

EL PATIO

MI CASA ESTU CASA

OAXACA:

Nos inspiramos en tus colores, texturas, aromas y tu gente.

Somos fieles y orgullosos a nuestros orígenes mexicanos, al lugar del que venimos y a toda su riqueza y variedad.

Nos llena de orgullo guiarte y explicarte todo lo que ofrecemos, porque queremos que vivas la experiencia del México más auténtico al máximo.

Cada parte de nuestra casa está llena de historias, platillos, objetos, personas, humor y experiencias de celebración para ti. Porque al abrir la puerta de nuestra casa, abrimos las puertas de nuestros corazones. Porque sólo así se puede ofrecer y vivir una experiencia que conecte persona a persona, que sea apasionada, respetuosa, cariñosa y entregada.

Sólo abriendo nuestro corazón a todos y cada uno de los invitados.

Cada plato fue hecho a mano por artesanos Oaxaqueños, en cada rincón veras una artesanía tradicional hecha por más de 100 familias. Maíz y Agave esta enfocado en apoyar la comunidad oaxaqueña y mostrar que esta tierra produce orgullo.

OAXACA:

We draw inspiration from your colors, textures, aromas, and your people. We are faithful and proud of our Mexican roots, to the place we come from, and to all its richness and variety.

It fills us with pride to guide you and explain everything we offer because we want you to fully experience the most authentic Mexico. Every part of our home is filled with stories, food, objects, people, humor, and celebratory experiences for you. When we open the doors to our home, we open the doors of our hearts.

Only in this way can we offer and live an experience that connects person to person, passionately, respectfully, affectionate, and devoted. Only by opening our hearts to each and every person.

Each plate was handmade by Oaxacan artisans. In every corner, you will see traditional crafts made by more than 100 families. Maiz y Agave is focused on supporting the Oaxacan community and showcasing that this land produces pride.

EMBRACE AND SAVOR THE AUTHENTIC
MEXICAN EXPERIENCE

ENTRADAS

ESQUITE TRADICIONAL MEXICANO /\$10.00

Granos de elote hervidos con epazote, servido con limón, mayonesa, queso cotija y sal de gusano Metchi. / Kernel Corns with epazote, served with lime, mayonnaise, mexican cheese, and Metchi worm salt.

GUACAMOLE MEXICANO EN MOLCAJETE /\$14.00

Aguacate, tomate, cilantro, cebolla morada, rábano y totopos. / Smash avocado, tomato, cilantro, red onion, radish, and tortilla chips.

Add: Chicharrón / Pork rinds /\$4.00

QUESADILLAS DE TINGA DE POLLO /\$14.00

Tortilla de maíz con pollo deshebrado, cebolla y salsa de chipotle. / Corn tortilla served with shredded chicken, onion, and chipotle sauce.

TETELAS DE COCHINITA PIBIL /\$14.00

Mini tortillas triangulares rellenas de frijol refrito, cochinita pibil y cebolla morada. / Mini triangular tortillas stuffed with refried beans, Shredded pulled pork with pibil sauce, and red onion.

TAMAL DE MOLE NEGRO /\$12.00

Tamal relleno de pollo deshebrado envuelto en hoja de plátano, bañado en mole negro. / Tamale filled with shredded chicken, topped with black mole sauce.

ENSALADAS

ENSALADA CESAR /\$14.00

Lechuga romana, crotones, queso parmesano y aderezo cesar tradicional. / Heart romaine lettuce, croutons, parmesan cheese, and house made caesar dressing.

ENSALADA DE BETABEL /\$14.00

Remolacha horneada con espuma de queso de cabra, nuez, arúgula, vinagreta de balsámico y miel de agave. / Baked beet with goat cheese foam, walnut, arugula, balsamic vinaigrette, and agave syrup.

