



Antojitos

<u>GUACAMOLE MADE FRESH TO ORDER (V)</u>	10
Served w/ fresh corn chips.	
<u>MEMELITAS **</u>	8
Handmade corn tortillas, brushed w/ pork crackling spread, black bean purée & queso fresco.	
<u>HANDMADE CORN QUESADILLA ** (V)</u>	10
Corn masa stuffed w/ Oaxacan cheese, epazote herb, topped w/ guacamole purée, black bean purée & cheese.	
<u>CHAPULINES</u>	10
Sautéed grasshoppers, w/ garlic lime & salt, served w/side of guacamole purée & corn tortillas.	
<u>TAMAL DE MOLE ** NEW ITEM</u>	6
Chicken tamal w/ Mole Negro wrapped in a banana leaf.	
<u>PUERTO PRAWNS **</u>	15
Shrimp marinated w/ garlic, olive oil, Oaxacan herbs, sweet potato purée, light homemade cilantro vinaigrette.	
<u>PULPO AL GRILL NEW ITEM</u>	16
Octopus, mango slaw, salsa verde, chorizo, cucumber, radish & greens.	
<u>GRILLED CHICKEN QUESADILLA **</u>	13
Flour tortilla, roasted red peppers, Oaxacan-pepper jack cheese, cilantro, sour cream & pico de gallo.	
<u>CALAMAR **</u>	14
Fried calamari, jalapeño peppers, chipotle aioli & lemon.	
<u>CAESAR SALAD ** (starter) (V)</u>	8
Romaine, tortilla strips, Oaxacan cheese, Caesar dressing.	
<u>TRICOLOR SALAD ** (starter) (V)</u>	8
Romaine, radish, jicama, avocado, cheese, cilantro dressing.	

Sopas & Ensaladas

<u>TORTILLA SOUP</u>	S/7	L/10
Grilled chicken, chipotle, tomatoes, onions w/ corn tortilla strips & avocado.		
<u>CHICKEN SOUP</u>	S/7	L/10
Chicken broth, served w/ onions, lime, cilantro, & side of handmade corn tortillas.		
<u>CAESAR SALAD ** (dinner) (V)</u>		11
Romaine, tortilla strips, Oaxacan cheese, Caesar dressing.		
<u>TRICOLOR SALAD ** (dinner) (V)</u>		11
Romaine, radish, jicama, avocado, cheese, cilantro dressing.		

Salads Add-Ons: CHICKEN 5/BEEF 5/CECINA 5/SALMON 8/SHIRMP 8

<u>SHRIMP AVOCADO SALAD NEW ITEM</u>	17
Greens, avocado, mango-onion relish, tomato, & honey-tamarind dressing.	
<u>GRILLED OCTOPUS SALAD NEW ITEM</u>	18
Romaine, greens, roasted sprouts, red apple, red onions, tangerines, & roasted jalapeño-passion fruit dressing.	
<u>GRILLED SALMON SALAD</u>	18
Fresh grilled salmon w/ baby spinach, roasted almonds, cherry tomatoes & balsamic agave nectar vinaigrette.	

** May contain nuts, gluten, eggs & dairy, please inform your server of any allergies or dietary restrictions.

In support of rising wages and city & state ordinances, a 3% surcharge will be added to your check, please let your server know if you'd like this charge removed.

18% Gratuity will be added to parties of 5 or more / Split fee 3





MOLES

Made with chicken stock, chiles, spices, herbs, sesame seeds, almonds, pecans, peanuts, chocolate, tomato, bread, and other ingredients.

MOLE NEGRO ** (black mole) 20

Smoky-sweet sauce, airline chicken, served w/ white rice & side of handmade corn tortillas.

MOLE COLORADITO ** (red mole) 20

Mildly spicy sweet sauce, airline chicken, served w/ white rice & side of handmade corn tortillas.

OAXACAN STYLE ENCHILADAS

All served with three corn tortillas and choice of mole or sauce, served with a side of white rice.

ENCHILADAS CON COLORADITO ** (red mole) 14

Mildly spicy-sweet sauce, topped w/ onions & queso fresco.

ENMOLADAS CON MOLE NEGRO ** (black mole) 14

Smoky-sweet sauce, topped w/ onions & queso fresco.

ENFERIJOLADAS ** (V) 13

Black bean purée, topped w/ onions & queso fresco

ENCHILADAS SUIZAS ** (V) 13

Tangy tomatillo sauce, topped w/ cheese, onions & sour cream.

GREEN VEGAN ENCHILADAS (V) **NEW ITEM 16**

Tomatillo sauce, vegan cheese topped w/ sautéed veggies & onions.

