

# MI CASA ES TU CASA

## OAXACA:

Nos inspiramos en tus colores, texturas,  
aromas y su 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. Because when we open the door to  
our home, we open the doors of our hearts. Because only  
in this way can we offer and live an experience that  
connects person to person, that is passionate, respectful,  
affectionate, and devoted. Only by opening our hearts to  
each and every person.

Each dish was handmade by Oaxacan artisans. In every  
comer, 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

## NUESTROS COCTELES

**TOMA CHOCOLATE Y PAGA LO QUE DEBES** /\$16.00  
Mezcal Señorío Añejo, Yellow Chartreuse, Cacao Cream,  
Chocolate Bitter.

**TELA ZUMO** /\$16.00  
Mezcal Zignum Joven, Lime Juice, Agave, White Wine,  
Olive Juice.

**NO SE APENE** /\$16.00  
Tequila Patrón Silver, Liquor 43, Orange Juice, Lime Juice,  
Raspberries, Blackberries, Cacao Bitters.

**COOL EROS DRINK** /\$16.00  
Mezcal Zignum Añejo, Sweet Vermouth, Liquor 43,  
Espresso, Angostura Bitters.

**ELBA GINA DRINK** /\$16.00  
Tequila Patrón Reposado, Pineapple Juice, Passionfruit  
Juice, Lime Juice, Hibiscus Syrup, Aromatic Bitters.

**MAMA LONG DRINK** /\$16.00  
Mezcal Zignum Joven, Aperol, Lime Juice, Grapefruit  
Juice, Cinnamon Syrup, Salt, Dark Beer, Chocolate Bitters.

**TEPO ROCHO** /\$16.00  
Tequila Herradura Añejo, Orange Liquor, Orange Juice,  
Hibiscus Syrup, Chile Morita Syrup, Oaxaca Bitters.

**ROSAMEL CACHO** /\$16.00  
Tequila Patrón Silver, Sparkling Wine, Agave,  
Passionfruit/Strawberry Mix.

**EXTRACTO DE MI PALO JOVEN** /\$16.00  
Mezcal Recuerdo Joven, Tomato Juice, Lime Juice, Hibiscus  
Syrup, Pasilla Chile.

**MOHAMED LABARA** /\$16.00  
Mezcal Zignum Reposado, Tepache, Bitters, Fig.

**MELO ROSA** /\$16.00  
Mezcal Señorío Joven, Ancho Reyes, Peach Citrus  
Reduction, Oaxaqueño Chile Syrup, Herb Bitters.

**PACHIN GARSELA DRINK** /\$17.00  
Mezcal Zignum Reposado, Campari, Grapefruit Juice,  
Agave Syrup, Sparkling Wine.

**CALIENTA HUEVO** /\$16.00  
Tequila Patrón Silver, St. Germain, Orange Juice, Balsamic  
Blueberry Cordials.

**MOJITO BOCHERO** /\$17.00  
Mezcal Zignum Reposado, Fresh Mint, Lime Juice, Brown  
Sugar, Sparkling Water

## MARGARITAS

**MARGARITA CLÁSICA** /\$15.00  
Tequila Patrón Silver, Agave, Lime Juice, Orange Liquor.

**MARGARITA PEPINO FRESA** /\$15.00  
Tequila Herradura Reposado, Lime Juice, Agave, Orange  
Liquor, Strawberry-Cucumber Mix.

**EI CHINGÓN MARGARITA** /\$15.00  
Mezcal Señorío Joven, Nixta, Watermelon Juice, Lime  
Juice, Agave, Cilantro.

**MARGARITA AGUACATE** /\$15.00  
Tequila Patrón Silver, Lime Juice, Agave, Orange Liquor,  
Avocado.

**MARGARITA JALAPEÑO MANGO** /\$16.00  
Tequila Patrón Añejo, Lime Juice, Agave, Orange Liquor,  
Chile jalapeño, Mango Puree.

**ZAPOTECA** /\$16.00  
Mezcal Zignum Cristalino, Hibiscus, Lime Juice, Agave,  
Metchi Worm Salt, Simple Syrup, Cardamom.

**BLUEBERRY GINGER MARGARITA** /\$15.00  
Mezcal Recuerdo Joven, Cointreau, Fresh Blueberries,  
Ginger, Lime Juice, Angostura Bitter.

