

## FOR THE TABLE

### GUACAMOLE

**CLASSIC** | tomato, onion, cilantro, jalapeño, garlic, lime **V** **1**

**JUST FOR ME 14.95**

**SHARE WITH AMIGOS 19.95**

**TOP YOUR GUAC** **1**

grilled pineapple pico de gallo +4 | bacon & cotija + 5  
pickled habanero & spiced pepitas +5

### SALSA SAMPLER

**SALSA SAMPLER 10.95** **1**

sampling of our 7 signature house-made salsas

**STAGED FROM MILDEST TO HOTTEST**

avocado, verde, taquera, negra\*,  
macha\*, morita, mango habanero

## CEVICHE, COCTELES, CRUDOS

**SPICY AHI TUNA TOSTADA 22.95** | guacamole, chipotle aioli, serrano chiles, pickled red onions **1**

**COCTEL DE CAMARONES 18.95** | shrimp, tomato, onion, garlic, jalapeño, cucumber, lime, cilantro **1**

**AHI TUNA TARTARE MINI TACOS 19.95** | soy-lime marinade, red onion, avocado, cilantro, crispy corn tortilla

## APPETIZERS

**QUESO FUNDIDO 14.95**

oaxaca, chihuahua and asadero cheeses **VG**

**ADD: SHRIMP OR CHORIZO +5 | LOBSTER +8**

**NACHOS 15.95** **1**

pickled jalapeño, queso fundido, oaxaca, chihuahua,  
asadero cheeses, corn pico de gallo, tomato, black bean,  
cilantro, guacamole **VG**

**ADD: BRAISED BEEF, CHICKEN TINGA, PORK CARNITAS, OR CHORIZO +5**

**EMPANADAS DE POLLO 14.95**

chicken tinga, sweet corn, oaxaca, chihuahua and  
asadero cheeses, chipotle aioli

**CLASSIC QUESADILLA 14.95**

50/50 tortilla, oaxaca, chihuahua and asadero cheeses,  
red chile aioli

**ADD: BRAISED BEEF, BISTEC CARNE ASADA, SHRIMP,  
CHICKEN TINGA, PORK CARNITAS, OR CHORIZO +5 | RAJAS +3**

**ZARAPE DE PATO 19.95** **1**

duck carnitas, roasted habanero cream sauce,  
corn tortilla

**TAQUITOS DE CARNITAS 13.95** **1**

guacamole, pico de gallo, avocado salsa,  
mexican crema, cotija cheese

## SOUPS & SALADS

**BEET & GOAT CHEESE ENSALADA 15.95**

mixed greens, roasted beets, roasted sweet potato,  
goat cheese, candied walnuts, hibiscus vinaigrette **VG**

**ENSALADA MIXTA 14.95**

mixed greens, pickled onion, cherry tomato, cucumber,  
cilantro cumin vinaigrette **V**

**ADD: CHICKEN +5 | SHRIMP +7 | CARNE ASADA SKIRT STEAK +12 | GRILLED SALMON +11**

**CHICKEN TORTILLA SOUP 10.95** **1**

rice, tomato, cilantro, mexican crema, crispy tortilla strips

**GIGANTIC CHOPPED TACO SALAD 17.95**

romaine lettuce, black bean, pico de gallo, corn pico de gallo,  
guacamole, oaxaca, chihuahua and asadero cheeses,  
cilantro cumin vinaigrette **VG**

## TACOS

3 per order

make it into a meal with cilantro rice and black beans | +6

**BIRRIA 19.95**

braised beef, oaxaca, chihuahua and asadero cheeses,  
onion, cilantro, guajillo chile jus | flour tortilla

**PORK CARNITAS 19.95** **1**

chicharrón crumble, salsa verde,  
grilled pineapple pico de gallo | blue corn tortilla

**SKIRT STEAK CHIMICHURRI CARNE ASADA 23.95** **1**

avocado salsa, onion, cilantro | blue corn tortilla

**SWEET POTATO 16.95** **1**

goat cheese, corn, huitlacoche (mexican truffle),  
salsa negra\* | blue corn tortilla **VG**

