

APPETIZERS

Street Elote (GF) | 7.50

Corn on the Cob, Chipotle Aioli,
Queso Cotija, Chipotle Guajillo Salt

Traditional Guacamole (V) (GF) | 10

Guacamole, Radish, Cucumber,
Jalapeño, Tomato, Onion, Cilantro

Guacamole con Chapulines (GF) | 13

Guacamole, Seasoned Crickets, Radish,
Cucumber, Jalapeño, Tomato, Onion, Cilantro, Tajin

Skillet Queso Fundido (GF) | 13.75

Queso Chihuahua, Burnt Onion, Cilantro

Guacamole con Candied Porkbelly (GF) | 14

Chipotle-Agave Glazed Pork Belly, Guacamole, Radish,
Cucumber, Jalapeño, Tomato, Onion, Cilantro

Chicken Tinga Empanadas | 15

Deep-Fried House-Made Empanadas, Chipotle Marinated Chicken,
Queso Chihuahua, Habanero Salsa, Sour Cream

MEXICAN PLATES

Tropical Salad (V) (GF) | 13

Spinach, Verdolaga, Papaya, Cucumber, Cherry Tomato,
Red Cabbage, Carrots, Avocado, Fried Shallots,
Mango-Passionfruit Dressing

Ceviche Verde* (GF) | 15

Mahi-Mahi, Cucumber, Onion, Tomatillo, Cilantro Pesto,
Roasted Pumpkin Seeds, Gazpacho Verde, Cilantro, House-Made Tostadas

Esquites de Tuétano (GF) | 15

Roasted Bone Marrow, Charred Corn, Onion,
Cilantro, Queso Cotija, Mexican Crema

Quesa Birria (GF) | 16

Slow Roasted Beef, Queso Chihuahua,
Onion, Cilantro, Side of Au Jus

Tlayuda (GF) | 21

Oaxacan Corn Tortilla, Refried Black Beans, Queso Chihuahua, Onion,
Jalapeño, Avocado, Chicken, Chorizo, Queso Cotija, Cilantro

DESSERTS

Churros de Canela y Helado | 7.5

Traditional Mexican Flan (GF) | 8

Flourless Chocolate Ancho Cake (GF) | 9

STREET TACOS

3 Tacos + Choose 1 Side: (Rice & Beans, Side Salad, Side of the Day)

Al Pastor (GF) | 14

Marinated Pork, Grilled Pineapple,
Onion, Cilantro

Carnitas (GF) | 14

Citrus Marinated Pork, Cilantro, Onion, Salsa Verde

Chicken Tinga (GF) | 15

Chipotle Marinated Shredded Chicken,
Pickled Red Onion, Cilantro

Roasted Beet (V) (GF) | 15

Roasted Beets, Cilantro Pesto, Avocado,
Pickled Carrots, Mango Habanero

Carne Asada (GF) | 15.50

Marinated Steak, House-Made Tomato Salsa,
Onion, Cilantro

Mahi-Mahi* | 17

Beer Battered Tempura Mahi-Mahi, Guacamole, Carrot,
Purple Cabbage Slaw, Chipotle Aioli

Glazed Salmon* (GF) | 18

Chipotle Agave Glazed Salmon, Sautéed
Spinach, Lime Crema, Pickled Red Onion

Camarón* (GF) | 19.50

Shrimp, Banana Pepper, Queso Chihuahua, Bacon,
Guacamole, Chipotle Aioli, Cilantro



Gluten Free (GF) + Vegan (V) + Vegetarian (VG)

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

MARGARITAS

Clásico Margarita | 10

Cimmaron Tequila, Fresh-Juiced Sour Mix, Lime, Agave

Hibiscus Mint Margarita | 11

Cimmaron Tequila, Fresh-Juiced Hibiscus, Lime, Fresh Mint Agave

Tomatillo Cucumber Margarita | 12

Cimmaron Tequila, Fresh-Juiced Tomatillo, Fresh-Juiced Cucumber, Lime, Spicy Tincture, Agave

Cranberry Romero Margarita | 12

Fresh Rosemary Infused Cimmaron Tequila, Fresh-Juiced Cranberry, Fresh-Juiced Lime, Agave

