SEASONAL MENU

LA MEJIKANA

DRINKS

MI OSITO TOXICO

A Twist On A Gummy Bear Martini. Tito's Vodka, Peach Liqueur, Citrus, Lychee Fruit, White Cranberry Peach, Fresh Lemon Juice Cocktail

$13

VAMPIRO MEZCALERO

A Twist On The Classic Vampiro Served w/Prolijo Mezcal, Spicy Citrus Juices Topped w/Squirt

$12

CUPID'S CURSE

Muddled Raspberries, Don Julio Tequila Blanco, Chambord Liqueur, Lime, Jarritos Soda

$14

LA GUAYABITA

Amaras Mezcal Espadin, Guayaba, Strawberries, Passoã Passion Fruit Liqueur, Fresh Lime Juice

$14

FOOD

CHICHARRÓN DE RIBEYE

Fried Ribeye Strips Served w/ Guacamole, Fried Cheese, Frijoles Charros and Salsa Macha

$18

CHICHARRÓN DE PESCADO

Deep Fried Red Snapper (Huachinango) Served w/ Salsa Macha and Homemade Tortillas

$16

CALDO DE CAMARÓN

Shrimp And Vegetable Soup Topped w/ Cilantro and Onion. Served w/Bread

$16

BIRRIA EN CONSOMÉ

Braised Beef Served In "Consomé". Topped w/Cilantro And Onions Accompanied w/Lime And Homemade Tortillas

$16

LA MEJIKÑANA

BEBIDAS "TEY QUIRISI"

TAMAMA-RINDO COSMO 12
Tamarindo Vodka, Ancho Reyes Liqueur, Fresh Lime Juice, Garnished Tajin and a Pulparindo Candy

COCO GORDO 13
Prolijo Mezcal, Coconut Rum, Mint, Coco Cream Agave, and Green Chartreuse

LA NIÑA 13
Don Julio Blanco Tequila, Don Q Coconut Rum, Pineapple Juice, and Chocolate bitters

LA MEJIKÃNA 13
Pineapple, Cucumber, Prolijo Mezcal, Tequila Blanco, Cilantro, and Agave

LA MACARENA 15
Herradura Blanco Lime Margarita with Lambrusco Red Wine

MARIA LA FRESA 13
Titos Vodka, Averna Amaro, Fresh Strawberries, Lemon Juice, Cava, Peyshauds Bitters, Rosemary

MI PRIMO EL KIWI 12
Pitú Cachaca, Fresh Kiwi, Lime, Mint Syrup

MEZCALITA 13
Prolijo Mezcal, Yellow Chartreuse, Passoa Liquor, Laphroaig Scotch, Ginger, Mango, Fresh Squeezed Citrus Juices

GANZITO PICANTE 12
Tito's Vodka, Ancho Chile Reyes, Chile De Árbol, Lime, Pineapple, Cucumber

EL CHURRITO 14
El Gobernador Colombian Rum , Buchanan's 12 Years Scotch, Amaro Di Angostura, Cinnamon, Our Delicious Authentic Horchata, and Nutmeg

PILSEN JAMAICA 13
Herradura Blanco, Peyshauds Aperitivo, Cinnamon, Cilantro, Jamaica Agua Fresca, Orange, Lime, Hibiscus Sugar-Salt

LA MEJIKÃNA ORIGINALES

MICHELADAS 10
Choose Your Style: *Original, Pepino, Mango-Habanero, Piña, Tamarindo,*
Choose Your Beer:

Margaritas Frescas 13
Choose Your Fruit: *Guava, Strawberry, Cucumber, Mango, Lime, Pineapple, Tamarindo, Coconut, Passion Fruit*

Choose: *Tequila Blanco or Prolijo Mezcal*

Charro Negro 11
Tequila Blanco, Mexican Coke, Fresh Lime Juice, and Sea Salt

Paloma Classica 11
Tequila Blanco, Grapefruit Juice, Lime Juice, Simple Syrup, Mexican Squirt, Salt