**CHICKEN TINGA 16.95** **1**

chihuahua cheese, salsa taquera, onion, cilantro | flour tortilla

**CAMARONES 19.95** **1**

crispy shrimp, mango pico de gallo,  
spicy lime aioli | 50/50 tortilla

**VEGAN CHORIZO TACO 16.95**

halo food co. vegan chorizo, vegan cheese, salsa taquera,  
cilantro, onion | 50/50 tortilla **VG, V**

# DINNER

## GIANT LOBSTER QUESADILLA 47.95

14 inch flour shell, oaxaca, chihuahua, asadero and cotija cheeses, lobster, guacamole, corn pico de gallo, chipotle aioli, mexican crema

## PLANCHA FIRED FAJITAS

*served with warm flour tortillas*

onions, garlic chili butter, lettuce, oaxaca, chihuahua and asadero cheeses, mexican crema, pico de gallo, salsa verde

CHICKEN 25.95 | SHRIMP 28.95 | SKIRT STEAK CARNE ASADA 32.95  
ANY 2 FOR 33.95 | ALL 3 FOR 37.95

## SIGNATURE PLATES

*served with house pressed flour tortillas*

SKIRT STEAK CHIMICHURRI CARNE ASADA 35.95 | morita salsa, scallions, chipotle aioli, cotija cheese; served with roasted zucchini, crispy potatoes & refried beans | **ADD SHRIMP +7**

CAMARONES DIABLITO 34.95 | shrimp, chipotle tomato garlic sauce, rajas; served with yellow rice

POBLANO CHICKEN 28.95 | grilled chicken, poblano cream sauce, pickled red onion, sweet potato chorizo hash; served with black beans & yellow rice

MOLE BRAISED SHORT RIBS 42.95 | red chile mole, charred scallion, sweet potato purée; served with yellow rice & black beans

ANCHO BLACKENED SALMON 38.95 | pico de gallo, cabbage radish slaw, avocado salsa; served with roasted zucchini, cilantro rice & black beans

## TRADITIONAL ENTRÉES

CAMARONES ENCHILADAS SUIZAS 28.95 | citrus-chile marinated shrimp, roasted corn, oaxaca, chihuahua and asadero cheeses, poblano rajas, salsa verde, mexican crema, pepitas; served with cilantro rice & black beans

MEXICAN FLAG CHICKEN ENCHILADAS 25.95 | oaxaca, chihuahua and asadero cheeses, salsa verde, salsa ranchera, mexican crema; served with cilantro rice & black beans

CHILE RELLENOS 28.95 | goat cheese, salsa ranchera, mexican crema, served with house pressed tortillas; served with cilantro rice & black beans

CHIMICHANGA 22.95 | pork carnitas, yellow rice, black beans, tomato, pepper, onion, chipotle aioli, oaxaca, chihuahua and asadero cheeses, queso fundido, salsa ranchera

SURF AND TURF BURROTE 28.95 | bistec carne asada, shrimp, yellow rice, black beans, chipotle aioli, cotija, oaxaca, chihuahua and asadero cheeses

## SIDES

YELLOW RICE 5.95 V

BLACK BEANS 5.95  
onion, cilantro V

FRIED SWEET PLANTAINS 6.95  
cotija VG

CILANTRO RICE 5.95 V

REFRIED PINTO BEANS 5.95  
pinto beans, epazote, cotija  
cheese \*contains pork

CHARRED SWEET POTATO 8.25  
chorizo, goat cheese,  
crema, scallion

ROASTED ZUCCHINI 5.95 V

## DESSERT

— SAVE ROOM. IT'S ALWAYS A GOOD IDEA. —

### CHURROS 12.95

fried-dough pastry dusted with cinnamon sugar  
dipping sauces: chocolate, dulce de leche, mixed berry salsa

### DESSERT NACHOS 14.95

cinnamon sugar tortillas, cheesecake crumbles, mexican chocolate ganache, marshmallow topping, mixed berry salsa

### TRES LECHES 12.95

delicate sponge cake soaked in vanilla creams and milks, topped with whipped cream & fresh berries

### CHEESECAKE FLAN 12.95

creamy new york cheesecake style custard, sugar glaze

### CHOCOLATE FRUIT PIÑATA 28.95

fresh berries, pineapple, mini churros, mexican wedding cookies\*, assorted sauces

