

~ main courses - platos fuertes ~

EL RIBEYE ESPECIAL \$29

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

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

PULPO PARRILLADO \$29

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 \$27

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

CARNITAS NEGRAS \$27

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

~ tacos ~

DE TROMPO \$17

marinated pork, adobo, cilantro, onion, pineapple

DE ASADA \$19

grilled steak, onion, cilantro, salsa verde

DE PESCADO \$18

fresh fish, chipotle-mayo, mango, jalapeño, cilantro

DE PULPO \$19

grilled octopus, chipotle-mayo, pico de gallo, cilantro

~ the aguachile bar ~

EL CITRICO \$18

mango, fresh tuna, habanero marinade resting in citrus, fresco chiles

CEVICHE AZTECA \$17

fillet of mahi mahi, mazatlán shrimp, Serrano pepper onion, tomato, avocado, roasted corn

MAZATLÁN \$19

scallop, shrimp, habanero, lime, cucumber

TIRADITO \$17

red snapper, dried chiles, lime, olive oil

~ soups - sopas ~

SOPA DE TORTILLA \$14

tomato broth, cheese, onions, chile, tortilla strips

CALDO DE CAMARON Y PESCADO \$17

shrimp, fish, cilantro, lime, onion

~ 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 PARILLA \$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.

~ 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

PIZZA MAR Y TIERRA \$32
mexican style surf & turf, rib eye steak, mazatlán shrimp infused with
mezcal, onions, 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