

~ 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

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

Gratuity 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

You 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-flied, 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 chiltepán sauce, alongside grilled scallops over a bed of leeks, corn & bacon