Blood Orange Margarita | 13

Cimmaron Tequila, Fresh-Juiced Blood Orange, Lime, Agave

Ginger Rabbit Margarita | 13

Banhez Mezcal, Fresh-Juiced Carrot, Ginger, Lemon, Agave

Coconut Margarita | 13

Fresh Pineapple Infused Tequila, Fresh Coconut Cream, Fresh-Juiced Sour Mix, Agave

SIGNATURE COCKTAILS

Rubi's Tamarind Mule | 13

Illegal Mezcal Joven, Fresh Tamarind, Fernet, Ginger Beer, Lime

By Taylor Dolezal

La Doña Sour | 13

Fresh Pineapple Infused Tequila, Licor 43, Fresh-Juiced Celery, Fresh-Juiced Cucumber, Aquafaba, Lemon, Agave

By Taylor Dolezal

Gilbert Grape | 14

La Venenosa Mezcal, Fresh-Juiced Grape, Lemon, Agave

By Taylor Dolezal

Spicy Teresa | 14

Banhez Mezcal, Lime Cordial, Spicy Tincture, Blood Orange Foam

By Taylor Dolezal

Mezcal Negroni | 14

Banhez Mezcal, Bonanto, Peychaud's, Sweet Vermouth

By Steven Garcia

MEZCAL FLIGHTS

Sotol | 21

Pizcadores | Coyote Durango | La Higuera

Illegal Mezcal | 25

Illegal Joven | Illegal Reposado | Illegal Añejo

La Venenosa | 26

Raicilla | Raicilla Reposado | Raicilla Costa

Banhez Mezcal | 29

Banhez Ensemble | Banhez Tepeztate | Banhez Pechuga

Don Mateo Mezcal | 35

Don Mateo Alto | Don Mateo Cupreata | Don Mateo Pechuga

Lagrimas Mezcal | 40

Lagrimas Cenizo | Lagrimas Masparillo | Lagrimas Añejo

Del Maguey Mezcal | 42

Espadín | Tepeztate | Tobala

TEQUILA FLIGHTS

Lowland Vs. Highland | 17

Siembra Valles Blanco (LL) | Siembra Azul Blanco (HL)

Siempre Tequila | 19

Siempre Plata | Siempre Reposado | Siempre Añejo

Arette Suave | 30

Arette Suave Blanco | Arette Suave Reposado | Siempre Suave Añejo

Artenom Selección de Tequila | 30

Artenom 1123 Blanco | Artenom 1414 Reposado | Artenom 1146 Añejo

Tequila 123 Organic | 30

Tequila 123 Organic Blanco | Tequila 123 Organic Reposado | Tequila 123 Organic Añejo

Grand Mayan | 35

Grand Mayan Silver Triple Distilled | Grand Mayan Reposado | Grand Mayan Extra Añejo

Top Shelf Flight | 90

Fuenteseca 7 Year Extra Añejo | Fuenteseca 11 Year | Tequila 123 Diablito Extra Añejo

TXMZ
TACOS X MEZCAL



LUNCH

TUESDAY - SUNDAY 11AM - 3PM

Gordita Azul (GF) | 8

Your Choice of Protein, Black Beans, Mixed Greens,
Avocado, Tomato, Queso Fresco, Habanero Salsa

Avocado Toast | 9

Brioche Bread, Guacamole, Pico de Gallo,
Over-Easy Egg, Hibiscus Aioli

Tinga Tostada (GF) | 11

House-Made Tostada, Chipotle Marinated
Shredded Chicken, Shredded Mixed Greens,
Lime Crema, Pickled Red Onion, Queso Fresco

Quesa Birria (GF) | 12

Slow Roasted Beef, Queso Chihuahua,
Onion, Cilantro, Side of Au Jus

Shrimp Cake Salad | 12

House-Made Shrimp Cakes, Radish, Jalapeño, Tomato,
Cucumber, Onion, Chipotle Agave Vinaigrette, Lemon Aioli

Tropical Ceviche (GF) | 12

Shrimp, Pineapple, Mango, Avocado, Red Bell Pepper, Cucumber,
Onion, Radish, Habanero, Hibiscus, Gazpacho Verde

Oaxacan Bowl (GF) | 15

Guajillo Marinated Flank Steak, Mexican Rice, Blistering Cherry
Tomato, Caramelized Onion, Black Beans, Queso Fresco, Charred
Corn