AGREGAR/ADD:

Camarón \$10.00 / Pollo \$8.00 (8oz)

Shrimp \$10.00 / Chicken \$8.00 (8oz)



Chile picante / Spicy



Especialidad del Chef / Chef's special

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

SOPAS

SOPA DE FRIJOL /\$8.00



Frijol molido con hierbas y chile seco, acompañado con tiras de tortilla frita, aguacate y queso fresco. / Beans soup with fine herbs and dried chili served with fried tortilla strips and avocado, fresh cheese.



POZOLE ROJO DE POLLO /\$12.00

Caldo tradicional mexicano rojo con maíz, acompañado de chicharrón de puerco, chile jalapeño relleno de queso y un taco dorado. / Traditional mexican soup with red corn served with pork rinds, stuffed jalapeño with cheese, and hard tortilla taco.

CALDO DE POLLO /\$10.00

Consomé de pollo acompañado con arroz a la mexicana, pollo deshebrado y verduras. / Chicken soup served with mexican rice, shredded chicken and vegetables.

TACOS

DUO DE TACOS DE PESCADO ESTILO BAJA

CALIFORNIA /\$21.00 

Mahi-mahi empanizado, sobre tortilla de harina, repollo, aderezo de chipotle, aguacate y ajonjolí. / Breaded Mahi-mahi on a flour tortilla topped with shredded cabbage, chipotle dressing, avocado and sesame seeds.

TRÍO DE TACOS DE BIRRIA /\$21.00

Birria de res sobre tortillas de maíz, limón, cilantro y cebolla, acompañado con consomé y salsa verde. / Beef birria tacos with lime, cilantro and onion - a cup of beef birria broth and salsa verde.

TRÍO DE TACOS DE CARNE ASADA /\$24.00

Filete de res a la parrilla sobre tortillas de maíz con guacamole y cebolla cambray asada. / Soft tortilla with grilled carne asada served with guacamole and grilled cambray onion.

En 'Maíz y Agave', cada tortilla hecha a mano es un acto de amor, moldeadas con maíz proveniente de Oaxaca, Tlaxcala, Yucatán y Estado de México. Blanco, oscuro, azul, y rojo, cada color narra la riqueza de nuestra tierra y tradición.

At 'Maíz y Agave', every handmade tortilla is an act of love, shaped from corn sourced from Oaxaca, Tlaxcala, Yucatán, and Estado de México. White, dark, blue, and red, each hue tells a story of our land's richness and tradition.

MARISCOS

CEVICHE ACAPULQUEÑO DE CAMARÓN /\$19.00

Camarones hervidos y marinados en limón y jugo de naranja con salsa de tomate, cebolla, aguacate y aceitunas. / Shrimp marinated in lime and orange juice with tomato sauce, onion, avocado and olives.

AGUACHILE DE CAMARÓN /\$18.00

Camarones bañados en salsa de aguachile, con mango, cilantro criollo, pepino, cebolla morada y chile serrano. / Shrimp in aguachile sauce with mango, cilantro, cucumber, red onion and serrano pepper. served with mexican rice and green salad.

INSECTOS

TOSTADA VISCOSA PERO SABROSA /\$ M/P

Una Tostada grande con asiento, frijoles refritos, brotes, aguacate, quesillo oaxaqueño, tomate cherry, chapulines y gusano de maguey. / Large tostada with refried beans, sprouts, avocado, oaxacan cheese, cherry tomato, grasshoppers and maguey worm.

GUACAMOLE CAMPESTRE /\$ M/P

Aguacate, cilantro, jitomate, cebolla, rábanos frescos, totopos, chapulines y gusanos de maguey. / Smash avocado, cilantro, tomato, onion, radishes, grasshoppers, and maguey worms served with tortilla chips.

CEVICHE EN SALSA NEGRA /\$19.00

Ceviche de Mahi-mahi en tinta de calamar con manzana verde, cacahuates, cilantro y cebolla morada. / Mahi-mahi ceviche in squid ink with pieces of green apple, peanuts, cilantro, and red onion.

