



MEZCAL COCKTAILS

	EACH	PITCHER
MEZCALRITA (ROCKS) Wahaka Espadin (<i>Oaxaca</i>), naranja liqueur, lime, agave, sal de gusano.	15	56
OAXACAN MULE (ROCKS) El Rey Zapoteco Espadin (<i>Oaxaca</i>), tamarindo jarrito, , tamarindo puree, elderflower liqueur, mole xocoatl bitters.	16	-
MI MAMA (UP) Wahaka Espadin (<i>Oaxaca</i>), Rumchata, pineapple juice, coconut, Oaxacan chocolate.	16	-
EL VIEJITO (UP, ICE CUBE) La Luna Cupeatra (<i>Michoacán</i>), Ancho Reyes Liqueur (<i>Puebla</i>) agave, mole bitters, muddle chile guajillo, orange twist.	16	-

HOUSE COCKTAILS

PERFECT MARGARITA (ROCKS) Don Julio Reposado (<i>Jalisco</i>), lime juice, agave, naranja liqueur, salt.	17	64
JALAPEÑO MARGARITA (ROCKS) El Tesoro Blanco (<i>Jalisco</i>) Charred jalapeño-infused tequila naranja liqueur, lime, agave, salt.	15	56
LA FRESA (ROCKS) El Tesoro Blanco (<i>Jalisco</i>) strawberry puree, basil syrup, lime, strawberry vinaigrette.	16	60
HOUSE MARGARITA (ROCKS) Milagro Blanco (<i>Jalisco</i>), naranja liqueur, lime, agave, salt.	15	56
LA PALOMA (Tequila or Mezcal) (ROCKS) Don Julio Reposado (<i>Jalisco</i>) squirt, lime, salt. Wahaka Espadin (<i>Oaxaca</i>) squirt, lime, sal de gusano.	15	56
SANGRIA (ROCKS) Gustoso Charanda (<i>Michoacán</i>), red wine, simple syrup, Orange juice and lime.	15	56
MOJITO (CRUSH ICE) Gustoso Charanda (<i>Michoacán</i>), mint , simple syrup, lime, soda.	16	-

MEZCAL

SABORES DE MEXICO

Nuestra Soledad Espadín Ejutla (<i>Oax</i>)	14	Real Minero Barril (<i>Oaxaca</i>)	25
Leyenda Cupreata (<i>Guerrero</i>)	18	Derrumbes Salmiana (<i>San Luis Potosí</i>)	15
Wahaka Ensemble (<i>Oaxaca</i>)	22	Banuelos Tequilana (<i>Zacatecas</i>)	14
Leyenda Tobalá (<i>Puebla</i>)	18	Luna Cupreata (<i>Michoacán</i>)	14
Derrumbes Ensemble (<i>Tamaulipas</i>)	16	Lagrimas de Dolores Cenizo (<i>Durango</i>)	15

TEQUILA

	Blanco	Reposado	Añejo
Chinaco	13	15	17
Clase Azul	16	28	70
Corralejo	12	13	14
Don Julio	14	15	16
El Tequileño	14	15	16
El Tesoro	14	15	16
Fortaleza	15	16	18
Siete Leguas	13	14	16
Tequila Ocho	14	15	16
Herradura	13	14	15

* 18 % Gratuity will be added to parties of 5 or more 4 / 2023

Thank you for coming!!! We missed you!!!



WINE

Encanto Sauvignon Blanc, Sonoma	11	Gls.	Btl.	40
Sonoma Cutrer Chardonnay, Sonoma	14	Gls.	Btl.	50
La Crema Pinot Noir	12	Gls.	Btl.	40
Voces Merlot, Sonoma	13	Gls.	Btl.	45
Terrazas Reserva Malbec, Argentina	13	Gls.	Btl.	45
Chavez Cellars Cabernet, Sonoma	15	Gls.	Btl.	55
Silver Oak Cabernet, Alexander Valley			Btl.	110

CHAMPAGNE

Brut, Domaine Chandon, Napa, Gls.	13
Brut, Domaine Chandon, Napa, Btl.	48
Brut, Veuve Cliquot Yellow, France, Btl.	90

* Corkage \$20 / Waived if second bottle is purchased

BEER

<u>DRAFT</u>	8	<u>DOMESTIC</u>	6
Modelo Especial		Budweiser	
Negra Modelo		Blue Moon	
Pacifico		Coors Light	
XX Amber		Lagunitas IPA	
Corona		Sierra Nevada	
<u>IMPORTED</u>	7	<u>SIN-ALCOHOL</u>	5
Corona Light		Mexican Coke / Diet	
House N.A.		Fanta / Squirt	
Tecate		Sprite	
Victoria		Topo Chico MW	
Bohemia		<u>MOCKTAIL</u>	9
		Tamarindo Sour	