### MANGO SORBET 6.95 V

raspberries, tatin

## DESSERT DRINKS

COFFEE 3 | CAPPUCCINO OR LATTE 7 | ESPRESSO 5 | DOUBLE ESPRESSO 7  
MAKE IT BOOZY: ADD RUMCHATA +4

\*Item contains nuts.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.  
\*We cannot guarantee zero cross-contamination with wheat, eggs, peanuts, tree nuts or milk; please speak with your server about allergies in advance.  
Parties of 5 or more will have 20% gratuity added

# MARGARITAS

## CLASSIC 13 | ON THE ROCKS OR FROZEN

blanco tequila, naranja liqueur, fresh lime, organic agave | **ADD A FLAVOR +3 MANGO OR STRAWBERRY**

## TORO SIGNATURE 16

curamia blanco, naranja liqueur, fresh lime, organic agave, topped with Chef Jaime's Signature salt foam, tajin

## LA REINA 18

patron reposado tequila, fresh lime, organic agave, grand marnier float, gold salt rim

## MEZCAL MARGARITA 15

banhez ensamble mezcal, naranja liqueur, fresh lime, organic agave, tajin salt rim

## FUEGO MARGARITA 16

tanteo tequila, st germain elderflower liqueur, fresh lime, organic agave, tajin salt rim  
*pick your pain: jalapeño or habanero*

## PINEAPPLE PASSION MARGARITA 16

blanco tequila, passion fruit liqueur, pineapple juice, fresh lime, organic agave, tajin salt rim

## HIBISCUS MARGARITA 15

blanco tequila, house made hibiscus agua fresca, fresh lime, sugar rim, hibiscus flower

## HOT HONEY PEACH MARGARITA 15

blanco tequila, house made hot honey peach purée, naranja liqueur, fresh lime

## POMEGRANATE MARGARITA 14

blanco tequila, pama pomegranate liqueur, pomegranate juice, fresh lime, organic agave

## SPARKLING GINGER MARGARITA 15

blanco tequila, ginger liqueur, fresh lime juice, organic agave, ginger beer

PEOPLE'S CHOICE WINNER FOR BEST MARGARITA | 2024 WINE & DINE FOR THE ARTS "BATTLE OF THE BARTENDERS"

## THE EARL 15

1800 reposado tequila, earl grey infused italicus bergamot liqueur, fresh squeezed lime juice, sea salt, organic agave, aromatic dehydrated citrus tea bag

## MARGARITA PITCHERS

**CLASSIC | CLASSIC FROZEN |** naranja liqueur, fresh lime, agave **36** **ADD A FLAVOR +5 MANGO OR STRAWBERRY**

**FUEGO |** tanteo tequila, st germain elderflower liqueur, fresh lime, organic agave, tajin salt rim **44**  
*pick your pain: jalapeño or habanero*

## SIGNATURE COCKTAILS

### MEZ-SKULL II 16

banhez mezcal, blanco tequila, aperol, guava purée, fresh lime, orgeat\*

### THE ORCHID 14

pristine vodka, pineapple juice, hibiscus agua fresca, coconut cream

### JUNGLE BIRD 15

bacardi añejo rum, aperol, pineapple juice, fresh lime, organic agave

### TORO OLD FASHIONED 15

four roses bourbon or insolito reposado tequila, house made cinnamon brown sugar simple syrup, xocolatl-mole and aromatic bitters

## WINE

### RED SANGRIA

brandy, cinnamon, orange, strawberry  
Glass 12 • Pitcher 32

### SPARKLING

Segura Viudas, Cava Brut  
(Catalonia, Spain) 187ml 14

### WHITE

Vigneti Del Sole, Pinot Grigio  
(Veneto, Italy) 12/44

### RED

Zorzal Malbec Terroir Unico Tupungato  
(Mendoza, Argentina) 12/44

## BEER

### ON TAP

Stone Buenaveza Salt + Lime Lager 8  
Seasonal Rotating Tap | Dos Equis Amber 8  
Rare Form Brewing Co. Confetti Mexican Lager 7  
Pacifico 8 | Fiddlehead IPA 8

### BOTTLED & CANNED

Corona 7 | Corona Premier 7 | Heineken 8  
Coors Light 7 | Corona NA Beer 6  
Modelo Especial 8 | Dos Equis Especial 7  
Heineken Light 8 | Nine Pin Cider 8

