

~ tacos ~

DE TROMPO	\$17
marinated pork, adobo, cilantro, onion & pineapple	
DE ASADA	\$19
grilled steak, onion, cilantro & salsa verde	
DE CAMARÓN	\$19
grilled shrimp, mango, dried chiles & pico de gallo	
DE PESCADO	\$18
fresh fish, chipotle-mayo, cabbage & jicama	
DE BONBO	\$24
grilled beef tenderloin, mozzarella & pico de gallo	

~ the aguachile bar ~

LECHE DE TIGRE	\$18
shrimp, red snapper, lemongrass, ginger, coconut and lime	
MAZATLÁN	\$19
scallop, shrimp, habanero, lime and cucumber	
EL CITRICO	\$18
mango, fresh tuna, habanero marinade resting in citrus and fresco chiles	
AGUACHILE DE LA PASIÓN	\$18
fillet of mahi mahi, mazatlán shrimp, jicama marinated in hibiscus	
TIRADITO	\$17
red snapper, dried chiles, lime & olive oil	
CEVICHE AZTECA	\$17
fillet of mahi mahi, mazatlán shrimp, serrano pepper, onion, tomato, avocado and roasted corn	

~ brick oven pizza - en horno de ladrillo ~

~ starters - pa' empezar ~

GUACAMOLE	\$14
traditional avocado dip served with pureed beet and/or cactus tostadas	
TRIO DE SALSAS	\$10
red sauce, pico de gallo & green sauce with 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 PARILLA	\$18
head-on shrimp, with dressing & roasted corn	
FUNDIDO	\$15
layered, chihuahua cheese, poblano peppers & chorizo served alongside flour tortillas	
ENSALADA DE ARUGULA	\$14
fresh arugula, mango, beet, quinoa, in a mild hibiscus dressing. (add: beef \$5 - chicken \$4 - shrimp \$6)	
GUACAMOLE CHIPOTLE	\$15
chipotle & roasted corn, served alongside tostadas	
ENSALADA MEZCAL	\$14
brussell sprouts al esquite, cotija cheese, roasted corn with chipotle dressing & fried tortilla	
ALITAS CHILANGAS	\$16
chicken wings with tajin, lime & cilantro in our 'secret sauce'	
EMPANADAS DEL DIA	\$14
tasty corn pockets stuffed with the freshest ingredients	



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AL PASTOR	\$22
marinated pork, cilantro & onion	
MEXICAN VEGGIE TRUFFLE	\$22
black corn truffle & huitlacoche, grilled seasonal vegetables, finished with white truffle oil	
MARGHARITA	\$22
features mozzarella cheese & fresh basil	
LA CALLEJERA	\$21
bacon, chorizo, refried beans, serrano peppers & corn	
CARNITAS AL MEZCAL	\$24
pork ribs in black marinade with jalapeño and mezcal sauce	
BUFFALO	\$23
traditional buffalo chicken	
PIZZA MAR Y TIERRA	\$32
mexican style surf & turf, rib eye steak and mazatlán shrimp infused with mezcal, sprinkled with onion and cilantro	

~ dessert - postres ~

CHURROS	\$11
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	

Gratuitty may be added to groups of 4 or more

Please Note: to offset our high operating costs a 4% charge is added to all checks

Yoi can bypass this charge by paying with cash

~ main courses - platos fuertes ~

PESCADO A LA TALLA	\$27
whole fish of the day placed on the grill then finished in the oven, served alongside cactus salad & lime	
MOLCAJETE A LA PARRILLA	\$35
rib eye steak, shrimp, chorizo, chicken served in heated lava rock with panela cheese and whole beans	
ENCHILADAS POBLANAS	\$24
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	
CARNITA ASADA	\$29
rib eye steak, poblano, jalapeño, scallion & cheese in yucateca sauce	
MAR Y TIERRA	\$35
grilled shrimp & rib eye steak alongside a chicken tinga enchilada in mole sauce	
LA MONTADA	\$27
fresh made huarache, grilled rib eye, cactus, refried beans, queso oaxaca, huitlacoche & salsa yucateca	
CARNITAS NEGRAS	\$27
pork ribs marinated in Mexican herbs, ancho & pasilla chile, served with brussels esquite	
CAMARONES A LA DIABLA	\$33
jumbo shrimp served in a lightly spiced chilitpec sauce, alongside grilled scallops over a bed of leeks, corn & bacon	