

Beidas

AGUA FRESCA 5

POMEGRANATE

HIBISCUS

TAMARINDO

SANGRIA 10

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

MARGARITA 12

Cuervo tequila, fresh lime juice, simple syrup

add flavor: +\$1 POMEGRANATE

HIBISCUS

TAMARINDO

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.

MEZCALINI 15

illegal 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

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

MARIS NYMPHE EMUE' 21 FRANCE 11 44
organic, red berries, citrus fruit, watermelon scents, fresh

Red

ONE STONE '20 CALIFORNIA 11 44

Cabernet Sauvignon, red currant, black olives, tobacco, dusty tannins.

UNSHACKLED '21 CALIFORNIA 12 45

100% Pinot noir, bold, rhubarb, dry cherries, herbs, vanilla.

CAIRANNE LA COTE SAUVAGE '19 FRANCE 13 52

60% Grenache, 20% Syrah, 10% Mourvedre, 10% Carignan, ripe black fruit, soft, touch of spice, fresh.

White

NOVELLUM '21 FRANCE 10 40

Chardonnay, apple, apricot, lemon, hint of vanilla.

FINCA TRES OLMOS '21 SPAIN 11 44

100% Verdejo, bakery notes, full bodied, mineral finish.

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, walnuts.

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

S. LEONARDO PORTO WHITE 10 Y/O 15
vanilla, wood notes, nohey, dried fruits.

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 LECHEs CHOCOLATE CAKE 10

sponge chocolate cake soaked in 3 milks: whole milk, condensed milk and evaporated milk

CHEESECAKE FLAN 10

Conmole's perfectt combo of a flan and cheesecake, sugar caramel.



"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
black beans. queso fresco. epazote. mole chipotle.

EMPANADA 12
CON CARNE: hanger steak. onions. tomatoes. chipotle mole. cilantro crema

NO CARNE: Sharondale farm mushrooms. onions. tomatoes. cilantro crema

MOLE PIPIAN VERDE 15
chayote. potatoes. green mole pipian (hoja santa. pumpkin seeds. cilantro. spices. green tomatoes. tomatillos. serranos) corn tortillas.

CHORIZO SALSA 15
Pork Chorizo. spicy salsa roja. potatoes. homemade flour tortillas.

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

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. 18
roasted black bean mole. corn tortillas

NO MARISCO: Sharondale Farm Mush-rooms. roasted black bean mole. queso fresco. corn tortillas 16

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

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

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

NO CARNE: Grilled cauliflower and cha- 16
yote. guajillo mole. queso fresco. rice.

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

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

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

MUSSELS 22
fresh PEI mussels. spicy cilantro salsa. pan

PULPO 24
pan-seared octopus tentacle. ensalada de frijol (white beans. baby kale. baby arugula) spicy salsa verde.

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
honey, dried fruits, white flowers, citrus notes, silky.

CHATEAU LOUDENNE '17 FRANCE 54
bordeaux, citrus aromas, peach, woody notes.

CHATEAU PEYRAT GRAVES '18 FRANCE 56
bordeaux, mango, toated almonds, yellow flowers.

LES GLOREIS SANCERRE '20 FRANCE 60
citrus nose, minerality, fresh, soft acidity.

LA MOUSSIÈRE '20 FRANCE 78
sancerre, fresh herbs, wildflowers, fruit blossoms, citrus.

M. CHAPOUTIER CROZES HERMITAGE '20 FRANCE 90
quince, peony, roasted almonds, earthy, fresh.

CLOS DE L'ORATOIRE CDP '18 FRANCE 150
tangerine, lime, silky texture, vibrant refreshing finish.

CHENE BLEU '21 FRANCE 70
red currant, citrus notes, jasmine, crisp, elegant.

PINEA KORDE '20 SPAIN 90
100% tempranillo, organic, raspberry, currant, plum, floral aromas, elegant.