CAMARONES AL COCO /\$19.00

Camarones empanizados con coco en salsa de mango picante acompañado con arroz a la mexiana. / Coconut breaded shrimp in spicy mango sauce served with mexican rice.



Chile picante / Spicy



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PLATO FUERTE

MOLE NEGRO /\$24.00



Pierna y muslo de pollo acompañado con arroz rojo a la mexicana y plátano maduro frito. / Chicken leg and thigh served with red mexican rice and fried ripe plantain.

PESCADO A LA VERACRUZANA /\$26.00



Filete de Mahi-mahi preparado con cebolla, tomate, chile güero, alcaparras y aceitunas, acompañado con arroz rojo a la mexicana y plátano macho. / Mahi-mahi filet marinated with onion, tomato, pepper, capers and olives served with red mexican rice and plantain.

COCHINITA PIBIL /\$22.00

Cerdo marinado en adobo de achiote con encurtido de cebolla morada, frijoles y tortillas de la casa. / Marinated Pork in annatto with pickled red onion served with bean and house tortillas.

ARRACHERA A LA PARRILLA /\$34.00

Arrachera (churrasco) marinada a la parrilla con verduras, elotes y frijoles refritos acompañado con tortillas. / Grilled skirt steak marinated with vegetable served with corn, refried beans and tortillas.

TLAYUDA TÍPICA OAXAQUEÑA CON CARNE /\$28.00



Tortilla grande de maíz con asiento, frijol refrito, lechuga, quesillo oaxaqueño, rábano fresco, aguacate, tomate y arrachera picada. / Large tostada with beans, lettuce, Oaxaca cheese, redish, avocado, tomato and chopped skirt steak.

BIHUI HORNEADO /\$18.00



Panza de cerdo marinada y horneada acompañado con salsa de chapulín, ensalada verde servido con puré de papa Istmeño. / Marinated and baked Pork Belly served with grasshopper sauce and green salad served with Istmeño mashed potatoes.

VEGETARIANO

TACOS DE SANDÍA ASADA /\$14.00



Trozos de sandía sin semilla marinada en salsa de la casa y asada a la parrilla, acompañados con cremoso de aguacate y brotes. / Watermelon marinated in house sauce and grilled topped with avocado cream and sprout.

SALSAS

Salsa Roja de Molcajete



Salsa Verde de Molcajete



Salsa Verde Cruda



Salsa de Cacahuate



Salsa Borracha con Mezcal.



Salsa Macha



Salsa de Habanero



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POSTRES

PASTEL CREMOSEN MAMEY /\$10.00

Chesse cake de mamey con crema batida de mezcal
/ Mamey Cheesecake topped with a Mezcal whipped cream.

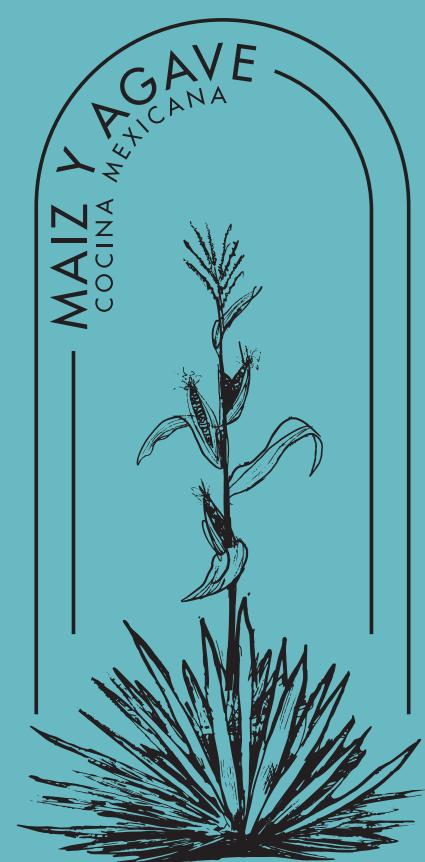
CHURROS MEXICANOS /\$9.00

Churros con salsa de chocolate oaxaqueño, cajeta y helado de canela. / Churros served with oaxacan chocolate sauce, cajeta and cinnamon ice cream.



