

FOR THE TABLE

GUACAMOLE

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

JUST FOR ME 15.95

SHARE WITH AMIGOS 20.95

TOP YOUR GUAC

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

SALSA SAMPLER

SALSA SAMPLER 11.95

sampling of our 7 signature house-made salsas

STAGED FROM MILDEST TO HOTTEST

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

COCTELES & CRUDOS

SPICY AHI TUNA TOSTADA 23.95 | guacamole, chipotle aioli, serrano chiles, pickled red onions

COCTEL DE CAMARONES 19.95 | shrimp, tomato, onion, garlic, jalapeño, cucumber, lime, cilantro

AHI TUNA TARTARE MINI TACOS 20.95 | soy-lime marinade, red onion, avocado, cilantro, crispy corn tortilla

APPETIZERS

QUESO FUNDIDO 15.95

oaxaca, chihuahua and asadero cheeses **VG**

ADD: SHRIMP OR CHORIZO +5 | LOBSTER +8

NACHOS 16.95

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 15.95

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

CLASSIC QUESADILLA 15.95

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 20.95

duck carnitas, roasted habanero cream sauce, corn tortilla

TAQUITOS DE CARNITAS 14.95

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

SOUPS & SALADS

BEET & GOAT CHEESE ENSALADA 16.95

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

ENSALADA MIXTA 15.95

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

ADD: CHICKEN +5 | SHRIMP +7 | CARNE ASADA SKIRT STEAK +13 | GRILLED SALMON +12

CHICKEN TORTILLA SOUP 11.95

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

GIGANTIC CHOPPED TACO SALAD 18.95

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 20.95

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

PORK CARNITAS 20.95

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

SKIRT STEAK CHIMICHURRI CARNE ASADA 24.95

avocado salsa, onion, cilantro | blue corn tortilla

SWEET POTATO 17.95

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

CHICKEN TINGA 17.95

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

CAMARONES 20.95

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 49.95

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 26.95 | SHRIMP 29.95 | SKIRT STEAK CARNE ASADA 33.95
ANY 2 FOR 34.95 | ALL 3 FOR 39.95

SIGNATURE PLATES

served with house pressed flour tortillas

SKIRT STEAK CHIMICHURRI CARNE ASADA 37.95 | morita salsa, scallions, chipotle aioli, cotija cheese; served with roasted zucchini, crispy potatoes & refried beans | **ADD SHRIMP +7**

CAMARONES DIABLITO 35.95 | shrimp, chipotle tomato garlic sauce, rajas; served with yellow rice

POBLANO CHICKEN 29.95 | grilled chicken, poblano cream sauce, pickled red onion, sweet potato chorizo hash; served with black beans & yellow rice

MOLE BRAISED SHORT RIBS 44.95 | red chile mole, charred scallion, sweet potato purée; served with yellow rice & black beans

ANCHO BLACKENED SALMON 40.95 | pico de gallo, cabbage radish slaw, avocado salsa; served with roasted zucchini, cilantro rice & black beans

TRADITIONAL ENTRÉES

CAMARONES ENCHILADAS SUIZAS 29.95 | citrus-chile marinated shrimp, roasted corn, oaxaca, chihuahua and asadero cheeses, poblano rajas, salsa verde, mexican crema; served with cilantro rice & black beans

MEXICAN FLAG CHICKEN ENCHILADAS 26.95 | oaxaca, chihuahua and asadero cheeses, salsa verde, salsa ranchera, mexican crema; served with cilantro rice & black beans

CHILE RELLENOS 29.95 | goat cheese, salsa ranchera, mexican crema, served with house pressed tortillas; served with cilantro rice & black beans

CHIMICHANGA 23.95 | pork carnitas, yellow rice, black beans, tomato, pepper, onion, chipotle aioli, oaxaca, chihuahua and asadero cheeses, queso fundido, salsa ranchera

SURF AND TURF BURROTE 29.95 | 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 13.95

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

DESSERT NACHOS 15.95

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

TRES LECHES 13.95

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

CHEESECAKE FLAN 13.95

creamy new york cheesecake style custard, sugar glaze

CHOCOLATE FRUIT PIÑATA 29.95

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

MANGO SORBET 6.95 V

raspberries, tajin

COFFEE 3

make it boozy: add rumchata +4

MARGARITAS

CLASSIC 14 | ON THE ROCKS OR FROZEN

blanco tequila, naranja liqueur, fresh lime, organic agave
add a flavor +3: mango or strawberry

TORO SIGNATURE 17

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

LA REINA 19

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

MEZCAL MARGARITA 16

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

FUEGO MARGARITA 17

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

PINEAPPLE PASSION MARGARITA 17

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

HIBISCUS MARGARITA 16

blanco tequila, housemade hibiscus agua fresca,
fresh lime, sugar rim, hibiscus flower

COCONUT MARGARITA 16

blanco tequila, clement coconut liqueur,
creme of coconut, fresh lime, organic agave

SPICY AVOCADO MARGARITA 15

tanteo jalapeño tequila, housemade avocado purée,
fresh lime, organic agave, tajin salt rim

JASMINE GRAPEFRUIT MARGARITA 16

volcan de mi tierra blanco, housemade jasmine tea syrup,
fresh grapefruit, fresh lime, organic agave, sugar rim

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

THE EARL 16

1800 reposado, earl gray infused italicus bergamot liqueur,
sea salt, fresh lime, organic agave

MARGARITA PITCHERS

CLASSIC | CLASSIC FROZEN | naranja liqueur, fresh lime, agave 37 *add a flavor +5: mango or strawberry*

