

ANTOJITOS

Street Corn 🌿🌿

Fire-roasted corn, crema, queso cotija, tajin, lime, cilantro. 10

Empanadas

Brisket, queso Oaxaca, potato, cilantro garlic. 10

Goat Cheese Jalapeños 🌿

Blistered jalapeños, goat cheese, tequila bacon, cilantro garlic, balsamic, queso fresco. 10.5

Calamari Frito

Crispy calamari, pickled jalapeños, onion, leche de tigre. 16

Guacamole de Casa 🌿🌿

Avocados, serrano, tomato, onion, cilantro, queso cotija, raddish. 14.5

Nachos Libre

Seasoned ground beef, chicken tinga, refried beans, jalapeños, queso, lettuce, sour cream, pico de gallo, guacamole. 15

Sopa de Tortilla

Pasilla broth, chicken, Mexican rice, vegetables, avocado, Chihuahua cheese, tortilla strips. 10

Oaxaca Lava

Fried queso Oaxaca, molcajete salsa, seasonal escabeche, corn tortillas. 14
Add Chorizo +4

Queso Blanco 🌿

Signature Cheese Dip. 9

Salsa Trio

Artisanal Salsa Picante. 5
Serrano Lime 🌿 - Tomatillo Arbol 🌿🌿
Roasted Habanero 🌿🌿🌿

CRUDOS

Shrimp Ceviche* 🌿

Lime-infused shrimp, onion, cilantro, serrano chile, tomato, avocado. 17

Tuna Tostaditas*

Ahi tuna, scallions, sesame, jalapeños, avocado, chipotle aioli, cilantro. 19

Taco Salad 🌿

Crispy tortilla shell, romaine, black beans, crema, Chihuahua cheese, guacamole, pico de gallo, creamy jalapeño dressing. 12

Guajillo citrus chicken +5
Carne asada +7

ENSALADAS

Mexican Chopped 🌿

Romaine, cucumber, egg, tequila bacon, cherry tomato, radish, Chihuahua cheese, balsamic vinegar. 12

Guajillo citrus chicken +5
Shrimp al carbon +6
Carne asada +7

Cancun Summer Salad 🌿

Baby greens, pineapple, red grapes, mandarin oranges, goat cheese, candied walnuts, cilantro champagne vinaigrette. 13
Guajillo citrus chicken +5
Shrimp al carbon +6
Blackened salmon +8

MARGARITAS

¡Una Mas!

Pueblo Viejo Blanco, organic agave, lime, salt rim.
Fresh - Citric - Delicate
Add a Grand Marnier Floater

Casa Agave

Tequila Blanco, agave mix, salt rim.
Sour - Citric - Clasic

Como la Flor

Pueblo Viejo Blanco, strawberry, lime, agave, salt rim.
Sweet - Citric - Fresh

Forbidden Fruta

Milagro Reposado, passion fruit, agave, lime, salt rim.
Sweet - Citric - Fresh

Rico Suave

Pueblo Viejo Blanco, crushed watermelon, agave, lime, salt rim.
Sweet - Fruity - Fresh

Amante Picante 🌿

Pueblo Viejo Blanco, charred jalapeño, lime, agave, mezcal mist, salt rim.
Spicy - Citric - Zesty

Piña Negra

Milagro Reposado, agave, lime, charred pineapple, salt rim.
Earthy - Citric - Rich

Lime Raspado (Frozen)

Tequila Blanco, house lime mix, salt rim.
Sour - Citric - Fresh

Clase Aparte

Don Julio 70, agave, lime, prickly pear, passion fruit, chile de arbol bitters.
Sweet - Savory - Rich

COCTELES

Pepino Bliss

Pueblo Viejo Blanco, St Germain Elderflower, cucumber, agave, lime, mint, guajillo bitters.
Fresh - Clean - Smooth

Oaxaca Old Fashioned

Buffalo Trace Bourbon, Su Casa Mezcal, Ancho Reyes, mole bitters, citrus smoked.
Smoky - Earthy - Spicy

Martini de Cafe

Milagro Reposado, Kahlua, piloncillo, espresso ristretto.
Bold - Sweet - Aromatic