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MASTUR BAR

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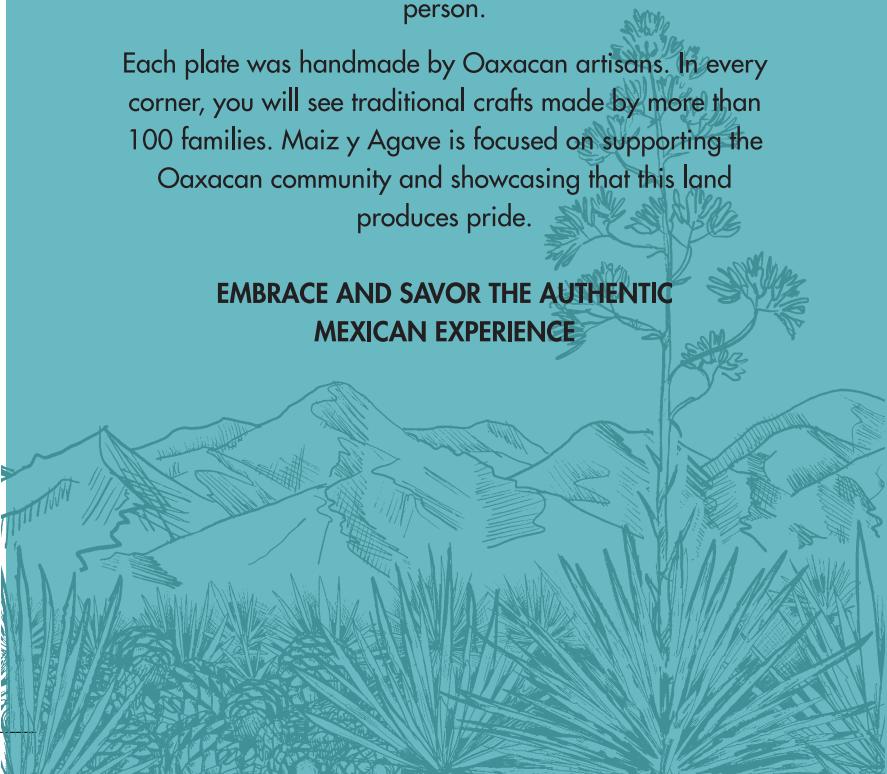
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NUESTROS TRAGOS

TOMA CHOCOLATE Y PAGA LO QUE DEBES /\$18.00

Mezcal Señorío Añejo, Yellow Chartreuse, Cacao Cream, Tequila Cream, Chocolate Chocolate Bitters.

RATÓN VAQUERO /\$18.00

Tequila Patrón Silver, Ancho Reyes, Xtambetun, Chile Meco, Pineapple Juice, Lime Juice.

TACÓN DE MADRE /\$18.00

Bombay Dry Gin, Lillet Blanc, Cacao Cream, Lime Juice, Agave, Chocolate Bitters.

AQUILES BAESTA /\$18.00

Tequila Patrón Silver, Xtambetun, Lime Juice, Orange Juice, Grapefruit Juice, Chile Meco/Cascabel.

PITO LOCO /\$18.00

Bombay Dry Gin, St. Germain, White Wine, Dry Vermouth, Agave, Angostura Bitters.

SOYATE /\$18.00

Tequila Patrón Silver, Passionfruit Puree, Pineapple Juice, Rooibos Tea, Lime Juice, Cinnamon Syrup, Metchi Worm Salt, Dehydrated Pineapple.

AQUILES PICO /\$18.00

Mezcal Señorío Joven, Green Chartreuse, Lime Juice, Orange Juice, Agave, Angostura Bitters.