## ZERO-PROOF MOCKTAILS 12

### PASSION POM PUNCH

passion fruit purée, ginger beer, house made grenadine, fresh lime

### APPLE CIDER SANGRIA

new york apple cider, cinnamon, orange and lemon juices, pomegranate seeds, ginger beer

### THE PLACEBO

pineapple, cream of coconut, fresh orange and lime juices, cinnamon

### ALL DAY MARGARITA

ritual zero-proof tequila, non-alcoholic triple sec, fresh lime, organic agave

### SOFT DRINKS 4.00 EACH

Coca Cola, Diet Coke,  
7-Up, Root Beer,  
Schweppes Ginger Ale,  
Unsweetened Iced Tea,  
Lemonade, Orange Fanta,  
Saratoga Still & Sparkling  
Waters

### AGUA FRESCA 7

Spanish for "Cool Waters"  
A non-alcoholic drink  
made with water, fruit  
or flower, and a touch  
of agave

### HIBISCUS PINEAPPLE MANGO

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## WHAT IS MEZCAL?

Mezcal is the original tequila! Mezcal refers to a spirit distilled from agave - tequila refers to all mezcals made from blue weber agave, and produced in specific regions of Mexico.

So all tequilas are mezcals - but not all mezcals are tequila. In fact, there are many species of agave, yielding distinctly different flavor profiles in the mezcals that are made from them. Dating back 3000 years, mezcal was part of the Aztec culture, making it a staple of authentic Mexican culture.

Mezcals are characterized by a smoky aroma and flavor, because they are made from hearts of agave (pina) roasted in underground pits. As the smokiness subsides, each varietal will present its own unique aroma and flavor. Some varieties of agave can take up to 35 years to mature, yielding only half a bottle of mezcal from each plant. This is what makes some mezcals more rare and valuable.

**ESPADIN:** 90% of mezcals use this agave. Mild sweetness, some herbal and citrus notes. Minerals and fresh greenery on the nose. (8 to 10 years to mature).

**TOBALA:** Delicate and smooth, hints of orange. Floral and oaky notes, some similarity to a buttery chardonnay. (12 years to mature).

**TEPEZTATE:** Intense herbal and earthy flavor. Musky aroma with a distinctive bell pepper aftertaste. (30-35 years to mature).

**ARROQUEÑO:** Bright fruity aroma, warm toasty vanilla flavor with vegetal notes and a silky texture. (10-20 years to mature).

**BARRIL:** Floral and citrus flavors with an herbal aroma, hints of ripe creamy banana. (15-20 years to mature)

## MEZCAL 1 OZ/2 OZ

### ESPADIN

Banhez Joven Espadín   Ejutla, Oaxaca, MX	7/15
Wahaka Joven Espadín   San Dionisio Ocotepc, Oaxaca, MX	6/14
Illegal Mezcal Joven   Tlacolula, Oaxaca, MX	8/13
Mezcal Unión Uno Joven   San Baltazar Guelavila, Oaxaca, MX	8/13
Del Maguey Vida   San Luis Del Rio, Oaxaca, MX	20/28
Casamigos Mezcal, Oaxaca, MX	22/26
El Jolgorio Espadín   San Luis Del Rio, Oaxaca, MX	16/28
Xicaru Silver Espadín   Santiago Matalan, Oaxaca, MX	10/20
La Medida Joven   San Pedro Quiatoni, Oaxaca, MX	13/24
Nuestra Solidaridad   Santiago Matatlan, Oaxaca, MX	11/17
Rey Campero Espadín   Candelaria, Yegole, Oaxaca, MX	13/18
Sieste Misterios   Santiago Matatlan, Oaxaca, MX	8/10
Granja Nomada   San Carlos Yautepec, Oaxaca, MX	8/10

### TEPEZTATE

Banhez Joven Tepezate   San Agustín Amatengo, Oaxaca, MX	17/34
El Jolgorio Tepezate   Lachigui, Oaxaca, MX	38/76
Rey Campero Tepezate   Candelaria, Yegole, Oaxaca, MX	15/30
Cruz De Fuego Tepezate   Santiago Matatlan, Oaxaca, MX	16/32

### BARRIL

El Jolgorio Barril   La Campania, Oaxaca, MX	36/68
Real Minero Barril   Santa Catarina Minas, Oaxaca, MX	19/38