**Add-Ons: CHICKEN 5 / BEEF 5 / CHORIZO 5 / CECINA 5 / SHRIMP 8
CHEESE FILLING 3 / VEGGIES 3**

PLATILLOS

TLAYUDA ** 20

14" corn tortilla w/ pork cracklings, black bean purée, cheese (quesillo), cabbage & your choice of meat: beef, pork, chorizo, or chicken marinated w/ Oaxacan herbs.

POLLO AL HORNO ** **NEW ITEM 23**

Roasted airline chicken, rice, broccolini, carrots, orange-rum sauce.

LEMON PEPPER SALMON ** **NEW ITEM 25**

Farm-raised salmon, rice, broccolini, squash, epazote & herb butter sauce.

10oz CALIFORNIA GROWN RIB EYE STEAK ** **NEW ITEM 30**

Grilled steak, sweet potato purée, sautéed spinach, carrots, onions, & agave peppercorn sauce.

FLAUTAS ** (V) **NEW ITEM 15**

Chicken or potato, corn tortillas, broccoli-mango slaw, rice, guacamole, & roasted poblano cream.

LA TORTA ** (rotisserie chicken or chorizo) **NEW ITEM 13**

Telera bread, mayo, refried black beans, Sliced turkey, lettuce, quesillo, avocado, pickled red onions, house salad or fries.

CHIPOTLE CHICKEN WRAP ** **NEW ITEM 13**

Spinach flour tortilla, lettuce, avocado, black beans, corn, red cabbage, chipotle honey sauce, coleslaw.

SALMON BURGER ** **NEW ITEM 16**

Toasted brioche, spinach, tomato, red onions, citrus mango slaw, avocado garlic aioli, house salad or fries.

TACOS DE ASADA 13

Carne asada in corn tortillas, onions, cilantro, lime, habanero pickled red onions, & avocado purée.

TACOS DE POLLO 13

Grilled chicken in corn tortillas, onions, cilantro, lime, habanero pickled red onions, & avocado purée.

From our extended Mezcal Restaurant Family to yours, thank you!!!

We are thrilled to once again share a piece of our culture through our regional cuisine and look forward to your company at each visit.

!!! Buen Provecho!!!





POSTRES

PLATANOS ** Fried plantains, sweet condensed milk, vanilla ice cream & mazapan dust	8
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TRES LECHES CAKE ** Sponge cake soaked in milk, creamy mousse, cocoa dust & strawberries	8
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CREPES ** Freshly made, topped with ice cream, strawberry jelly & caramel sauce	9
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CHOCOLATE LAVA CAKE ** Topped with vanilla ice cream, chocolate sauce, powdered sugar dust & strawberries	9
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SORBET OF THE DAY Please ask your server	6
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OAXACAN PECAN ICE CREAM** Homemade ice cream with pecans, milk, sugar & topped with strawberry jelly	8
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OAXACAN HOT CHOCOLATE ** Made to order with milk (no substitutions)	6
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OAXACAN COFFEE Traditional café de la olla with cinnamon	4
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AFTER DRINKS

DON JULIO TEQUILA 1942 Sweet, warm oak aroma. Vanilla and citrus notes. Full body with creamy finish	25
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CLAZE AZUL REPOSADO TEQUILA Wood and toffee aroma. Caramel, vanilla and citrus notes. Medium body, sweet finish	18
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FORTALEZA ANEJO TEQUILA Sweet cooked agave aroma. Light butterscotch and vanilla notes. Full body with baking spice finish	17
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ZACAPA RUM Sweet aroma. Vanilla, cocoa, caramel and plantain notes	14
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LAGRIMAS DEL DOLORES	14
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CENIZO MEZCAL ANEJO Sweet cooked agave aroma. Medium body, smoky baking spice finish	
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TAWNY PORT Fruity aroma. Mellow cocoa and nutty notes, ripe tannins	12
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MEXICAN COFFEE Café de la Olla, Khalua, tequila de la casa whipped cream	6
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MI MAMA Wahaka Espadin (<i>Oaxaca</i>), Rumchata, pineapple juice, coconut, Oaxacan chocolate.	13
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Thank you for coming!!! We missed you!!!



KID'S MENU

All selections are served with a choice of French Fries or Rice and Black beans, Ice cream sundae included with the meal

QUESADILLAS

Cheese Quesadilla

Chicken Quesadilla

Steak Quesadilla

FAVORITES

Chicken Tenders

Chicken Taquitos

Chicken Soup

HEALTHY

Chicken Caesar Salad

Grilled Chicken

For under 10 years old only

\$9.00

May contain nuts, gluten, eggs and dairy, please inform you server of any allergies or dietary restrictions.



