

~ tacos ~

DE TROMPO	\$16
marinated pork, adobo, cilantro, onion & pineapple	
DE ASADA	\$16
grilled steak, onion, cilantro & salsa verde	
DE CAMARON	\$16
grilled shrimp, mango, dried chiles & pico de gallo	
DE PESCADO	\$16
fresh fish, chipotle-mayo, cabbage & jicama	

~ the aguachile bar ~

EL CHIMECO	\$17
shrimp, tuna, soy sauce, chiltepin & lime	
MAZATLÁN	\$17
scallop, shrimp, habanero, lime and cucumber	
EL CITRICO	\$17
mango, fresh tuna, habanero marinade resting in citrus and fresco chiles, topped with crabmeat	
TIRADITO	\$16
red snapper, dried chiles, lime & olive oil	
CEVICHE AZTECA	\$16
fillet of mahi mahi, mazatlán shrimp, serrano pepper, onion, tomato, avocado and roasted corn podómetro	

~ starters - pa' empezar ~

GUACAMOLE	\$14
traditional avocado dip served with pureed beet and/or cactus tostadas	
TRIO DE SALSAS	\$10
red sauce, pico de gallo & green sauce with tortilla chips	
NACHOS	\$13
refried beans, chihuahua cheese, pico de gallo, fresh cream & queso fresco (add: beef \$5 - chicken \$4 - pastor \$5)	
CAMARONES A LA PARILLA	\$16
head-on shrimp, with dressing & roasted corn	
FUNDIDO	\$14
layered, chihuahua cheese, poblano peppers & chorizo served alongside flour tortillas	
SOPA DE TORTILLA	\$14
chicken, chile pulla, avocado, queso fresco & crisp tortillas	
GUACAMOLE CHIPOTLE	\$15
chipotle & roasted corn, served alongside tostadas	
ENSALADA MEZCAL	\$14
brussell sprouts al esquite, cotija cheese, roasted corn with chipotle dressing & fried tortilla	
ALITAS CHILANGAS	\$14
chicken wings with tajin, lime & cilantro in our 'secret sauce'	
EMPANADAS DEL DIA	\$14
tasty corn pockets stuffed with the freshest ingredients	

Please Note: to offset our high operating costs a 4% charge is added to all checks.
Gratuity may be added to groups of 5 or more
267.534.5933
www.elmezcalcantina.us

el mezcal
cantina

~ brick oven pizza - en horno de ladrillo ~

- AL PASTOR** \$21
marinated pork, cilantro & onion
- MEXICAN VEGGIE TRUFFLE** \$21
black corn truffle & huitlacoche, grilled seasonal vegetables, finished with white truffle oil
- MARGHARITA** \$21
features mozzarella cheese & fresh basil
- LA CALLEJERA** \$21
bacon, chorizo, refried beans, serrano peppers & corn
- CARNITAS AL MEZCAL** \$21
pork ribs in black marinade with jalapeño and mezcal sauce
- BUFFALO** \$21
traditional buffalo chicken
- PIZZA MAR Y TIERRA** \$30
mexican style surf & turf, rib eye steak and mazatlán shrimp infused with mezcal, sprinkled with onion and cilantro

~ dessert - postres ~

- CHURROS** \$10
puff pastry deep fried and rolled in cinnamon
- PASTEL IMPOSIBLE** \$10
chocolate cake layered over traditional flan
- POSTRE DEL DIA** \$12
ask about our dessert special

~ main courses - platos fuertes ~

- PESCADO A LA TALLA** \$26
whole fish of the day placed on the grill then finished in the oven, served alongside cactus salad & lime
- MOLCAJETE A LA PARRILLA** \$35
rib eye steak, shrimp, chorizo, chicken served in heated lava rock with panela cheese and whole beans
- ENCHILADAS POBLANAS** \$24
stuffed with chorizo, chicken & poblano pepper, topped with chihuahua cheese, cream & queso fresco, with mole sauce
- LANGOSTINOS AL MEZCAL** \$35
prawns grilled, butter-fried, in a sauce of mezcal, butter, garlic & arbol pepper, served with esquite & grilled romaine
- CARNITA ASADA** \$25
rib eye steak, poblano, jalapeño, scallion & cheese in yucateca sauce
- MAR Y TIERRA** \$30
grilled shrimp & rib eye steak alongside a chicken tinga enchilada
- LA MONTADA** \$26
fresh made huarache, grilled rib eye, cactus, refried beans, queso oxaca, huitlacoche & salsa yucateca
- CARNITAS NEGRAS** \$26
pork ribs marinated in Mexican herbs, ancho & pasilla chile, served with brussels esquite