TEQUILA y MEZCAL FLIGHTS

LOS JEFES 21
Ignite Blanco, Don Julio Reposado, Herradura Añejo

LOS MEZQIS 21
Noble Coyote Espadin, Quireme Mucho Tobala, Prolijo Madrecuishe

LA TABLITA MEZCALERA 24
Amaras Espadin, Amaras Reposado, Amaras Cupreata

A TWIST

MEZCAL MULE 13
Prolijo Mezcal, Fresh Ginger, Lime Juice, Squirt, Tajin

PALOMA BRAVA 12
Tequila Reposado, In House Chile Guajillo Pineapple Syrup Blend, Lime Juice, Pineapple Jarrito

MEZCAL NEGRONI 12
Prolijo Mezcal, Campari, Sweet Vermouth

TEQUILA COSMO 12
Tequila Blanco, Orange Liqueur, Cranberry, Lime, Simple Syrup

OAXACAN OLD FASHIONED 12
Prolijo Mezcal, Ignite Añejo Tequila, Demerara Syrup, Angostura Bitters, Orange Bitters

MEZCAL LAST WORD 12
Prolijo Mezcal, Green Chartreuse, Luxardo Maraschino Liqueur, Freshly Squeezed Lime Juice

CHELAS

IMPORTS
Corona **6**
Corona Familiar **6**
Modelo Especial **6**
Modelo Especial Can **6**
Modelo Negra **6**
Pacifico **6**
Victoria **6**
Tecate Can **5**

DOMESTIC
Anti- Hero **6**
Miller High Life **5**
Miller Lite **5**
Angry Orchard Cider **5**
Heineken **5**
Heineken Zero **5**
Casa Humilde **7.5**

SODAS Y AGUAS FRESCAS

Jarritos
Sangria Señorial
Mexican Coke
Squirt
Diet Coke Can
Gingerale
Topo Chico Mineral Water

Horchata
Jamaica

Prices Are Subject To Change Without Notice
Due To Current Market Conditions, We Will Be Adding A Temporary 3% Market Adjustment Surcharge To All Checks

PARA EL ANTOJO

Guacamole Tradicional 11
Guacamole Del Día 12
Fresh Made Guacamole Mixed w/Our Fruit Of The Day.
Spice it up w/some Chiles Serrano's or Habaneros

Empanadas 9
Tinga de Pollo- Chipotle Pepper Shredded Chicken Stuffed Turnover

Mezcal Shrimp- Mezcal Infused Shrimp, Bacon, Spinach & Cheese Stuffed Turnover

Mushroom- Portobello Mushroom, Spinach, Onion & Roasted Corn Stuffed Turnover

Elote La Mejikãna 6
Corn In A Cup Butter, Cotija Cheese, Chile Piquin And Mayo

Queso Fundido 11
A Oaxacan Blend Of Cheese's Topped w/ Homemade "Rajitas" Chile Pablanos. Served Along Handmade Tortillas **Add Chorizo 2**

TAQUITOS *Choose **3** for **14.00***

Carne Asada +$1
Charbroiled **Arrachera** Skirt Steak Cilantro-Chimichurri Pico De Gallo

Charrito
Charbroiled Skirt Steak, Chicharron, Molcajete Salsa, Black Beans, Queso Fresco

Pechugita Asada
Charbroiled Chicken Breast Cilantro-Chimichurri, Pico De Gallo

Al Pastor
Pork Shoulder, Homemade Guajillo-Adobo Marinade, Pickled Red Onion, Habanero And Grilled Pineapple

Pollito Adobado
Aji Marinated Chicken, Cilantro-Chimichurri Sauce, La Mejikãna Garnishing

Lomito Planchado
Marinated Rib Eye, Raw Tomatillo Salsa, Green Apple and Grilled Panela Cheese

Camaron Asadito
Grilled Shrimp, Lettuce, Chipotle Mayo And La Mejikãna Garnishings

Pescadito
Battered Cod Fish, Lettuce, Chipotle Mayo And La Mejikãna Garnishings

Vegetariano
Grilled Zucchini, Grilled Corn, Rajas Poblanas Topped w/Black Beans And Queso Fresco

***La Mejikãna Garnishings Consist Of Pickled Cucumber, Jicama, Jalapeños And Red Onion*

CEMITAS POBLANAS

Carne Asada 12
Charbroiled Skirt Steak, Chile de Árbol Peanut Salsa Spread, Oaxaca Cheese, Grilled Onion, Avocado, Sour Cream