BAUGET-JOUEE CARTE BLANC FRANCE 80
dry morel mushrooms, apple, hazelnut, smooth

GUY LARMANDIER BRUT ROSE FRANCE 112
fresh cut roses, dry spices, crushed stone.

PERRIER JOUET BLASON ROSE FRANCE 130
lush, honeysuckle, pomegranate, butter, brioche.

PIERRE MONCUIT BRUT MILLESIME FRANCE 180
brioche, butter, hazelnut, pear, dry, minerality.

BILLECART-SALMON BRUT FRANCE 180
red berries, citrus zest, light, elegant.

DOM PERIGNON '12 FRANCE 375
green mango, melon, orange zest, peony, pepper

LUIS ROEDERER CRISTAL '13 FRANCE 575
yellow fruit, nectarine, candied orange, soft, hazelnut, elegant

Tinto

MADAI SOBRE LIAS '18 SPAIN 52
100% mencia, dark berries, baking spices, violet, silky, smoke, biodynamic

ARBUI '20 SPAIN 54
100% monastrell, powerfull fruity aromas, pepper, oak.

ASTER '19 SPAIN 54
100% tinta pais, mocha, spices, black pepper, cloves, fresh

NINER BOOTJACK '18 PAJO ROBLES, CA 54
blend, berry compote, soft dark fruits, fine tannins.

LO MON '16 SPAIN 55
piorat, blend, rosemary, thyme, plums, chocolate, dark, spicy notes.

GRAVELLO '17 ITALY 55
complex, light, ripe fruits, a blend of galioppo and cabernet sauvignon.

CHATEAU FALFAS '16 FRANCE 62
Cotes de Bourg, black herbs, earthy, spicy tannins.

BRENDEL COOPER'S REED '19 NAPA VALLEY 65
cab. sauv, organic, eucalyptus, black fruits, soft tannins.

BRAVIUM '19 ANDERSON VALLEY, WILEY VINEYARD 74
mocha, spice, red apple, acidity, earthy notes

PIE DE TIERRA '15 MEXICO 75
floral notes, vanilla, berries, medium bodied, fine tannins.

GRAFILCO '17 ITALY 84
100% Aglinico, graphite, cocoa, black pepper, minerality.

QUIERON MI LUGAR SPAIN 85
90% tempranillo, 10% garnacha, blueberries, coffee, eucalyptus, oak, lively acidity.

L'OR DE LINE CDP '17 FRANCE 90
red plums, prune, cherry aromas, silky

LANCASTER '19 USA 100
dark chocolate, raspberry, violet, smooth, full bodied.

CUNE IMPERIAL RESERVA '17 SPAIN 100
violet flowers, chocolate hints, velvety tannins, hints of oak.

M. CHAPOUTIER LA BERNARDINE '19 FRANCE 100
CDP, ripe red fruit, exotic spices, smooth, soft tannins.

FEUDO MONTINI VRUCANA '15 ITALY 111
organic, dried cherries, blackberry preserves, crush mint, smooth.

BEAURENARD '19 CDP FRANCE 125
black currant, chocolate notes, silky texture, delicate.

PINEA 17 '19 SPAIN 130
blackberry, spice, vanilla, chocolate long and persist.

COGNO CASINA NUOVA BAROLO '16 ITALY 138
dark fruit aromas, smoky spice, firm tannins, silky

POMMARD LOUIS JADOT '15 FRANCE 140
full-bodied, firm tannins, ripe fruits, delicate

FIXIN DOMAINE PIERRE GELIN '18 FRANCE 140
pinot noir, preserved black plum, violet petals, hints of licorice, charred earth, elegant.

BOOKER OUBLIE '17 PAJO ROBLES, CA 150
white flowers, cassis, smoky minerals, earthy soft tannins.

BRANDLIN MOUNT VEEDER '16 NAPA, CA 160
inky dark fruit, figs, plums, mocha, blackberries, cloves, earthy

DELECTUS '15 NAPA, CA 160
intense blackberry, cocoa, hint of espresso, cloves, silky

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