MITLAN /\$18.00

Tequila Patrón Silver, Lillet Blanc, Ancho Reyes, Lime Juice, Chile Morita, Tonic, Fig Cordial, Orange Bitters.

OAXACAN SUNSET /\$18.00

Mezcal Señorío Joven, Passionfruit Puree, Coconut Milk, Chocolate Bitters.

EL CHILE MECO /\$18.00

Mezcal Zignum Joven, Passionfruit Puree, Chile Meco, Ancho Reyes, Lime Juice, Angostura Bitters.

TELA ZUMO /\$18.00

Mezcal Zignum Joven, Lime Juice, Agave, Sparkling Wine, Olive Juice.

COOL EROS DRINK /\$18.00

Mezcal Añejo Zignum, Sweet Vermouth, Liquor 43, Espresso, Angostura Bitter.

MOJITO BOCHERO /\$18.00

Mezcal Zignum Joven, Coconut Water, Fresh Mint, Lime Juice, Brown Sugar, Sparkling Water.

MARGARITAS

MARGARITA OAXAQUEÑA /\$17.00

Mezcal Recuerdo Joven, Agave, Lime Juice, Orange Liquor.

MARGARITA CLÁSICA /\$17.00

Tequila Astral Blanco, Agave, Lime Juice, Orange Liquor.

MARGARITA TAMARINDO /\$17.00

Tequila Volcán Blanco, Lime Juice, Agave, Orange Liquor, Tamarind Juice.

MARGARITA SANDÍA /\$17.00

Tequila Astral Blanco, Lime Juice, Agave, Orange Liquor, Watermelon Juice.

MARGARITA MARACUYÁ /\$17.00

Tequila Astral Blanco, Lime Juice, Agave, Orange Liquor, Passionfruit Juice.

MARGARITA COCO /\$17.00

Tequila Cazadores Blanco, Lime Juice, Agave, Orange Liquor, Coconut Cream.

MARGARITA JALAPEÑO /\$17.00

Tequila 21 Seeds Infusion Cucumber/Jalapeño, Lime Juice, Agave, Orange Liquor, Jalapeño.

AGUAS LOCAS

CHINGOROLO /\$15.00

Mezcal Recuerdo Abocado, orange juice, lime juice, simple syrup, Metchi salt.

RELAJA LA RAYA Y DISFRUTA LA FRUTA /\$15.00

Tequila Cazadores, coconut cream, pineapple juice, orange juice, sprite.

CONCHARANCIA /\$15.00

Mezcal Recuerdo Abocado, Corona Beer, Salsa Maggi, Lime Juice.

CUBAMEX /\$15.00

Mezcal Recuerdo Joven, Materva, orange slice.

CUBAMEX 2 /\$15.00

Mezcal Recuerdo Joven, Jipiña, Lime juice, orange juice.

MARTINIS

WATERMELON MARTINI /\$17.00

Grey Goose Vodka, Orange Liquor, Simple Syrup, Watermelon Juice.

PASSION FRUIT /\$17.00

Grey Goose Vodka, Orange Liquor, Simple Syrup, Passion Fruit Puree.

TAMARIND /\$17.00

Grey Goose Vodka, Orange Liquor, Simple Syrup, Tamarind Puree.

COSMOPOLITAN BOCHERO /\$17.00

Mezcal Zignum Cristalino, Orange Liquor, Cranberry Juice, Lime Juice

ESPRESSO /\$17.00

Ketel One Vodka, Mr. Black Coffee Liquor, Espresso.

MEXICAN MARTINI /\$17.00

Mezcal Señorío Joven, Dry Vermouth.

NUESTROS CLÁSICOS

OLD FASHIONED /\$17.00

Bulleit Bourbon or Rye, White Sugar, Angostura Bitters.

MANHATTAN /\$17.00

Bulleit Rye Whiskey, Sweet Vermouth, Angostura Bitters.