## AGUAS LOCAS

**CHINGOROLO** /\$14.00  
Mezcal Recuerdo Abocado,orange juice, lime  
juice,simple syrup, Metchi salt.

**RELAJA LA RAYA Y DISFRUTA LA FRUTA** /\$14.00  
Tequila Cazadores, coconut cream, pineapple  
juice, orange juice, sprite.

# AGUAS LOCAS

**CONCHARANCIA** /\$14.00  
Mezcal Recuerdo Abocado, Corona Beer, Salsa Maggi, Lime Juice.

**CUBAMEX** /\$ 14.00  
Mezcal Recuerdo Joven, Materva, orange slice.

**CUBAMEX 2** /\$ 14.00  
Mezcal Recuerdo Joven, Jupiña, Limejuice,orange juice

# MARTINIS

**MEXICAN MARTINI** /\$16.00  
Mezcal Señorío Joven, Dry Vermouth.

**LYCHEE MARTINI** /\$15.00  
Grey Goose Vodka, Orange Liquor, Lychee Puree.

**CHOCOLAT MARTINI** /\$16.00  
Grey Goose Vodka, Cacao Liquor, Bailey.

**BASIL CUCUMBER MARTINI** /\$15.00  
Ketel One Vodka, Orange Liquor, Lime Juice, Basil Cucumber Reduction.

**ESPRESSO** /\$15.00  
Ketel One Vanilla Vodka, Kahlua, Espresso.

**PORNO STAR MARTINI** /\$15.00  
Ketel One Vanilla Vodka , Passionfruit Liquor, Passionfruit Reduction, Sparkling Wine.

**COSMOPOLITAN BOCHERO** /\$16.00  
Mezcal Zignum Cristalino, Orange Liquor, Cranberry Juice, Lime Juice

# LOS CLÁSICOS

**OLD FASHIONED** /\$17.00  
Angel's Envy Rye Whisky, White Sugar, Angostura Bitters.

**MANHATTAN** /\$16.00  
Angel's Envy Rye Whisky, Sweet Vermouth, Angostura Bitters.

**PALOMA** /\$16.00  
Mezcal Señorío Joven, Grapefruit

**MOJITO** /\$15.00  
Bacardí 4 Rum, Lime Juice, Simple Syrup, Sparkling Water, Mint

**PIÑA COLADA** /\$14.00  
Bacardí Superior Rum, Coconut Cream, Pineapple Juice

**LEMON DAIQUIRI** /\$15.00  
Bacardí Superior Rum, Lemon Juice, Simple Syrup

**CAIPIRIÑA** /\$15.00  
Leblon Brazilian Cachaça, 3 Lime Wedge, Sugar

**NEGRONI** /\$16.00  
No3 Gin, Sweet Vermouth, Campari

**TOM COLLINS** /\$15.00  
Bombay Sapphire Gin, Simple Syrup, Lime Juice

**GIN TONIC** /\$15.00  
Bombay Sapphire Gin, Tonic Water, Lime Fruit

**CUBA LIBRE** /\$16.00  
Bacardi 8 Rum, Mexican Coca-Cola, Lime juice

**APEROL SPRITZ** /\$14.00  
Aperol, Prosecco, Sparkling Water

**MOSCOW MULE** /\$15.00  
Titos Vodka, Lime Juice, Ginger Beer

**SANGRIA** /\$14.00  
Mezcal Zignum Añejo, White or Red Wine, Lime Juice, Agave, Orange liquor

# WINE

**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) /\$14.00 | \$48.00

**ROSE WINE**  
Casa Jipi (Barbera) /\$13.00 | \$48.00

**RED WINE**  
Terra Madi (Malbec) /\$13.00 | \$48.00  
Monograma (Blend) /\$15.00 | \$52.00  
Cavas Valmar (Blend) /\$15.00 | \$52.00  
Casa Ariza (Cabernet Sauvignon) /\$17.00 | \$60.00  
Casa Jipi (Nebbiolo) /\$15.00 | \$55.00

**SPARKLING WINE**  
Terra Madi (Sparkling) /\$13.00 | \$42.00

# MEXICAN BEERS

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 (Bot, Mexican) /\$17.00

**OTHER BEERS**  
BUD LIGHT (Bot, USA) /\$8.00  
MICHELOB ULTRA (Bot, USA) /\$8.00  
SAMUEL ADAMS (Bot, Boston Beer) /\$8.00  
CITRUS SQUALL (Can, Dogfish Craft Beer finished in Mezcal barrel) /\$8.00  
STELLA (Bot, Belgian) /\$8.00  
HEINEKEN (Bot, Netherland) /\$8.00