BEER COCKTAILS

CHAVELA	9
Your choice of beer, lime, salt	
SUPER CHAVELA	15
Your choice of beer, lime, house tequila, salt	
MICHELADA	10
Special house michelada sauce, your choice of beer, lime, chili salt rim (we do not use Clamato)	
SUPER MICHELADA	16
Special house michelada sauce, your choice of beer, lime, house tequila, chili salt (we do not use Clamato)	

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Antojitos

<u>GUACAMOLE MADE FRESH TO ORDER (V)</u>	13
Served w/ fresh corn chips.	
<u>MEMELITAS **</u>	10
Handmade corn tortillas, brushed w/ pork crackling spread, black bean purée & queso fresco.	
<u>HANDMADE CORN QUESADILLA ** (V)</u>	12
Corn masa stuffed w/ Oaxacan cheese, epazote herb, topped w/ guacamole purée, black bean purée & cheese.	
<u>CHAPULINES</u>	12
Sautéed grasshoppers, w/ garlic lime & salt, served w/side of guacamole purée & corn tortillas.	
<u>TAMAL DE MOLE **</u>	8
Chicken tamal w/ Mole Negro wrapped in a banana leaf.	
<u>PUERTO PRAWNS **</u>	19
Shrimp marinated w/ garlic, olive oil, Oaxacan herbs, sweet potato purée, light homemade cilantro vinaigrette.	
<u>PULPO AL GRILL</u>	20
Octopus, mango slaw, chorizo, mix greens, passion fruit.	
<u>GRILLED CHICKEN QUESADILLA **</u>	17
Flour tortilla, roasted red peppers, Oaxacan cheese, guacamole, sour cream & pico de gallo.	
<u>CALAMAR **</u>	18
Fried calamari, jalapeño peppers, chipotle aioli & lemon.	
<u>CAESAR SALAD ** (starter) (V)</u>	10
Romaine, tortilla strips, Oaxacan cheese, Caesar dressing.	
<u>TRICOLOR SALAD ** (starter) (V)</u>	10
Romaine, radish, jicama, avocado, cheese, cilantro dressing.	

Sopas & Ensaladas

<u>TORTILLA SOUP</u>	S/9	L/12
Grilled chicken, chipotle, tomatoes, onions w/ corn tortilla strips & avocado.		
<u>CHICKEN SOUP</u>	S/9	L/12
Chicken broth, served w/ onions, lime, cilantro, & side of handmade corn tortillas.		
<u>CAESAR SALAD ** (dinner) (V)</u>		14
Romaine, tortilla strips, Oaxacan cheese, Caesar dressing.		
<u>TRICOLOR SALAD ** (dinner) (V)</u>		14
Romaine, radish, jicama, avocado, cheese, cilantro dressing.		

Salads Add-Ons: CHICKEN 5/BEEF 6/CECINA 6/SALMON 9/SHIRMP 9

<u>SHRIMP AVOCADO SALAD</u>	22
Greens, avocado, mango-broccoli slaw, cherry tomato with honey-tamarind dressing.	
<u>GRILLED OCTOPUS SALAD</u>	23
Romaine, greens, roasted sprouts, red apple, red onions, tangerines, & roasted jalapeño-passion fruit dressing.	
<u>GRILLED SALMON SALAD</u>	23
Fresh grilled salmon w/ baby spinach, roasted almonds, cherry tomatoes & balsamic agave nectar vinaigrette.	

**** May contain nuts, gluten, eggs & dairy, please inform your server of any allergies or dietary restrictions.**

18% Gratuity 5 guests or more / Split fee 3 per item





MOLES

Made with chicken stock, chiles, spices, herbs, sesame seeds, almonds, pecans, peanuts, chocolate, tomato, bread, and other ingredients.

MOLE NEGRO ** (black mole) 26

Smoky-sweet sauce, airline chicken, served w/ white rice & side of handmade corn tortillas.

MOLE COLORADITO ** (red mole) 26

Mildly spicy sweet sauce, airline chicken, served w/ white rice & side of handmade corn tortillas.

OAXACAN STYLE ENCHILADAS

All served with three corn tortillas and choice of mole or sauce, served with a side of white rice.

ENCHILADAS CON COLORADITO ** (red mole) 16

Mildly spicy-sweet sauce, topped w/ onions & queso fresco.

ENMOLADAS CON MOLE NEGRO ** (black mole) 16

Smoky-sweet sauce, topped w/ onions & queso fresco.