WHISKY SOUR /\$17.00

Sia Blend Scotch, Simple Syrup, Lime Juice, Egg White.

MOJITO /\$17.00

Bacardí Superior Rum, Lime Juice, Simple Syrup, Sparkling Water, Mint.

PIÑA COLADA /\$17.00

Bacardí Superior Rum, Coconut Cream, Pineapple Juice.

LEMON DAIQUIRI /\$17.00

Bacardi Superior Rum, Lemon Juice, Simple Syrup.

CAIPIRINA /\$17.00

Leblon Brazilian Cachaça, 3 Lime Wedge, Sugar.

NEGRONI /\$17.00

No3 Gin, Sweet Vermouth, Campari.

TOM COLLINS /\$17.00

Bombay Sapphire Gin, Simple Syrup, Lime Juice.

GIN TONIC /\$17.00

No3 Gin, Tonic Water, Lime Fruit.

CUBA LIBRE /\$17.00

Bacardi 8 Rum, Mexican Coca-Cola.

APEROL SPRITZ /\$16.00

Aperol, Prosecco, Sparkling Water.

MOSCOW MULE /\$17.00

Grey Goose Vodka, Lime Juice, Ginger Beer.

SANGRÍA /\$16.00

Mezcal Zignum Reposado, White or Red Wine, Lime Juice, Agave, Orange Liquor.



MEXICAN WINES

WHITE WINE

Casa Ariza (Chardonnay) /\$13.00 | \$48.00
Terra Madi (Sauvignon Blanc) /\$13.00 | \$48.00
Caza Ariza (Chenin Blanc) /\$13.00 | \$48.00
Viresa (Chardonnay) /\$48.00
Trasiego Seleccion De Blancas (Blend) /\$52.00

ROSE WINE

Casa Jipi (Barbera) /\$15.00 | \$55.00

RED WINE

Terra Madi (Malbec) /\$13.00 | \$48.00
Monograma (Blend) /\$15.00 | \$55.00
Casa Jipi (Nebbiolo) /\$15.00 | \$55.00
Cavas Valmar (Blend) /\$52.00
Palafox Pionero (Blend) /\$55.00

SPARKLING WINE

TERRA MADI BRUT /\$13.00 /\$42.00
CHANDON BRUT ROSE / \$13.00 | \$42.00
Moët & Chandon Brut /\$150.00
Moët & Chandon Brut ROSE /\$165.00
Veuve Clicquot /\$180.00
Dom Perignon Brut /\$600.00

MEXICAN BEER

CORONA (Bot, Mexican) /\$8.00
MODELO ESPECIAL (Bot, Mexican) /\$8.00
MODELO NEGRO (Bot, Mexican) /\$8.00
PACIFICO (Bot, Mexican) /\$8.00
VICTORIA (Bot, Mexican) /\$8.00
XX LAGER (Bot, Mexican) /\$8.00
CIELITO LINDO IPA (Bot, Mexican) /\$8.00
CHARRO (Bot, Pilsner, Mexican) /\$8.00
KAWAMA VICTORIA 32oz (Bot, Mexican) /\$17.00

DRAFT BEERS

MODELO ESPECIAL LAGER (Draft) /\$8.00

BEER COCKTAILS

CHELADA (Lime Juice, Salt, with Charro Beer or Beer Selection) /\$9.00

MICHELADA (Charro Beer with lime Juice, Lea & Perris, Hot Sauce, Worm Salt Metchi, Clamato) /\$11.00

NON-ALCOHOLIC BEER

CORONA (Bot, 00) /\$6.00

MOCKTAILS /\$12.00

Pear/Lime Mayawell
Lime Juice, Simple Syrup, Passion Fruit Puree, Orange Juice, Mayawell Pear/Lime Flavor.

Pineapple/Mango Mayawell

Lime Juice, Simple Syrup, Mango Puree, Pineapple Juice, Mayawell Pineapple/Mango flavor.