FUEGO | tanteo tequila, st germain elderflower liqueur, fresh lime, organic agave, tajin salt rim 46
pick your pain: jalapeño or habanero

SIGNATURE COCKTAILS

MEZ-SKULL II 17

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

THE ORCHID 15

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

JUNGLE BIRD 16

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

GRAPEFRUIT RYE AGRIA 15

redemption rye, fresh grapefruit,
fresh lemon

SUGAR & ICE 16

banhez mezcal, st. germain elderflower liqueur,
fresh lemon, organic agave, club soda, sugar rim

WINE

WHITE SANGRIA

sauvignon blanc, peach schnapps, naranja liqueur,
fresh lime, orange juice, pineapple juice, club soda

Glass 13 • Pitcher 35

SPARKLING

Segura Viudas, Cava Brut
(Catalonia, Spain) 187ml 15

WHITE

Vigneti Del Sole, Pinot Grigio
(Veneto, Italy) 12/46

RED

Zorzal Malbec Terroir Unico Tupungato
(Mendoza, Argentina) 12/46

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 Silver 8 | Nine Pin Cider 8

ZERO-PROOF MOCKTAILS 12

PASSION POM PUNCH

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

SPARKLING PALOMA

seedlip notas de agave, fresh grapefruit, fresh lime, organic agave,
kosher salt, club soda, tajin rim

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

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

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

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	21/29
Casamigos Mezcal, Oaxaca, MX	23/27
El Jolgorio Espadín San Luis Del Rio, Oaxaca, MX	17/29
Xicaru Silver Espadín Santiago Matalan, Oaxaca, MX	10/20
La Medida Joven San Pedro Quiatoni, Oaxaca, MX	14/25
Nuestra Solidaridad Santiago Matatlan, Oaxaca, MX	11/17
Rey Campero Espadín Candelaria, Yegole, Oaxaca, MX	14/19
Sieste Misterios Santiago Matatlan, Oaxaca, MX	8/10
Granja Nomada San Carlos Yautepec, Oaxaca, MX	8/10

TEPEZTATE

Banhez Joven Tepezatate San Agustín Amatengo, Oaxaca, MX	18/35
El Jolgorio Tepezatate Lachigui, Oaxaca, MX	40/80
Rey Campero Tepezatate Candelaria, Yegole, Oaxaca, MX	16/32
Cruz De Fuego Tepezatate Santiago Matatlan, Oaxaca, MX	17/34

BARRIL

El Jolgorio Barril La Campania, Oaxaca, MX	37/71
Real Minero Barril Santa Catarina Minas, Oaxaca, MX	20/40

TOBALA

El Jolgorio Tobala San Baltazar, Oaxaca, MX	21/42
La Medida Tobala San Dionisio Ocotepc, Oaxaca, MX	19/38
Rey Campero Tobala San Pedro Martir, Oaxaca, MX	28/56
Todos Santos Mezcaleros Tobala Ejutla, Oaxaca, MX	34/68

ARROQUEÑO

El Jolgorio Arroqueño Miahuatlan, Oaxaca, MX	27/54
Rey Campero Arroqueño Candelaria, Yegole, Oaxaca, MX	28/56

HARVEST CELEBRATION

Banhez Joven Pechuga San Vicente Coatlán, Oaxaca, MX	20/40
El Jolgorio Pechuga Santa Maria Zoquitlan, Oaxaca, MX	22/44
Bozal Borrego Rio de Ejutla, Oaxaca, MX	43/85
Del Maguey Pechuga Santa Catarina Minas, Oaxaca, MX	42/83

TEQUILA 2 OZ

BLANCO

1800 Silver	16
Casamigos Blanco	19
Clase Azul Plata	49
Cincoro Blanco	40
Curamia	18
Don Julio Blanco	22
Gran Patron Platinum	72
Gran Patron Smoky	42
Herradura Silver	19
Patron Silver	18
Avion Blanco	19
Teremana Blanco	15
Tanteo Jalepeño	17
Tanteo Habanero	17
Siete Lugas Blanco	19
Espolon Blanco	15
Tequila Ocho Plata	19
Insolito Blanco	18

REPOSADO

1800 Reposado	17
Casamigos Reposado	23
Clase Azul Reposado	47
Cincoro Reposado	41
Don Julio Reposado	25
Teremana Reposado	19
Herradura Reposado	18
Patron Reposado	23
Avion Reposado	23
Siete Leguas Reposado	17
Espolon Reposado	16
Tequila Ocho Reposado	21
Insolito Reposado	21

AÑEJO

1800 Cristalino Anejo	25
Casa Noble Añejo 2yr	21
Casamigos Añejo	26
Cincoro Añejo	48
Insolito Añejo	24

INTRO TO MEZCAL FLIGHT 26

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 21

PATRON SILVER | PATRON REPOSADO
PATRON AÑEJO

INTRO TO REPOSADO 19

ESPOLON REPOSADO |
CASAMIGOS REPOSADO | PATRON REPOSADO

Enemigo Cristalino	26
Don Julio Añejo	25
Don Julio 1942	51
Flecha Azul Añejo	18
Herradura Añejo	19
Patron Añejo	26
Patron Sherry Cask	28
Siete Leguas Añejo	19
Espolon Añejo	17
Teremana Añejo	20

EXTRA AÑEJO

Gran Patron Burdeos	140
Gran Patron Piedra	38
Corazon Extra Añejo	27
Patron Extra Añejo	36
Tapatio Extra Añejo	35