### TOBALA

El Jolgorio Tobala   San Baltazar, Oaxaca, MX	20/40
La Medida Tobala   San Dionisio Ocotepc, Oaxaca, MX	18/36
Rey Campero Tobala   San Pedro Martir, Oaxaca, MX	27/54
Todos Santos Mezcaleros Tobala   Ejutla, Oaxaca, MX	33/65

### ARROQUEÑO

El Jolgorio Arroqueño   Miahuatlan, Oaxaca, MX	26/52
Rey Campero Arroqueño   Candelaria, Yegole, Oaxaca, MX	27/54

### HARVEST CELEBRATION

Banhez Joven Pechuga   San Vicente Coatlán, Oaxaca, MX	19/38
El Jolgorio Pechuga   Santa Maria Zoquitlan, Oaxaca, MX	21/42
Bozal Borrego   Rio de Ejutla, Oaxaca, MX	41/82
Del Maguey Pechuga   Santa Catarina Minas, Oaxaca, MX	40/80

## TEQUILA 2 OZ

### BLANCO

1800 Silver	15
Casamigos Blanco	18
Clase Azul Plata	47
Cincoro Blanco	38
Curamia	18
Don Julio Blanco	21
Gran Patron Platinum	69
Gran Patron Smoky	40
Herradura Silver	18
Patron Silver	17
Avion Blanco	18
Teremana Blanco	14
Tanteo Jalepeño	16
Tanteo Habanero	16
Siete Leguas Blanco	18
Espolon Blanco	14
De Leon Platinum	26
Tequila Ocho Plata	18
Insolito Blanco	17

### REPOSADO

1800 Reposado	16
Casamigos Reposado	22
Clase Azul Reposado	45
Cincoro Reposado	39
Don Julio Reposado	24
Teremana Reposado	18
Herradura Reposado	17
Patron Reposado	22
Avion Reposado	22
Siete Leguas Reposado	16
Espolon Reposado	15
Tequila Ocho Reposado	20
Insolito Resposado	20

### AÑEJO

1800 Cristalino Anejo	24
Casa Noble Añejo 2yr	20
Casamigos Añejo	25
Cincoro Añejo	46
Insolito Añejo	23

## INTRO TO MEZCAL FLIGHT 25

WAHAKA ESPADIN  
BANHEZ JOVEN TEPEZTATE  
REY CAMPERO TOBALA

## TEQUILA VARIETIES

**BLANCO:** Sometimes known as Silver, Plata, or White. It is often hotter than its mellowed, aged peers. With a palate including raw vegetal agave, grassy herbal notes, various types of citrus, black pepper and other spices.

**REPOSADO:** Sometimes known as rested, or aged. Reposado sits between blanco and añejo on the aging spectrum and must rest in the barrel for between two months and one year. Expect complex notes of dry chocolate, chiles, vanilla and cinnamon.

**AÑEJO:** Añejo tequilas are aged from one to three years, and are considered the best type of tequila for sipping because of their smoother flavor. Añejo means "vintage", and they are darker than reposado tequilas. Expect hints of oak, vanilla, and caramel.

**EXTRA AÑEJO:** While Añejo is aged for at least one year, but less than three years, Extra Añejo, the most recently added classification, is aged for at least three years. Extra Añejo is dark-colored; deep amber or copper, with a spicy oak influenced flavor and notes such as dark chocolate, tobacco and Asian spices.

## TEQUILA FLIGHTS | 1 OZ POURS

### TOUR DE PATRON 20

PATRON SILVER | PATRON REPOSADO  
PATRON AÑEJO

### INTRO TO REPOSADO 18

ESPOLON REPOSADO |  
CASAMIGOS REPOSADO | PATRON REPOSADO

Enemigo Cristalino	25
Don Julio Añejo	24
Don Julio 1942	49
Flecha Azul Añejo	17
Herradura Añejo	18
Patron Añejo	25
Patron Sherry Cask	27
Siete Leguas Añejo	18
Espolon Añejo	16
Teremana Añejo	19

### EXTRA AÑEJO

Gran Patron Burdeos	135
Gran Patron Piedra	37
Corazon Extra Añejo	26
Patron Extra Añejo	35
Tapatio Extra Añejo	34

