

ALMUERZO ~ EL MEZCAL CANTINA ~ LUNCH

~ pa comenzar – starters ~

- GUACAMOLE** \$13
spicy avocado, pureed beet served with cactus tostadas
- GUACAMOLE CHIPOTLE** \$14
roasted corn and chipotle pesto served with cactus tostadas
- TRIO DE SALSAS** \$7
red sauce, pico de gallo, green sauce & tortilla chips
- NACHOS** \$13
refried beans, chihuahua cheese, pico de gallo, cream and queso fresco
add: beef \$5 - chicken \$4 - pastor \$5
- ALITAS CHILANGAS** \$12
chicken wings with tajin & lime in our 'secret sauce'
- FUNDIDO** \$14
layered, chihuahua cheese, poblano peppers & chorizo, served alongside flour tortillas
- SOPA DE TORTILLA** \$13
chicken, chile pulla, avocado, queso fresco, cream and crisp tortillas
- ENSALADA MEZCAL** \$13
brussell sprouts al esquite, cotija cheese, roasted corn with chipotle dressing and fried tortilla

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www.elmezcalcantina.us

~ tacos ~

- AL PASTOR** \$15
marinated in adobo, cilantro, onion & pineapple
- DE PESCADO** \$16
fresh fish in chipotle-mayo, cabbage & jicama
- DE CAMARON** \$16
grilled shrimp, mango, dried chiles & pico de gallo
- DE ASADA** \$16
grilled steak, onion, cilantro & guacamole

~ traditional lunch ~

- CHILAQUILES** \$15
topped with an over easy egg, in tomatillo and chipotle
- HUEVOS RANCHEROS** \$13
sunny side up eggs in a beer infused sauce, with chorizo, sprinkled with tortilla ashes



~ the aguachile bar ~

EL CHIMECO \$15
shrimp, red snapper, soy sauce, chiltepin & lime

CEVICHE AZTECA \$16
mahi mahi, mazatlan shrimp, Serrano, onion, tomato, avocado & roasted corn

TIRADITO \$14
red snapper, dried chiles, lime & olive oil

~ brick oven pizza ~

AL PASTOR \$20
marinated pork, cilantro & onion

LA CALLEJERA \$17
refried beans, serrano peppers, bacon & chorizo

CARNITAS AL MEZCAL \$20
pork rib in black marinde, with a jalapeño and mescal sauce

BUFFALO \$18
buffalo chicken and blue cheese

MARGHARITA \$19
features fresh mozzarella & basil

MAR Y TIERRA \$30
rib eye steak, shrimp, infused with mezcal, topped with onion and cilantro

MEXICAN VEGGIE TRUFFLE \$20
grilled seasonal vegetables, black corn truffle, huitlacoche & white truffle oil

~ platos fuertes – main courses ~

PESCADO A LA TALLA \$24
whole red snapper placed on the grill then finished in the oven, served alongside cactus salad & lime

CARNITAS NEGRAS \$24
pork ribs marinated in Mexican herbs, ancho & pasilla chile, served with brussels esquite

LA MONTADA \$24
fresh made huarache, grilled ribeye, cactus, refried beans, queso Oaxaca, huitlacoche & salsa yucateca

CARNITA ASADO AL CABALLO \$23
ribeye steak, poblano, jalapeño, scallion & cheese in yucateca sauce, topped with eggs

ENCHILADAS POBLANAS \$20
stuffed with chorizo, chicken & poblano, topped with chihuahua cheese, cream & queso fresco, served in mole sauce

~ beverages – refrescos ~

s. pellegrino sparkling mineral water \$7
acqua panna spring water \$7
agua fresca \$5
sodas y jarritos \$4