

## GUACAMOLE

made to order: served with corn chips

### HOUSE

avocado, onion, tomato, lime, cilantro, jalapeno - 10

### CRUNCHY

add toasted pepitas, smoked almonds, diced jicama & fried corn nuts - 11

### TROPICAL

add papaya, mango & roasted cashews - 11

GUACAMOLE TASTING FLIGHT - 11

## SALSA

### HOUSE RECIPE

Mezcal's homemade salsa with corn chips  
3

## CEVICHE MARINATED SEAFOOD

### SHRIMP

lime & coconut juice, mango, avocado, cilantro, diced red jalapeno, toasted coconut - 9

### SCALLOPS

tequila, orange & lime juice with orange segments, red onion, basil, & charred cherry tomato - 9

### SNAPPER

roasted tomato, lime, tomatillo-cucumber-serrano chili salsa & toasted almond - 8

### CEVICHE TRIO

tasting of all three - 13

## BOCADITOS STARTERS

### QUESO FUNDIDO

molten queso blanco & goat cheese with roasted poblano & bell pepper rajas with corn chips - 8

### CHOPPED SALAD

lettuce, tomato, onion, black beans, roasted peppers, sliced jalapeno, Chihuahua cheese & crisp flour tortilla with ancho mango dressing- 7

### SOUTHWESTERN CAESAR

romaine, grilled red pepper strips, chili dusted croutons, cotija cheese, toasted cumin avocado Caesar dressing - 6

### SOPA DE TORTILLA

shredded chicken poblano chili, tomato & fresh herbs topped with avocado, jack cheese, crisp tortilla and cilantro crème fraîche - 5

### EMPANADAS

savory filled turnovers served with jicama chili slaw, cilantro sour cream & salsa

**Vegetarian** with peppers, onions, spinach, roasted corn, pepperjack cheese & black beans - 8

**Lobster & Sautéed Mushroom** with smoked cheddar, Mexican oregano & minced serrano - 12

### NACHOS

tomato glazed ground beef, jalapeno, toasted corn, roasted pepper & onion, shaved lettuce, house salsa, jack cheese, habanero tomatillo oil, crema - 9

### GOLDEN FRIED JALAPENO RICE BALLS

crispy jack cheese & chopped jalapeno stuffed rice balls served with chipotle lime sauce - 6

### TACOS

on homemade corn tortillas with chopped lettuce, red onion, salsa & jack cheese - 4

**Ground Beef**, slow roasted garlic, tomato & poblano

**Grilled Marinated Chicken**, fresh pineapple & orange, green chili tomatillo sauce

**Crispy Tilapia**, habanero vegetable relish, cilantro crema, roasted bell pepper

**Three Tacos** - 11

### QUESADILLAS

**Shredded BBQ Duck**, black beans, bacon, melted onion, asadero cheese, sweet-hot slaw, chili tomato puree, cilantro crema - 10

**Vegetarian** with grilled sweet & hot peppers, onion, mushrooms, spinach, asadero cheese, tomato salsa, crema - 8

**Steak Quesadilla** with marinated sun dried tomato, black olives, roasted zucchini, pepperjack cheese, cilantro crema - 12

### CHICKEN WINGS

chipotle mango bbq sauce, toasted sesame seed - 8

### TEQUILA SHRIMP

sautéed marinated shrimp, poblano, onion, fried polenta & margarita aioli - 8

### SOUTHWESTERN MINI BURGERS

(3 w/ fries) pepperjack cheese, roasted corn cilantro aioli, chipotle onion relish, mole poblano ketchup - 10

## PLATILLOS TRADICIONALES

### TRADITIONAL PLATES: Served with Rice & Beans

#### BURRITOS

**Ground Beef** or **Grilled Chicken** with corn, tomato, black beans, red onion and chihuahua cheese in baked flour tortilla topped with mole rojo, cilantro crema & salsa - Ground Beef -12, Grilled Chicken -13

**Vegetable** with yellow squash, zucchini, black beans, mushrooms, red onion, black olives & spinach topped with spicy tomato sauce & cilantro crema - 12

#### DOS ENCHILADAS

rolled corn tortillas filled with grilled diced chicken & queso blanco baked and sauced with mole rojo & salsa verde drizzled with cumin crema - 14

#### CHILI RELLENOS

ground beef, cotija & jack cheese filled poblano peppers, battered & fried with smokey tomato sauce- 14

#### STEAK CHIMICHANGA

deep fried burrito with sliced steak, sautéed mushroom & onion, sliced jalapeno & jack cheese served with Mexican rice, chipotle aioli, salsa verde & sour crème - 16

#### SHREDDED BEEF TOSTADAS

seasoned shredded beef resting on crisp corn tortillas with bbq pinto bean, chopped lettuce, tomato, red onion, avocado & manchego cheese with salsa, crema & fiery chili oil - 16

## ESPECIALIDADES DE LA CASA

### HOUSE SPECIALTIES

#### GRILLED 12 oz. HAND-CUT SIRLOIN STEAK

roasted garlic-goat cheese whipped potato, charred herbed tomato, sliced avocado, chipotle aioli & chimichurri sauce - 23

#### BLUE CORN CRUSTED TILAPIA

creamed corn sauce, bbq pinto beans with bacon, onion & wilted spinach, sweet-hot habanero slaw, mini cheese quesadilla - 17

#### CHILI CUMIN RUBBED PORK TENDERLOIN

roasted apple ancho puree, roasted squash & chorizo studded pepperjack polenta, toasted pepitas - 18

#### RED SNAPPER

grilled chili orange marinated filet, rice & beans, charred pineapple-red jalapeno salsa - 20

#### SLOW ROASTED SPICED HALF CHICKEN

rich mole poblano sauce, roasted vegetable southwestern rice, fried plantains - 17

#### SAUTÉED JUMBO SHRIMP

with spinach, yellow & green squash in poblano, garlic & white wine sauce over Mexican rice, finished with basil lime crema & grated manchego cheese - 19

## SIDES

**Black Beans** with bacon & roasted hot & sweet peppers - 4

**Rice & Beans** - 4

**Refried Beans** with garlic & chorizo - 4

**Fried Plantains** with chili honey - 4

**Seasoned Vegetable Sauté** - 4

**Roasted Garlic Goat Cheese Whipped Potato** - 4

**Creamy Polenta** with roasted squash, chorizo & pepperjack cheese - 4

**Steak Fries** - 4

**Chili Cheese Fries** spicy ground beef/queso blanco - 6

## DESSERT

7

#### FRIED ICE CREAM

crunchy cinnamon & coconut coated flash fried ice cream with whipped cream, shaved chocolate & strawberry sauce

#### CHOCOLATE CHEESECAKE

with raspberry margarita sauce & whipped cream

#### JERICAYA

Mexican style vanilla creme brulee with brown sugar crust

#### CHURROS Y CHOCOLATE

fried dough with chocolate dipping sauce