Molcajito

Rum Blanco, stone ground mint, lime, sugar cane.
Add Flavor
Fresh - Citric - Grassy

Mayan Ritual

Su Casa Mezcal, Hibiscus, Pueblo Viejo Blanco, lime, agave.
Smoky - Floral - Sweet

A Night in Tulum

Pueblo Viejo Blanco, Su Casa Mezcal, Ancho Reyes, mango, lime, tajin.
Sweet - Smoky - Rich

Paloma

Pueblo Viejo Blanco, grapefruit, fresh pressed lime, salt, grapefruit soda.
Bright - Fresh - Tart

CERVEZA



Estilo Agave 7
In collaboration with



Tripping Animals
BREWING

DRAFT

Corona Premier
Modelo Especial
Modelo Negra
XX Equis Amber
XX Equis Lager

Pacifico
Blue Moon
Ever Haze IPA
Michelob Ultra
Seasonal Selection

BOTTLES

Corona Extra
Heineken
Stella Artois
N/A Corona

SELTZERS

High Noon

VINO

Vino de Casa

Chardonnay, Cabernet, Merlot,
Pinot Grigio

Sparkling

La Marca Prosecco Splits, Italy.

Sangria Roja

Fruity - Fresh - Citric

BLANCO

August Kessler Riesling, Germany
Gabbiano Pinot Grigio, Italy
Whitehaven Sauvignon Blanc, New Zealand
Sonoma Cutrer Chardonnay, California

ROSE

Marques De Caceres Rose, Spain

TINTO

Padrillos Pinot Noir, Argentina
Alma Negra Red Blend, Argentina
Miguel Torres Cabernet Sauvignon, Chile
Decoy Cabernet Sauvignon, California

BEBIDAS

Aguas Frescas
Horchata
Hibiscus

Topo Chico
Acqua Panna

Espresso
Double espresso
Cafe americano
Café con horchata

Red Bull
Red Bull Sugarfree

Sweet Tea
Unsweetened Tea
Pepsi
Diet Pepsi
Starry
Dr. Pepper
Lemonade

Gluten Free 🌿 Vegetarian 🌿 Peanut 🌿 Spicy 🌿

* **CONSUMER ADVISORY:** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please notify us of any known food allergies. Specific dishes do contain nuts or use ingredients that may be manufactured in a facility that processes nuts.
* 18% gratuity will be added to tabs of more than \$200. * 20% gratuity will be added to parties of 6 or more. * Not responsible for lost or stolen articles/items.
* We reserve the right to refuse service to anyone. * Prices subject to change without notice.

HAND PRESSED FRESH CORN TORTILLAS



Corn



Molino



Hand-formed tortillas

STREET TAQUEROS

- 3 corn tortillas, cilantro, onion, salsa, Mexican rice, refried beans.
- Carne asada 18.5
- Guajillo citrus chicken 16.5
- Carnitas 17
- Al pastor 17
- Chorizo 17
- Shrimp al carbon 19

TAQUERIA DE CASA

Monterrey 🍷

2 crispy cheese shells, skirt steak, onions, cilantro, queso fresco, blistered jalapeños, guacamole, cilantro rice, black beans. 18.5

Ensenada Style Grouper

2 corn tortillas, tempura battered, cabbage, pico de gallo, crema, pickled onions, cilantro, salsa cruda, cilantro rice, black beans. 19

Tex-Mex Duros

3 crispy corn tortillas, ground beef or shredded chicken tinga, lettuce, shredded queso, pico de gallo, crema, Mexican rice. 15.5

Roasted Cauliflower 🌿

2 corn tortillas, pineapple guajillo, cauliflower, lettuce, cilantro, radish, tomatillo pico, cilantro rice, avocado salsa. 17



Birria Brisket

3 corn tortillas, 24 hour slow braised brisket, queso Chihuahua, cilantro, onion, guajillo broth, Mexican rice, refried beans, serrano lime salsa. 21

FAJITAS AL CARBON

Clasicas 🍷

- Guajillo citrus chicken 22
- Ancho rubbed steak 26
- Add shrimp al carbon +7

Vegetarian 🌿

- Zucchini, squash, onion, carrots, bell peppers, cauliflower. 22
- Served with Mexican rice, refried beans, guacamole, queso fresco, rajas, pico de gallo, charred onions, peppers, tomatoes, flour tortillas.