Strawberry/Ginger Mayahuel

Lime Juice, Simple Syrup, Strawberry Puree, Ginger, Mayawell Strawberry/Ginger Flavor.

Raspberry/Cucumber Mayahuel

Lime Juice, Simple Syrup, Strawberry Puree, Fresh cucumber, blackberry, blueberry, Mayawell Raspberry/Cucumber Flavor.

AGUAS FRESCAS

HORCHATA /\$6.00
AGUA DE MAÍZ /\$6.00
AGUA DE JAMAICA/\$6.00

NONE-ALCOHOLIC DRINKS

MEXICAN COCA COLA /\$4.00
MEXICAN SPRITE/\$4.00
MEXICAN COCA CERO /\$4.00
NATURAL WATER /\$7.00
SPARKLING WATER /\$7.00
TOPO CHICO /\$4.00
JARRITO DE MANDARINA /\$4.00
JARRITO DE MANGO /\$4.00
JARRITO DE GUAYABA /\$4.00

CAFÉ Y TÉ

Elija su café de Oaxaca, Veracruz, Chiapas / Choose your coffee from Oaxaca, Veracruz, Chiapas

CARAJILLO /\$14.00
Espresso, Liquor 43
ESPRESSO /\$4.00
CORTADITO /\$4.00
LATTE /\$5.00
CAPUCCINO /\$5.00
CAFÉ DE OLLA /\$4.00
CHOCOLATE Oaxaqueño /\$5.00
TÉ CALIENTE / HOT TEA /\$5.00
Jamaica, Jeníbre, Paleo, Negro, Manzanilla, Anís, Canela, Limón, Menta. / Hibiscus, Ginger, Paleo, Black, Chamomile, Anise, Cinamon, Lime, Mint.



HAPPY HOUR

FIRST FLOOR

ESQUITE TRADICIONAL MEXICANO / \$4.00

Granos de elote hervidos con epazote, servido con limón, mayonesa, queso cotija y sal de gusano Metchi. / Kernel Corns with epazote, served with lime, mayonnaise, mexican cheese, and Metchi worm salt.

DUO DE TACOS DE CARNE ASADA / \$9.00

Filete de res a la parrilla sobre tortillas de maíz con guacamole y cebolla cambray asada. / Soft tortilla with grilled carne asada served with guacamole and grilled cambray onion.

DUO DE TACOS DE BIRRIA / \$9.00

Birria de ressobre tortillas de maíz, limón, cilantro y cebolla, acompañado con consomé y salsa verde. / Beef birria tacos with lime, cilantro and onion - a cup of birria pork broth and salsa verde.

TORTA DE COCHINITA / \$9.00

Pan crujiente relleno de cochinita pibil, cebolla morada encurtida, aguacate y frijoles refritos acompañado con chicharrón. / Crispy bread stuffed with cochinita pibil, pickled red onion, avocado and refried beans accompanied with chicharrón.

CEVICHE ACAPULQUEÑO DE CAMARÓN / \$9.00

Camarones hervidos marinados en limón y jugo de naranja con salsa de tomate, cebolla y aceitunas. / Shrimp marinated in lime and orange juice with tomato sauce, onion and olives.



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COCKTAILS /\$10.00

MARGARITA CLÁSICA

Tequila or Mezcal, agave, lime juice, orange liquor.

PALOMA OAXAQUEÑA

Tequila or Mezcal, lime juice, grapefruit soda.

MARGARITA DE TAMARINDO

Tequila or Mezcal, agave, lime juice, orange liquor, Tamarindo puree.

MARGARITA DE MARACUYA

Tequila or Mezcal, agave, lime juice, orange liquor, Passion Fruit puree.

BEERS /\$5.00

Modelo Especial

Corona Extra

Pacífico

Victoria

TEQUILA/MEZCAL SHOTS /\$7.00

Tequila Jose Cuervo Tradicional

Mezcal Recuerdo



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