



tequilamezcaldc

APPETIZERS

Guacamole \$15

Freshly made guacamole in molcajete
serves 2-3

Nachos \$14

Corn tortilla chips,
chihuahua cheese, beans,
jalapeños, sour cream, pico
de Gallo, guacamole
Choice of a protein +\$2
Seafood +\$3

Corn esquites \$12

Steamed corn, shallots, serrano,
cotija cheese, mayo, chili piquín

Molotes \$9

Plantain fritters filled with black
beans puree, mole poblano, sour
cream drizzle

Queso fundido \$12

Chihuahua cheese fondue,
poblano peppers, corn tortillas
Chorizo sausage
mushroom +\$2

Chicken flautas \$9

Crispy chicken rolls, sour cream,
pico de Gallo & verde salsa

Chicken wings

breaded and fried chicken
wings with Mango habanero or
classic sauce

6 pieces \$12

12 pieces \$24

TACOS

Campechanos \$15

Grilled steak spicy
chorizo, rice, avocado, caramelized
onions

Birria de Res \$15

Slow braised beef brisket, consomé

Octopus \$15

Grilled octopus with purple onion

Shrimp \$15

Grilled shrimp, chipotle mayo,
avocado, pico de gallo

Steak \$14

Grilled steak onions,
cilantro

Pastor \$14

Pork marinated with pineapple

Carnitas \$14

Shredded fried pork

Chicken \$13

Grilled chicken

Veggie \$13

Mushroom medley or
cauliflower

Mix & Match \$14.75

Pupusas \$12

Made with corn flour (3 pre
order) a side of salsa and
curtido

- Frijol con queso
- Loroco con queso
- Chicharron con queso
- Chicharron, frijol y queso
- Zucchini con queso
- Hongos, espinaca y queso
- Pollo con queso
- Poblano, jalapeño y queso

CLASICOS SIVAR

Traditional food \$5

Tamales de pollo (1)

Made with corn dough stuffed with
shredded chicken

Tamales de elote (1)

Made with steamed corn accompanied
by sour cream

Street food \$9

Papas Locas

French fries with queso fresco, ketchup,
mayonnaise

Yuca con Chicharron

Boiled or fried yucca with fried pork belly,
cabbage and tomato sauce

Pa'l Alma Dulce \$10

Three pieces

Empanadas

Fried banana dough with milk filling and
covered with sugar

Nuegados

Cassava and cheese dough accompanied by
sugar honey

Each order contains three tacos,
onion, cilantro and you can
choose corn or flour tortilla

A 20% SERVICE CHARGE WILL BE ADDED TO PARTIES OF 6+

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HAPPY HOUR

Monday-Friday
4:00pm - 6:30 pm

Weekend special
Ask for the special
of the week

HOUSE DISHES

Salmón poblano \$22

Fresh salmon, sweet potato puree and Sprouts

Costillas de lechón \$24

Oaxacan mole negro, pork ribs, served with a side of rice & beans

Costillas de Cordero \$25

Mole poblano, lamb shanks, buttery garlic and mashed potatoes

Arrachera \$25

Sirloin flap steak with molcajete salsa, sauteed cactus, and a side of white rice

Arroz a la tumbada \$30

seasoned rice, grilled onions, shrimp & lobster

Quesadillas huitlacoche \$12

Home-made corn tortilla filled with chihuahua cheese, epazote, and protein of choice +\$2

Birria torta \$14

Mexican telera, birria sour cream jalapeno and cheese

Camarones al mojo negro \$18

Tiger shrimp, black garlic, rajas poblano peppers.

Molcajete \$75

Chicken, steak, shrimp, grilled vegetables, queso fresco, rice, beans & side of corn tortillas

Chuletón \$45

cut ribeye, vegetables, homestyle white rice

Enchiladas suizas \$19

Corn tortillas filled with shrimp, topped with green sauce side rice and beans

Del Mar Salad \$15

Romaine, cherry tomato, red onion, salmon or shrimp sherry garlic dressing

Fajita Mixta \$22

Medley vegetables, chicken, steak and shrimp

Tlayuda \$19

Thin, tortilla with refried beans, lettuce, queso fresco, avocado, cherry tomato a protein of choice

MARGARITAS

Classic margarita \$12

Tequila blanco or mezcal +\$1
simple syrup, fresh lime juice,
served on the rocks
Add a flavor +\$1
Tamarind- strawberry

Tequila Margarita \$14

Tequila, habanero, lime, agave

La Catrina \$14

Mezcal, hibiscus, fresh lime, agave

China Poblana \$14

Mezcal, passion fruit, lime, agave

BEER \$5

CORONA

HEINEKEN

CORONA

FAMILIAR (32OZ)

\$15

VICTORIA

DRAFT BEER

MODELO

PACIFICO

COCKTAILS

Mojito \$14

Fresh mint, lime, soda, rum
(tequila or mezcal +\$1)
add a flavor
Cucumber- Strawberry

La Bendicion \$14

Mezcal, lavender liqueur, agave,
lime, egg white, angustura bitters

Pancho Villa \$16

Mezcal, tequila, angustura bitters,
simple syrup

Paloma \$13

Tequila, fresh grapefruit, lime, soda

Sangria \$13

Tequila, hibiscus, red blend wine,
fresh fruits

Vida loca \$14

tequila, mezcal, basil, lime, agave

Jalapeño \$13

serrano infused mezcal, tamarind,
lime, agave

SOFT DRINKS

COCACOLA \$5

JARRITOS \$4

Mandarina
tamarindo
grapefruit

TOPO CHICO \$4

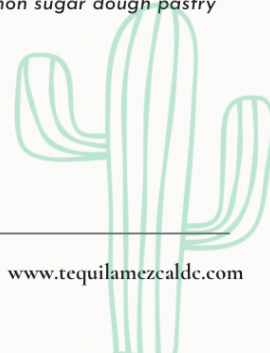
DESSERT

Flan \$9

Mexican caramel creme brûlée

Churros \$10

cinnamon sugar dough pastry



ALLERGY WARNING: MENU ITEMS MAY CONTAIN OR COME INTO CONTACT WITH WHEAT, EGGS,
NUTS, MILK AND SHELLFISH.

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Tequila & Mezcal



Monday-Friday
Happy Hour (4-6:30pm)

CLASSIC OR HIBISCUS MARGARITA \$8

Tequila, On the rocks (+\$1 mezcal)

BEER & SHOT COMBO \$10

draft modelo especial & tequila or
mezcal shot (just shot \$6)

DRAFT MODELO ESPECIAL \$4

lager

FROZEN OF THE DAY \$8 **CHICKEN FLAUTAS \$7**

pico de gallo, crema, & shredded cheese

TACO ORDER (MIX & MATCH) \$10

chicken, al pastor, chorizo (pork), mushroom,
nopal, or carnitas

MOLOTES \$5

plantain fritters with molé

MODELO NEGRA \$4 HOUSE RED AND WHITE WINE \$6