

~ main courses - platos fuertes ~

EL RIBEYE ESPECIAL \$35

grilled 1lb ribeye steak, sautéed potatoes, chorizo, cactus and asparagus

MOLCAJETE A LA PARRILLA \$36

rib eye steak, shrimp, chorizo, chicken served in heated lava rock with panela cheese and whole beans

ENCHILADAS POBLANAS \$25

stuffed with chorizo, chicken & poblano pepper, topped with chihuahua cheese, cream & queso fresco, with mole sauce

LANGOSTINOS AL MEZCAL \$35

prawns grilled, butter-fried, in a sauce of mezcal, butter, garlic & arbol pepper, served with esquite & grilled romaine

PULPO PARRILLADO \$30

grilled octopus, asparagus, shitake mushrooms, yucateca sauce

MAR Y TIERRA \$35

grilled shrimp & rib eye steak alongside a chicken tinga enchilada in mole sauce

LA MONTADA \$28

fresh made huarache, grilled rib eye, cactus, queso oaxaca, salsa verde y roja, stuffed tacloyo

CARNITAS NEGRAS \$28

pork ribs marinated in mexican herbs, ancho & pasilla chile, served with brussels esquite

PESCADO A LA TALLA CON CAMARON \$36

grilled whole fresh fish, mexican shrimp, shitake mushrooms, asparagus and spinach

~ starters - pa' empezar ~

GUACAMOLE \$14

traditional avocado dip. pureed beet, tostadas

TRIO DE SALSAS \$8

red sauce, pico de gallo, green sauce, tortilla chips

NACHOS \$13

refried beans, chihuahua cheese, pico de gallo, fresh cream, queso fresco
(add: beef \$5 - chicken \$4 - pastor \$5)

CAMARONES A LA PARRILLA \$18

head-on shrimp, garlic, citrus, roasted corn

FUNDIDO \$15

layered, chihuahua cheese, poblano peppers, chorizo, flour tortillas (can be made vegetarian)

ENSALADA CESAR \$13

fresh grilled romaine, cheese, cesar dressing
(add: chicken \$4 - shrimp \$6)

GUACAMOLE CHIPOTLE \$15

chipotle, roasted corn, tostadas

ENSALADA MEZCAL \$14

brussell sprouts al esquite, cotija cheese, roasted corn, chipotle dressing, fried tortilla

ALITAS CHILANGAS \$16

chicken wings, tajin, lime, cilantro, 'secret sauce'

EMPANADAS DEL DIA \$14

tasty corn pockets stuffed with the freshest ingredients

EL MEZCAL CANTINA

Gratuity may be added to parties of 5 or more.

~ tacos ~

- DE TROMPO** \$18
marinated pork, adobo, cilantro, onion, pineapple
- DE ASADA** \$20
grilled steak, onion, cilantro, salsa verde
- DE PESCADO** \$19
fresh fish, chipotle-mayo, mango, jalapeño, cilantro
- DE CAMARÓN** \$21
grilled shrimp, mango, dried chiles, pico de gallo
- DE PULPO** \$22
grilled octopus, tequila, garlic, habanero-mayo, lime, pico de gallo

~ the aguachile bar ~

- EL CITRICO** \$19
mango, fresh tuna, habanero marinade
resting in citrus, fresco chiles
- CEVICHE AZTECA** \$18
fillet of mahi mahi, mazatlán shrimp, Serrano pepper
onion, tomato, avocado, roasted corn
- MAZATLÁN** \$19
scallop, shrimp, habanero, lime, cucumber
- TIRADITO** \$18
red snapper, dried chiles, lime, olive oil

~ brick oven pizza - en horno de ladrillo ~

- AL PASTOR** \$22
marinated pork, pineapple, cilantro, onion
- BRUSELAS** \$22
esquite style brussell sprouts, corn, poblano pepper, mayo
- MARGHARITA** \$22
features mozzarella cheese, fresh basil
- LA CALLEJERA** \$21
bacon, chorizo, refried beans, serrano peppers, corn
- MOLE CON POLLO** \$24
chicken, cream, fresh cheese, onion, cilantro, mole sauce
- BUFFALO** \$23
traditional buffalo chicken, cream
- CARNITAS** \$25
traditional Mexican style marinated pork, tomatillo, onions, cilantro

~ dessert - postres ~

- CHURROS** \$12
puff pastry deep fried and rolled in cinnamon
- PASTEL IMPOSIBLE** \$12
chocolate cake layered over traditional flan
- POSTRE DEL DIA** \$12
ask about our dessert special