits, white flowers, citrus notes, silky.		red currant, citrus notes, jasmine, crisp, elegant.		dry morel mushrooms, apple, hazelnut, smooth	
CHATEAU LOUDENNE '17 FRANCE	54	PINEA KORDE '20 SPAIN	90	GUY LARMANDIER BRUT ROSE FRANCE	112
bordeaux, citrus aromas, peach, woody notes.		100% tempranillo, organic, raspberry, currant, plum, floral aromas, elegant.		fresh cut roses, dry spices, crushed stone.	
CHATEAU PEYRAT GRAVES '18 FRANCE	56			PERRIER JOUET BLASON ROSE FRANCE	130
bordeaux, mango, toated almonds, yellow flowers.				lush, honeysuckle, pomegranate, butter, brioche.	
LES GLOREIS SANCERRE '20 FRANCE	60			PIERRE MONCUIT BRUT MILLESIME FRANCE	180
citrus nose, minerality, fresh, soft acidity.				brioche, butter, hazelnut, pear, dry, minerality.	
LA MOUSSIÈRE '20 FRANCE	78			BILLECART-SALMON BRUT FRANCE	180
sancerre, fresh herbs, wildflowers, fruit blossoms, citrus.				red berries, citrus zest, light, elegant.	
M. CHAPOUTIER CROZES HERMITAGE '20 FRANCE	90			DOM PERIGNON '12 FRANCE	375
quince, peony, roasted almonds, earthy, fresh.				green mango, melon, orange zest, peony, pepper	
CLOS DE L'ORATOIRE CDP '18 FRANCE	150			LUIS ROEDERER CRISTAL '13 FRANCE	575
tangerine, lime, silky texture, vibrant refreshing finish.				yellow fruit, nectarine, candied orage, soft, hazelnut, elegant	

Tinto					
MADAI SOBRE LIAS '18 SPAIN	52	BRAVIUM '19 ANDERSON VALLEY, WILEY VINEYARD	74	BEAURENARD '19 CDP FRANCE	125
100% mencia, dark berries, baking spices, violet, silky, smoke, biodynamic		mocha, spice, red apple, acidity, earthy notes		black currant, chocolate notes, silky texture, delicate.	
ARBUI '20 SPAIN	54	PIE DE TIERRA '15 MEXICO	75	PINEA 17 '19 SPAIN	130
100% monastrell, powerfull fruity aromas, pepper, oak.		floral notes, vanilla, berries, medium bodied, fine tannins.		blackberry, spice, vanilla, chocolate long and persist.	
ASTER '19 SPAIN	54	GRAFILCO '17 ITALY	84	COGNO CASINA NUOVA BAROLO'16 ITALY	138
100% tinta pais, mocha, spices, black pepper, cloves, fresh		100% Aglinico, graphite, cocoa, black pepper, minerality.		dark fruit aromas, smoky spice, firm tannins, silky	
NINER BOOTJACK '18 PAJO ROBLES, CA	54	QUIERON MI LUGAR SPAIN	85	POMMARD LOUIS JADOT '15 FRANCE	140
blend, berry compote, soft dark fruits, fine tannins.		90% tempranillo, 10% garnacha, blueberries, coffee, eucalyptus, oak, lively acidity.		full-bodied, firm tannins, ripe fruits, delicate	
LO MON '16 SPAIN	55	L'OR DE LINE CDP '17 FRANCE	90	FIXIN DOMAINE PIERRE GELIN '18 FRANCE	140
priorat, blend, rosemary, thyme, plums, chocolate, dark, spicy notes.		red plums, prune, cherry aromas, silky		pinot noir, preserved balck plum, violet petals, hints of licorice, charred earth, elegant.	
GRAVELLO '17 ITALY	55	LANCASTER '19 URA	100	BOOKER OUBLIE '17 PAJO ROBLES, CA	150
complex, light, ripe fruits, a blend of galioppo and cabernet sauvignon.		dark chocolate, raspberry, violet, smooth, full bodied.		white flowers, cassis, smoky minerals, earthy soft tannins.	
CHATEAU FALFAS '16 FRANCE	62	CUNE IMPERIAL RESERVA '17 SPAIN	100	BRANDLIN MOUNT VEEDER '16 NAPA, CA	160
Cotes de Bourg, black herbs, earthy, spicy tannins.		violet flowers, chocolate hints, velvety tannins, hints of oak.		inky dark fruit, figs, plums, mocha, blackberries, cloves, earthy	
BRENDEL COOPER'S REED '19 NAPA VALLEY	65	M. CHAPOUTIER LA BERNARDINE '19 FRANCE	100	DELECTUS '15 NAPA, CA	160
cab. sauv. organic, eucalyptus, black fruits, soft tannins.		CDP, ripe red fruit, exotic spices, smooth, soft tannins.		intense blackberry, cocoa, hint of espresso, cloves, silky	
		FEUDO MONTINI VRUCANA '15 ITALY	111		
		organic, dried cherries, blackberry preserves, crush mint, smooth.			

Veneno

TANQUERAY	10
BOMBAY	11
HENDRICKS	12
TITOS	10
BELVEDERE	11
GREY GOOSE	11
KETEL ONE	11
MAKER'S MARK	10
JAMESON	10
BULLEIT RYE	11
DEWAR'S	11
BASIL HAYDEN	14
CATOCTIC CREEK RYE	14
FOUR ROSES SINGLE BARREL	14
GLENLIVET 12 YEARS OLD	14
GLENFIDDICH 14 YEARS OLD	17
BALVENIE 12 YEARS OLD	18
MACALLAN 12 YEARS OLD	20
BACARDI	8
MYERS	9
DIPLOMATICO RESERVA	12

TEQUILA	
1800 SILVER	11
HERRADURA SILVER	11
MILAGRO SILVER	12
OCHO PLATA BLANCO	12
MILAGRO REPOSADO	13
HUSSONGS REPOSADO	13
PATRON SILVER	14
MILAGRO ANEJO	14
HERRADURA ANEJO	14
OCHO PLARA REPOSADO	15
CASA NOBLE ANEJO	16

MEZCAL	
EL MAGUEL VIDA	13
ILEGAL JOVEN	13
MADRE ESPADIN & CUISHE	15
CASA AMIGO JOVEN	17
ILEGAL REPOSADO	18
ILEGAL ANEJO	20
CHICHICAPA	20
WAHAKA MADRE-CUISHE	30
