

Noché

Late Night Menu

BLACK TRUFFLE ESQUITES

mexican street corn off the cobb, queso cotija, lime-truffle aioli, smoked spices, black truffles - \$29

TUNA TOSTADAS

pan seared tajin crusted yellow-fin tuna, avocado salsa, pickled red cabbage, herbed crema, black caviar - \$34

"ARRACHERA" STEAK

mulato rubbed skirt steak, roasted potatoes & rajas, tarragon & avocado purée - \$42

KAHLO & RIVERA GUACAMOLE

black garlic ancho chile paste, mango relish, hass avocados, cilantro, onions, key lime juice, served with housemade comal tortilla chips - \$20

VEGGIE CRUDITÉ

\$9

Tacos

3 per order, housemade comal tortillas

COCHINITA PIBIL

achiote morita pork loin, pickled red onions, housemade habanero sauce - \$22

VEGGIE "CARNITAS"

mexican spiced shiitake & oyster mushrooms, tomatillo sauce, chile de arbol sauce, cilantro, white onions - \$24

EL GOBERNADOR

maine lobster, aged queso chihuahua, poblano & pineapple relish, chile aioli - \$33

Chef Arturo B. Jimenez

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*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

**Some of our dishes may contain nuts, shell fish and dairy. Please advise your server regarding any allergies.

Specialty Cocktails

*Kahlo channeled her energy & emotion into her art & her many pets, named below.
- which lived at her home, Casa Azul in Coyoacán, Mexico City*

Cocktails are made with Casanoble Premium Tequila and Ojo de Tigre Artesanal Mezcal

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BONITO

(Amazon Parrot)

premium tequila blanco, genepy, jalapeño, lemongrass-cucumber

Mr. XOLOTI

(Aztec Dog Breed)

espadin & tobala mezcal, lemon juice, guajillo & chile de arbol, spiced salt

GRANIZO

(Fawn)

premium tequila blanco, lime juice, spiced tamarind purée, ginger

FULANG CHANG

(Spider Monkey)

espadin & tobala mezcal, citrus, ginger-honey syrup

GERTRUDIS

(Eagle)

espadin & tobala mezcal, fernet, sweet vermouth, orange bitters

FRIDA

(Wife)

elderflower liqueur, psychaud's bitters, domaine du vieux

DIEGO

(Husband)

whiskey, fernet-vallet, honey, ancho chile liqueur, thai chili bitters

Mocktails

14

FRESA

strawberry, lime, grapefruit & sparkling soda

MORA AZUL

blueberry, mint, cranberry juice

PIÑA

pineapple & lime juice, agave, soda

TAMARINDO

tamarind, ginger, lime juice, sparkling soda

KAHLO'S HORCHATA

evaporated and white rice milk, cinnamon, vanilla