**DRAFT BEERS**  
MODELO ESPECIAL LAGER (Draft) /\$8.00  
JAI ALAI IPA (Draft) /\$7.00

**BEER COCKTAILS**  
CHELADA (Lime Juice, Salt, with Citrus Squall Beer or Beer Selection) /\$9.00  
MICHELADA (Lime Juice, Lea & Perris, Hot Sauce, Worm Salt Metchi, Clamato) /\$11.00

**NON-ALCOHOLIC BEER**  
CORONA (Bot, 00) /\$6.00

# 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

# LAS COMIDAS

## ENTRADAS

### GUACAMOLE EN MOLCAJETE 🍌

Con aguacate, tomate, cilantro, cebolla morada, rábano y totopos. / With tomato, cilantro, red onion, radish, and tortilla chips.

Agregar: Chapulines o Chicharrón.

Add: Pork rinds or grasshoppers

### ESQUITE TRADICIONAL MEXICANO /\$10.00

Granos de elote hervidos con epazote, acompañado de limón, mayonesa, queso cotija y sal de gusano Metchi. / Boiled corn kernels with epazote, accompanied by lime, mayonnaise, cotija cheese, and Metchi worm salt.

### AGUACHILE DE FILETE 🍷

Aguachile de filete de res con cilantro, jalapeño, aceite de oliva, jugo de limón y queso parmesano. / Beef fillet aguachile with cilantro, jalapeño, olive oil, lime juice, and parmesan cheese.

### CEVICHE DE COCO /\$20.00 🍌 🍷

Callo de hacha con crema de coco, cilantro, mango, chile jalapeño, jugo de limón y cebolla morada. / Bay scallops with coconut cream, cilantro, mango, jalapeño chili, lime juice, and red onion.

### CEVICHE DE PESCADO EN SALSA DE MARACUYÁ

Lubina en salsa de maracuyá preparada con chile serrano, cebolla, cilantro, miel de abeja, aceite de oliva y maracuyá, acompañado con pan de ajo. / Sea bass in passion fruit sauce prepared with serrano chili, onion, cilantro, honey, olive oil, and passion fruit, decorated with sprouts.

### CEVICHE ACAPULQUEÑO DE CAMARÓN /\$19.00

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

### TÁRTARA DE FILETE DE RES

Filete de res prime con mezcla de aceitunas, cebolla morada, alcaparras, mostaza, salsa inglesa y yema de huevo, acompañada con pan de ajo. / Prime beef fillet with a mix of olives, red onion, capers, mustard, Worcestershire sauce, and egg yolk, accompanied by garlic bread.

### AGUACHILE DE CAMARÓN

Camarones bañados en salsa de aguachile, cilantro criollo, pepino, cebolla morada, aguacate y chile serrano. / Shrimp bathed in aguachile sauce with mango, criollo cilantro, cucumber, red onion, and serrano chili.

## INSECTOS

### BOTANA OAXAQUEÑA

Con guacamole, quesillo oaxaqueño, chapulines, gusanos de maguey y tortillas de la casa. / Plate with guacamole, shredded Oaxacan cheese, crickets, and maguey worms accompanied by corn tortillas.

### CROQUETAS DE QUESILLO OAXAQUEÑO

Croqueta de quesillo con chapulines y mole negro. / Quesillo croquette with crickets and black mole.

mole.



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.

## POSTRES

### PASTEL DE 3 LECHE /\$12.00

Tradicional pastel mexicano con frutos rojos y espuma de cacao. / Traditional mexican cake with red fruits and cocoa foam.

### FLAN DE ROMERO /\$???.00

Cremoso flan de romero acompañado con frutos rojos y azúcar caramelizada, bañado en oro comestible. / Creamy rosemary flan accompanied by red berries and caramelized sugar, bathed in edible gold.

## 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, Jengibre, Poleo, Negro, Manzanilla, Anís, Canela, Limón, Menta. / Hibiscus, Ginger, Poleo, Black, Chamomile, Anise, Cinamon, Lime, Mint.

TÉ FRÍO / COLD TEA /\$5.00

Mora, Franbuesa, Jamaica, Durazno, Rooibos, Sandía, Pepino, Menta. / Blackberry Raspberry, Hibiscus, Peach, Rooibos, Watermelon, Cucumber, Mint.