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BRUNCH

SATURDAY & SUNDAY 11AM - 3PM

Breakfast Burrito | 10

Scrambled Eggs, Al Pastor, Guacamole, Queso
Chihuahua, Onion, Jalapeño, Cilantro Pesto, Potato,
Refried Black Beans

Huevos Rancheros (GF) | 11

Sunny-Side Eggs, Hash Brown, Black Beans, Queso
Cotija, Avocado, Sour Cream, Cilantro
(Your Choice of Salsa Verde or Salsa Roja)

Cinnamon Churro Hotcakes | 11.50

3 Buttermilk Hotcakes, Agave Butter, 2 Eggs, Bacon, Maple Syrup
(Add On \$2: Chocolate Chips or Strawberries)

Omelette Verde (GF) | 12

Carne Asada, Black Beans, Queso Cotija,
Hash Brown, Sour Cream, Salsa Verde

Omelette Roja (GF) | 12

Pastor, Black Beans, Queso Cotija,
Hash Brown, Sour Cream, Salsa Roja

Chilaquiles Verde (GF) | 13.50

Carne Asada, Over-Easy Eggs, Black Beans, Onion, Queso Cotija,
Sour Cream, Cilantro, Epasote, Salsa Verde

Chilaquiles Rojos (GF) | 13.50

Pastor, Over-Easy Eggs, Black Beans, Onion, Queso Cotija,
Sour Cream, Cilantro, Epasote, Salsa Roja

Breakfast Tlayuda (GF) | 20

Oaxacan Corn Tortilla, Refried Black Beans, Caramelized Onions, Bell
Pepper, Poblano, Green Onion, Scrambled Eggs, Chorizo

BRUNCH COCKTAILS

Carajillo | 8

Michelada | 8

Chaitini | 9

Smokey Maria | 11

Mimosa/Mimosa Carafe | 9/27

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HAPPY HOUR FOOD

Daily 2pm - 6pm

Sweet Potato Black Bean Tostada (VG) (GF) | 7

House-Made Tostada, Refried Black Beans, Sweet Potato, Mixed Greens, Creamy Cilantro Dressing, Queso Fresco, Avocado, Pumpkin Seeds

Canasta de Tostones (VG) (GF) | 7

Fried Plantain Tostones, Queso Cotija, Cilantro, Chipotle Mayo

Flautas de Pollo | 9

3 Deep-Fried Tortillas, Chicken, Crema, Salsa Verde, Queso Fresco, Tomato, Lettuce, Avocado

Tres Cochinitos Tacos (GF) | 10

Fried Pork Belly, Carnitas, Pastor

Corn Fritters | 11

Deep-Fried Corn Fritters, Queso Cotija, Cilantro, Guajillo Powder, Chipotle Crema, Avocado Ranch

HAPPY HOUR COCKTAILS

Daily 2pm - 6pm

El Jefe Shot | 5

Cimmaron Tequila, Raw Sugar, Espresso

Carajillo | 6

Licor 43, DoubleShot Cold Brew

Paloma de Romero | 6

Rosemary Infused Cimmaron Tequila, Fresh-Juiced Grapefruit, Fresh-Juiced Lime, Squirt

Puerto Vallarta | 7

Banhez Mezcal, Fresh-Juiced Lemon, Mint Agave

Banderitas Flight | 8

Cimmaron Tequila, Banhez Mezcal, Fresh-Juiced Lime, House-Made Michelada Mix

CERVEZA

Sol | 4.50

Tecate | 4.50

Dos Equis Amber | 5

Corona Extra | 5

Modelo Negra | 5.50

Modelo Especial | 5.50

Bohemia | 5.50

Pacifico | 5.50

Victoria | 5.50

Topo-Chico Hard Seltzer | 6

Rotating Draft Beer

(Ask Your Server About Our Selection)

AGUA FRESCAS Y MEXICAN BOTTLED SODAS

Agua Fresca | 3.50

(Ask Your Server About Our Selection)

Horchata (V) | 3.50

Coca-Cola | 3.50

Jarritos | 3.50

(Ask Your Server About Our Flavors)

Mango Boing | 3.50

Sangria | 3.50

Sidral Mundet Manzana | 3.50

Squirt | 3.50

Topo-Chico | 3.50

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