ENFERIJOLADAS ** (V) 15

Black bean purée, topped w/ onions & queso fresco

ENCHILADAS SUIZAS ** (V) 15

Tangy tomatillo sauce, topped w/ cheese, onions & sour cream.

GREEN VEGAN ENCHILADAS (V) 19

Tomatillo sauce, vegan cheese topped w/ sautéed veggies & onions.

**Add-Ons: CHICKEN 5 / BEEF 6 / CHORIZO 6 / CECINA 6 / SHRIMP 9
CHEESE FILLING 3 / VEGGIES 3**

PLATILLOS

TLAYUDA ** 25

14" corn tortilla w/ pork cracklings, black bean purée, cheese (quesillo), cabbage & your choice of meat: beef, pork, chorizo, or chicken marinated w/ Oaxacan herbs.

POLLO AL HORNO ** 28

Roasted airline chicken, rice, broccolini, carrots, orange-rum sauce.

LEMON PEPPER SALMON ** 32

Farm-raised salmon, rice, broccolini, squash, epazote & herb butter sauce.

10oz CALIFORNIA GROWN RIB EYE STEAK ** 35

Grilled steak, sweet potato purée, sautéed spinach, carrots, onions, & agave peppercorn sauce.

FLAUTAS ** (V) 18

Chicken or potato, corn tortillas, broccoli-mango slaw, rice, guacamole, & roasted poblano cream.

LA TORTA ** (rotisserie chicken or chorizo) 17

Telera bread, mayo, refried black beans, Sliced turkey, lettuce, quesillo, avocado, pickled red onions, house salad or fries.

CHIPOTLE CHICKEN WRAP ** 17

Spinach flour tortilla, lettuce, avocado, black beans, corn, red cabbage, chipotle honey sauce, coleslaw.

SALMON BURGER ** 20

Toasted brioche, spinach, tomato, red onions, citrus mango slaw, avocado garlic aioli, house salad or fries.

TACOS DE ASADA 17

Carne asada in corn tortillas, onions, cilantro, lime, habanero pickled red onions, & avocado purée.

TACOS DE POLLO 17

Grilled chicken in corn tortillas, onions, cilantro, lime, habanero pickled red onions, & avocado purée.

From our extended Mezcal Restaurant Family to yours, thank you!!!

We are thrilled to once again share a piece of our culture through our regional cuisine and look forward to your company at each visit.

!!! Buen Provecho!!!



KID'S MENU

All selections are served with a choice of French Fries
or Rice and Black beans

QUESADILLAS

Cheese Quesadilla

Chicken Quesadilla

Steak Quesadilla

FAVORITES

Chicken Tenders

Chicken Taquitos

Chicken Soup

HEALTHY

Chicken Caesar Salad 3x

Grilled Chicken

For under 10 years old only

\$10.50

May contain nuts, gluten, eggs and dairy, please inform you server
of any allergies or dietary restrictions.



POSTRES

PLATANOS **	10	SORBET OF THE DAY	7
Fried plantains, sweet condensed milk, vanilla ice cream & mazapan dust.		Please ask your server.	
TRES LECHES CAKE **	10	OAXACAN PECAN ICE CREAM**	8
Sponge cake soaked in milk, creamy mousse, cocoa dust & strawberries.		Homemade ice cream with pecans, milk, sugar & topped with strawberry jelly.	
CREPES **	10	MEXICAN COFFEE **	12
Freshly made, topped with ice cream, strawberries & caramel sauce.		Café de la Olla, Khalua, Tequila de la casa, whipped cream.	
CHOCOLATE LAVA CAKE **	11	OAXACAN COFFEE	5
Topped with vanilla ice cream, chocolate sauce, powdered sugar dust & strawberries		Traditional café de la olla with cinnamon.	
CHURROS **	9		
Dough, topped with chocolate sauce and powdered sugar, & side of caramel sauce			

AFTER DRINKS

DON JULIO TEQUILA 1942	28	LAGRIMAS DEL DOLORES	15
Sweet, warm oak aroma. Vanilla and citrus notes. Full body with creamy finish.		CENIZO MEZCAL ANEJO	
		Sweet cooked agave aroma. Medium body, smoky baking spice finish.	
CLAZE AZUL REPOSADO TEQUILA	28	TAWNY PORT	13
Wood and toffee aroma. Caramel, vanilla and citrus notes. Medium body, sweet finish.		Fruity aroma. Mellow cocoa and nutty notes, ripe tannins.	
ZACAPA XO RUM	20	MI MAMA	16
Sweet aroma. Vanilla, cocoa, caramel and plantain notes.		Wahaka Espadin (<i>Oaxaca</i>), Rumchata, pineapple juice, coconut, Oaxacan chocolate.	

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