MEZCAL COCKTAILS

	EACH	PITCHER
MEZCALRITA (ROCKS) Wahaka Espadin (<i>Oaxaca</i>), naranja liqueur, lime, agave, sal de gusano.	12	44
OAXACAN MULE (ROCKS) Rayu Espadin (<i>Oaxaca</i>), tamarindo jarrito, , tamarindo puree, elderflower liqueur, mole xocoatl bitters.	13	-
MI MAMA (UP) Wahaka Espadin (<i>Oaxaca</i>), Rumchata, pineapple juice, coconut, Oaxacan chocolate.	13	-
EL VIEJITO (UP, ICE CUBE) La Luna Cupeatra (<i>Michoacán</i>), Ancho Reyes Liqueur (<i>Puebla</i>) agave, mole bitters, muddle chile guajillo, orange twist.	14	-

HOUSE COCKTAILS

PERFECT MARGARITA (ROCKS) Don Julio Reposado (<i>Jalisco</i>), lime juice, agave, naranja liqueur, salt.	14	50
JALAPEÑO MARGARITA (ROCKS) Tromba Blanco (<i>Jalisco</i>) Charred jalapeño-infused tequila naranja liqueur, lime, agave, salt.	12	44
LA FRESA (ROCKS) El Tesoro Blanco (<i>Jalisco</i>) strawberry puree, basil syrup, lime, strawberry vinaigrette.	13	50
HOUSE MARGARITA (ROCKS) Milagro Blanco (<i>Jalisco</i>), naranja liqueur, lime, agave, salt.	12	44
LA PALOMA (Tequila or Mezcal) (ROCKS) Don Julio Reposado (<i>Jalisco</i>) squirt, lime, salt. Wahaka Espadin (<i>Oaxaca</i>) squirt, lime, sal de gusano.	13	50
SANGRIA (ROCKS) Uruapan Charanda (<i>Michoacán</i>), red wine, simple syrup, Orange juice and lime.	12	44
MOJITO (CRUSH ICE) Gustoso Charanda (<i>Michoacán</i>), mint , simple syrup, lime, soda.	12	-

MEZCAL

SABORES DE MEXICO

Nuestra Soledad Espadín Ejutla (<i>Oax</i>)	12	Real Minero Barril (<i>Oaxaca</i>)	23
Leyenda Cupreata (<i>Guerrero</i>)	17	Derrumbes Salmiana (<i>San Luis Potosí</i>)	14
Vago Cuishe (<i>Oaxaca</i>)	20	Banuelos Tequilana (<i>Zacatecas</i>)	12
Leyenda Tobalá (<i>Puebla</i>)	16	Luna Cupreata (<i>Michoacán</i>)	12
Derrumbes Ensamble (<i>Tamaulipas</i>)	14	Lagrimas de Dolores Cenizo (<i>Durango</i>)	13

TEQUILA

	Blanco	Reposado	Añejo
Chinaco	12	14	16
Clase Azul	15	18	50
Corralejo	10	11	13
Don Julio	11	12	12
El Tequileño	11	12	17
El Tesoro	11	12	14
Fortaleza	11	13	17
Siete Leguas	11	12	14
Tequila Ocho	13	14	15
Tromba	10	11	13

*18 % Gratuity will be added to parties of 5 or more

** Split Checks limited to two cards per table



WINE

Encanto Sauvignon Blanc, Sonoma	10	Gls.	Btl.	34
Smoke Tree Chardonnay, Sonoma	11	Gls.	Btl.	38
Sonoma Cutrer Chardonnay, Sonoma	13	Gls.	Btl.	45
Acacia Pinot Noir, Sonoma	11	Gls.	Btl.	38
Voces Merlot, Sonoma	13	Gls.	Btl.	45
Terrazas Reserva Malbec, Argentina	12	Gls.	Btl.	45
Chavez Cellars Cabernet, Sonoma	14	Gls.	Btl.	50
Silver Oak Cabernet, Alexander Valley			Btl.	100

CHAMPAGNE

Brut, Domaine Chandon, Napa, Gls.	12
Brut, Domaine Chandon, Napa, Btl.	44
Brut, Veuve Cliquot Yellow, France, Btl.	80

* Corkage \$15 / Waived if second bottle is purchased

BEER

DRAFT 7

Modelo Especial
 Negra Modelo
 Bohemia
 Pacifico
 XX Lager

IMPORTED 6

Corona
 Corona Light
 St. Pauli N.A.
 Tecate
 Victoria

DOMESTIC 6

Budweiser
 Blue Moon
 Coors Light
 Lagunitas IPA
 Sierra Nevada
 Stone Xocoveza

SIN-ALCOHOL 4

Mexican Coke
 Diet Coke
 Fanta / Squirt
 Topo Chico MW

MOCKTAIL 7

Tamarindo Sour

BEER COCKTAILS

CHAVELA	8
Your choice of beer, lime, salt	
SUPER CHAVELA	14
Your choice of beer, lime, tequila, salt	
MICHELADA	9
Special house michelada sauce, your choice of beer, lime, chili salt rim (we do not use Clamato)	
SUPER MICHELADA	15
Special house michelada sauce, your choice of beer, lime, tequila, chili salt (we do not use Clamato)	

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