MAR

Camarones al Gusto*

Cilantro rice, black beans, lettuce, onion, pico de gallo, guacamole. 21

Raspberry Chipotle Salmon*

Chipotle glazed salmon, cilantro rice, seasonal vegetables. 23.5

Mahi Fernandez*

Center cut mahi, serrano lime, blackened shrimp, guacamole, cilantro rice, black beans, salsa de arbol. 25

Salsas

Chipotle Tequila - Diablo 🍷 - Mojo De Ajo

TRADICIONES

Enchiladas Verdes

Shredded chicken tinga, Chihuahua cheese, tomatillo salsa, Mexican rice, lettuce, crema, pico de gallo, guacamole. 18

Enchiladas de Mole 🍷

Shredded chicken tinga, salsa de mole, crema, red onions, queso fresco, refried beans, Mexican rice, Chihuahua cheese. 18

Enchiladas Chicken and Spinach

Shredded chicken tinga, creamy spinach, queso, poblano crema, red onions, cilantro, Mexican rice, refried beans. 19

Carnitas

24hr Dos Equis slow braised pork, onions, guacamole, pico de gallo, jalapeños, salsa cruda, Mexican rice, refried beans, crema, flour tortillas. 23

Tamales de Casa

Shredded chicken tinga tamales, salsa roja, salsa verde, Chihuahua cheese, crema, Mexican rice, refried beans. 18

Flautas

Shredded chicken tinga, flash fried corn tortillas, crema, guacamole, queso fresco, radish, refried beans, Mexican rice, tomatillo arbol salsa. 17

Churrasco*

Hand-cut skirt steak, chimichurri, yuca frita, cilantro garlic, cilantro rice, black beans, pickled onions. 32
Add shrimp al carbon +7

Carne Asada* 🍷

Certified Angus Beef ® Char-grilled ribeye, Mexican rice, refried beans, knob onion, jalapeños, avocado salsa, crema, pico de gallo, flour tortillas. 29
Add shrimp al carbon +7

Cali Rice Bowl

Cilantro rice, black beans, lettuce, pico de gallo, Chihuahua cheese, cilantro garlic, crispy cheese quesadilla. Guajillo citrus chicken 18
Shrimp al carbón 19
Ancho rubbed steak 19.5

Chile Relleno

Battered roasted poblano peppers, Oaxaca cheese, salsa ranchera, crema, green onions, Mexican rice, refried beans. 15
Ground beef +3
Shredded chicken tinga +3

Pancho Villa Chicken & Shrimp 🌿

Guajillo citrus chicken, blackened shrimp, salsa cruda, cilantro, queso, Mexican rice, refried beans. 25

Agave Burrito

Mexican rice, black beans, crema, guacamole, pico de gallo, jack cheese, lettuce, queso, salsa roja.
Guajillo citrus chicken 18
Serrano lime shrimp 19
Ancho rubbed steak 19.5
Carnitas 18
Vegetarian 18

Chimichanga

Flour tortilla, flash fried, queso, Mexican rice, lettuce, crema, guacamole, pico de gallo.
Guajillo citrus chicken 18
Serrano lime shrimp 19
Ancho rubbed steak 19.5
Carnitas 18
Vegetarian 18

Margarita Chicken

Tequila chicken, grilled onions, cilantro, lettuce, crema, pico de gallo, guacamole, Mexican rice. 19.5

Quesadilla Tejana

Crispy flour tortilla, queso Chihuahua, crema, guacamole, pico de gallo, Mexican rice.
Guajillo citrus chicken 16
Ancho rubbed steak 18
Shrimp al carbon 19
Vegetarian 18

DULCES

Churros

Cinnamon sugar, warm cajeta caramel.

Pastel de Chocolate

5 layer, chocolate ganache, butter cream, mousse, fudge.

Flan 🌿

Mexican vanilla custard.

Tres Leches

Sponge cake, sweet cream, fresh berries.



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