



MEZCAL FLIGHTS

Espadín Agave Mezcal | 18

Pelotón de la Muerte | Granja Nomada | Madre De Todos Los Muertos

Sotol | 21

Pizcadores | Coyote Durango | La Higuera

Illegal Mezcal | 23

Illegal Joven | Illegal Reposado | Illegal Añejo

Bañez Mezcal | 28

Bañez Ensemble | Bañez Tepeztate | Bañez Pechuga

Leyendas Mezcal | 30

Leyendas Verde | Leyendas Tobala | Leyendas Solar

Bozal Mezcal | 30

Bozal Borrego | Bozal Cenizo | Bozal Castilla

Pechuga Mezcal | 31

Don Amado Pechuga (V) | Pelotón Pechuga (V) | Don Mateo Pechuga

Don Mateo Mezcal | 33

Don Mateo Alto | Don Mateo Cupreata | Don Mateo Pechuga

Lagrimas Mezcal | 38

Lagrimas Cenizo | Lagrimas Masparillo | Lagrimas Añejo

Mezonte Mezcal | 60

Mezonte Hildegardo 'Japo' Joya | Mezonte 'Santos' Juárez | Mezonte 'Jorge' Perez

Del Maguey Mezcal | 62

Espadín | Tepeztate | Tobala

MEXICAN BOTTLED SODA



Agua de Jamaica | 3

Horchata (V) | 3

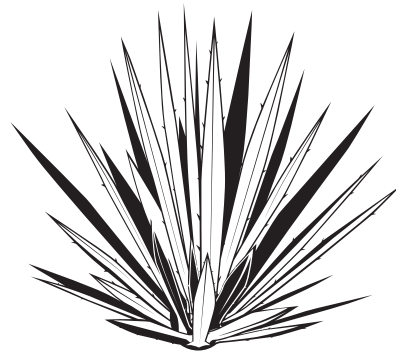
Coca-Cola | 3.5

Sangria | 3.5

Topo Chico | 3.5

Jarritos | 3.5

Mango Boing | 3.5



One is just right,
two is too many,
three is not enough.

TXMZ

Dear God, thank you for Mezcal.
Keep up the good work.

ENSALADAS Y CEVICHES

Ensalada de Nopal (Veg) | 13

Nopal, Arugula, Cilantro Pesto,
Queso Cotija, Tomato, Jalapeño,
Onion, Radish, Lime

Mayan Chicken Caesar | 16

Poblano Pumpkin Seed Caesar
Dressing, Ancho Croutons,
Toasted Pumpkin Seeds

Aguachile de Camarón* | 16

Citrus Herb Marinated Shrimp,
Lime, Radish, Avocado, Red Onion,
Cucumbers, Cilantro, Pineapple,
Tajin

Ceviche Verde* | 15

Mahi Mahi, Gazpacho Verde,
Cucumber, Onion, Roasted
Pumpkin Seeds, Cilantro Pesto

Ceviche de Atún* | 20

Ahi Tuna, Tomato, Cucumber,
Onion, Roasted Pumpkin Seeds,
Cilantro Pesto

COMPARTIDOS

Mexican Street Elote | 7.50

Butter, Chipotle Aioli, Lime,
Queso Cotija, Chipotle Guajillo Salt

Volcano Raja Tostada (Veg) | 8

Charred Corn, Poblano Pepper,
Queso Cotija, Mexican Crema,
Mushroom, House-Made Tostada

Traditional Guacamole (V) | 10

Radish, Cucumber, Cilantro,
Onion, Jalapeño, Tomato

**(Add Protein \$4: Pork Belly, Carne
Asada, Pastor, Chorizo, Mushroom)**

Guacamole con Chapulines | 13

Crispy Seasoned Crickets, Radish,
Cucumber, Cilantro,
Tomato, Jalapeño, Tajin

Esquites de Tuétano | 13

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

Skillet Queso Fundido | 13.75

Queso Chihuahua, Shallot, Cilantro
**(Add Protein \$4: Pork Belly, Carne
Asada, Pastor, Chorizo, Mushroom)**

Empanadas de Pollo | 15

House-Made Chicken Tinga Empanadas,
Queso Chihuahua, Chipotle, Tomato,
Deep-Fried House-Made Empanada Dough

STREET TACOS

3 Tacos + Side

(Rice & Beans, Side of Day, Side Salad)

Mix Taco Plato

(Ask your server for options)

Tacos de Pastor | 14

Marinated Pork, Onion, Cilantro, Pineapple
(Pairs well with Pelotón de la Muerte Pechuga)

Tacos de Pollo con Mole | 14

Fried Marinated Chicken,
House-Made Mole

(Pairs well with Banhez Ensamble)

Tacos de Roasted Beet (V) | 15

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

(Pairs well with Madre Mezcal Ensamble)

Tacos de Aguacate (V) or (Veg) | 15.50

Charred Avocado,
Mexican Crema, Herbs, Vinaigrette,
(Pairs well with Leyendas Verde)