Pechuga 11
Breaded Chicken Breast, Chipotle Mayo, Oaxaca Cheese, Avocado, Pickled Jalapeño, Cilantro, and Onion

Al Pastor 11
Pork Shoulder, Homemade Guajillo-Adobo Marinade, Grilled Pineapple, Chipotle Mayo, Oaxaca Cheese, Avocado, Cilantro, and Onion

LAS OTRAS COSAS

Quesa Birria Tacos 14
Braised Beef Cheese Tacos Topped with Cilantro and Onions Accompanied with "Consome"

Enchiladas Michoacanas 18
Red Homemade Guajillo Salsa Enchiladas Stuffed with Cheese, Topped with Carrots and Potatoes, Cheese, Onion & Sour Cream

***Tampiqueña 28**
Medium-well Charbroiled Skirt Steak Garnished W/ Chimchurri Salsa, Papa Frita, Frijoles Charros. Accompanied With Traditional Enchiladitas **Add Shrimp 6**

La Stuffed Piña 21
Charbroiled Pineapple Stuffed With A Creamy Seafood Mix Of Shrimp, Octopus And Surimi

Pollito Ahogado 21
Prosciutto and Chihuahua Stuffed Grilled Chicken Breast in Creamy Poblano Salsa, Mexican Style Rice, Black Beans and Papa Frita

Ensalada La Mejikãna 11
Grilled Marinated Chicken, Mixed Greens, Purple Onion, Avocado, Tomato, La Mejikana Dressing

***Una Hamburgesa Chida 13**
½lb Beef Chuck Patty, Chorizo, Over Easy Egg, Guacamole, Grilled Onions, Chihuahua Cheese, Chipotle Mayo. Served with a Papa Frita

NO MANCHES COMPARTE

Flautitas De Pollo 10
Fried Rolled Up Chicken Tinga Tacos

Alita Wings 13
Al Pastor Style Marinated Crispy Wings, Topped with Pickled Red Onion, Habanero And Grilled Pineapple

Langostinos 26
Nayarit Style Spicy Prawns

Pulpito Asado 21
Charbroiled Marinated Octopus, topped with Cilantro-Chimichurri

***Ceviche de Camaron 6 16 22**
Lime Marinated Wild Caught Gulf Shrimp

***Aguachiles Verdes O Mango Habanero 21**
Spicy Serrano Lime Marinated Shrimp **Or** Mango Habanero Marinated Shrimp Accompanied With Cucumber And Jicama **Add Pulpo 4**

HUARACHES

Carne Asada 10
Charrito 10
Pechugita Asada 10
Al Pastor 10
Pollito Adobado 10
Chicharron 10
Rajas Con Queso 10
Vegetariano 9
***Garnished With Lettuce, Tomato, Chihuahua Cheese, And Sour Cream*

DESSERT

Flan Churros 10
A Generous Slice Of Flan Napolitano Accompanied With Churros Topped With Cajeta

* *Public Health Advises That Consumption Of Raw Or Undercooked Foods Of Animal Origin, Such As Beef, Eggs, Fish, Lamb, Pork, Poultry Or Shellfish, May Result In An Increased Risk Of Foodborne Illness*

LA MEJIKÃNA

FEATURED LIBATIONS

EL BOB
$16

Named in honor of the owner's late father, Bob, for his love of good coffee.

Freshly Squeezed Lime Juice
Agave
Australian Cold Brew Liqueur
100% Agave Tequila
Poured Over Large Ice

NOS AMARÁS
$16

Mezcal Amarás is an artisanal mezcal made
From Seed to Sip
Sustainable. Organic.
Fair. Just.
1st Carbon Neutral
Mezcal in Market

Mezcal Amarás Espadín Joven
(A portion of each bottle sale is allocated toward environmental & social initiatives)
Freshly Squeezed Lime Juice
Grapefruit Juice
Coconut
Liquor 43
Reposado Tequila

LIMITED EDITION MEZCAL FLIGHT
$39

MEZCAL AMARÁS LOGIA

Mystical & Enigmatic
Amarás Logia appreciates & values each solar cycle embracing the knowledge of centuries of heritage & tradition in small & unrepeatable batches of mezcal.

These collectible editions acknowledge the importance of agave as a sacred plant that has been specially chosen, representing the balance with nature & natural intricacy of evolution.