Tacos de Carne Asada | 15.50

Marinated Steak, Onion, Cilantro,
Tomato Salsa
(Pairs well with Pelotón de la Muerte)

Tacos de Pescado* | 17

Mahi Mahi, Carrot, Purple Cabbage,
Chipotle Aioli, Guacamole

(Pairs well with Wahaka Tobala)

Tacos de Carnitas de Atún* | 19

Ahi Tuna, Guacamole, Cilantro, Pickled
Red Onion, Orange Chipotle Salsa

(Pairs well with Don Amado Pechuga)

Tacos de Camarón* | 19.50

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

(Pairs well with Las Perlas Raicilla)

MEXICAN PLATES

SoBo Pork Belly | 20

Sliced Pork Belly, Smoked Plantain Purée,
Black Beans, Cilantro Chimichurri

Tlayuda (Clayuda) | 21

Refried Beans, Chicken, Chorizo, Avocado,
Queso, Onion, Jalapeño
(Folded or Flat)

DULCE

Churros de Canela y Helado | 7.5

House-Made Churros, Ice Cream,
Dulce de Leche

Traditional Mexican Flan | 8

Fresh Strawberries, Strawberry Coulis

Pie de Queso | 11

Mezcal Mixed Berry Jam, Baked Cheese Cake, Agave
Whipped Cream

Flourless Chocolate Ancho Cake | 11

Strawberry Puree, Fresh Strawberry,
Agave Whipped Cream

(Add a Scoop of Ice Cream \$2)

SIGNATURE COCKTAILS

Okie 75 | 11

By Braden Bakovich

Prairie Wolf Gin, Elderflower,
Lemon, Lavendar, Prosecco

Mrs. Ulloa | 12

By Steven Garcia

Banhez Mezcal, Pineapple,
Roasted Coconut, Banana

El Amanecer | 12

By Steven Garcia

Pelotón de la Muerte Mezcal Pechuga (V),
Orange, Pineapple, Hibiscus

Basilisk | 13

By Chris Zahariadis

Pizcadores Sotol, Basil,
Elderflower, Lemon, Agave

TXMZ Michelada | 7

By Chris Zahariadis / Steven Garcia

Sol, Chamoy,

Michelada Mix, Tajin

Chocolate Hazelnut Martini | 14

By Chris Zahariadis

Tequila, Hazelnut, Chocolate, Horchata

CERVEZAS

Cantina | 3

Sol | 4.50

Dos Equis Amber | 5

Corona Extra | 5

Modelo Negra | 5.50

Modelo Especial | 5.50

Bohemia | 5.50

Pacifico | 5.50

Hard Seltzer | 6

Colibre Mexican Craft Beer | 7

(Rotating Draft Beer)

MARGARITAS

Clásico Margarita | 10

BY STEVEN GARCIA

Hibiscus Mint Margarita | 11

BY STEVEN GARCIA

Spicy Watermelon Margarita | 11

BY STEVEN GARCIA

Cucumber Jalapeño Margarita | 11

BY BRADEN BAKOVICH

Strawberry Margarita | 11

BY BRADEN BAKOVICH

BUCKETS OF 6

Bucket of Beer for the Kitchen | 12

Cantina | 20

Mita Mixer | 25

(Sol, Dos Equis Amber, Corona Extra)

Zapata Mixer | 28

(Bohemia, Pacifico, Modelo Especial)

BRUNCH

Breakfast Raja Tostada (Veg) | 8

Scrambled Eggs, Tomato, Queso Cotija, Mexican Crema, Mushroom, Guajillo Pepper, House-Made Tostada

Breakfast Burrito | 10

Scrambled Eggs, Pastor, Guacamole, Queso Chihuahua, Onion, Jalapeño, Cilantro Pesto, Potatoes, Refried Beans

Huevos Rancheros | 11

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

Cinnamon Churro Hotcakes | 11.50

3 Hotcakes, Agave Butter, Dulce de Leche, Bacon, Maple Syrup

Omelette Verde | 12

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

Omelette Roja | 12

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

Chilaquiles Verdes | 13.50

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

Chilaquiles Rojos | 13.50

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

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

Omelette Roja | 12

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

Chilaquiles Verdes | 13.50

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

Chilaquiles Rojos | 13.50

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

BRUNCH COCKTAILS

Carajillo | 8

Licor 43, DoubleShot Cold Brew

TXMZ Michelada | 8

By Chris Zahariadis / Steven Garcia

Sol, Chamoy, Michelada Mix, Tajin

Cafe con Coco | 9

Cimmaron Tequila, Doubleshot Cold Brew, Agave, Coconut

Smokey Maria | 11

Pelato De La Muerte Mezcal, House-Made Bloody Mary Mix

Mimosa/Mimosa Carafe | 9/27

Your choice of Orange, Pineapple or Grapefruit

* Consuming raw or undercooked meats, poultry, seafood or shellfish or eggs may

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