

## ANTOJITOS PLAYEROS

**OSTIONES ZARANDEADOS** 🌶️ 🍷  
Oven roasted Gulf oysters with Huichol sauce, lime pearls. 1/2 dz 18 - 1 dz 34

**OSTIONES FRESCOS** ★ 🌶️ 🍷 🍴  
Gulf raw oysters, charred jalapeño citrus soy sauce, tomatillo-cucumber relish. 1/2 dz 16 - 1 dz 32

**AGUACHILE** ★ 🌶️ 🍷  
Verde: Lime-cured shrimp, spicy serrano sauce.  
Rojo: Lime-cured shrimp, chile piquin sauce. 17

**TOSTADAS DE CEVICHE** 🌶️ 🍷  
(1) Tostada ceviche tatemado, (1) Tostada ceviche xalisquillo. 16

**CEVICHE TATEMADO** ★ 🌶️ 🍷  
Lime-cured Wild Red Snapper, charred dried peppers sauce, cucumber, cherry tomatoes, pickled onion pearls. 17

**TIRADITO BORRACHO** ★ 🌶️ 🍷  
Red snapper petals, mezcal-tangerine dressing, chile piquin, orange, cucumber, citrus caviar, pineapple. 18

**CEVICHE XALISQUILLO** ★ 🌶️ 🍷  
Lime-cured Red Snapper and shrimp, crunchy corn, Tomato cocktail, salsa negra, avocado, cucumber. 18

**VUELVE A LA VIDA** ★ 🌶️ 🍷  
Shrimp, octopus, oysters, chile piquin cocktail sauce, cherry tomatoes, onion, avocado, cilantro. 19

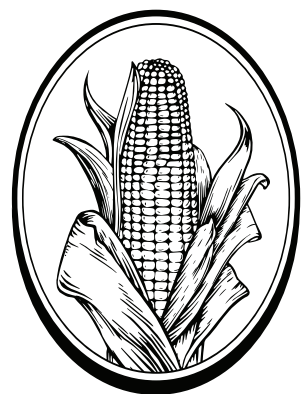
## SOPAS

**MENUDO** 🌶️ 🌶️ 🍷  
Classic Mexican stew made with beef pancita, guajillo pepper, cilantro and onion. 17

**POZOLE** 🌶️ 🌶️ 🍷  
Traditional cacahuazintle corn, pork, cabbage, onion, lime. 15

**SOPA DE TORTILLA** 🌶️ 🍷  
Rich chicken broth with oven roasted chicken, crispy corn tortilla strips and avocado. 14

**SOPA DE MILPA** 🌶️ 🌶️ 🍷  
Vegetables Soup, Squash, corn, green beans, squash blossom, purslane. 10



# XALISKO

BY: Chef Beatriz Martinez

## COCINA MEXICANA

# BRUNCH MENU

## ALMUERZOS

**TACOS DE CANASTA ESTILO ATOTONILCO EL ALTO** 🌶️ 🍷  
Soft tacos of chicharrón in red sauce, potato, lemon, yahualica sauce, pickled onion, cabbage. 16

**QUESABIRRIA** 🌶️ 🍷  
Slow-braised marinated beef cooked wrapped in agave leaf, Mozzarella cheese, yahualica sauce, broth. 18

**CARNE EN SU JUGO** 🌶️ 🌶️ 🍷  
Traditional dish from Guadalajara, Jalisco, beef broth made with flank steak simmered in tomatillo sauce, clay pot beans, crumbled bacon. 16

**BIRRIA DE RES ESTILO JALISCO** 🌶️ 🍷 🌶️  
Slow-braised marinated beef cooked wrapped in agave leaf, Veneno sauce, broth. 20

**ARRACHERA A LA MEXICANA** 🌶️ 🍷 🌶️  
Grilled skirt steak, roasted tomato, poblano and xcatic peppers, onion, fried egg. 23

**HUEVOS A LA MEXICANA** 🌶️ 🍷 🌶️  
Scramble eggs with onion, tomato and serrano, cecina de Ribeye, avocado, mama coco sauce. 18

**HUEVOS POBLANOS** 🌶️ 🍷  
Xalisko's Poblano - corn bread, poached eggs, 3 oz pan seared Atlantic Salmon with sikil pack. 19

**HUEVOS ENMOLADOS**  
Masa cakes topped with chicharron guisado, fried eggs, mole prieto and mole de chicharron, queso fresco. 18

**MOLLETE DULCE** 🍷  
Toasted Sourdough bread, condensed milk, bacon, guava piloncillo syrup, mix berries, amaranth. 15

**MOLLETE AL PASTOR** 🍷  
Toasted Sourdough bread, pork al pastor, grilled pineapple, mozzarella cheese crust, veneno beans, yahualica sauce, fried egg. 16

**MOLLETE DE ARRACHERA** 🍷  
Toasted Sourdough bread, grilled skirt steak, mozzarella cheese crust, veneno beans, cherry tomatoes, taquera sauce, fried egg. 18

**FLAUTAS DE POLLO** 🍷  
Chicken crispy flautas, green tomatillo sauce, crema, queso fresco, cabbage, sunny side up eggs, papas enchiladas. 17

**MIGAS CON HUEVO** 🍷  
Scramble eggs with crispy corn tortillas, cherry tomato, scallions, bacon, avocado, papas enchiladas. 17

**CHILAQUILES** 🍷  
Hand-made corn totopos, bathed in green or red sauce, cecina, epazote infuse, sour cream, queso fresco. 19

**TORTA AHOGADA** 🍷 🌶️  
Sourdough bread stuffed with pork belly carnitas, puerco beans, drowned in roasted tomato sauce, Yahualica sauce, pickled onion. 17

**QUESADILLAS OTOMI (2)** 🌶️ 🍷 🌶️  
Two Otomi ceremonial handmade corn tortillas, queso de hebra, corn huitlacoche, purslane, chile perón sauce. 18

## ANTOJITOS DEL MERCADO

**TROMPITO AL PASTOR** 🌶️ 🌶️ 🍷  
Flambé tableside vertical rotating spit of pork meat marinated with pastor adobo, salsas, fresh homemade corn tortillas. 59

**AGUACHILE DE RIBEYE** 🌶️ 🌶️ 🍷  
Grilled Angus Prime ribeye, serrano aguachile sauce, cucumber, red onion, cilantro, avocado. 22

**XQUITES CON TUÉTANO** 🌶️ 🍷  
Jalisco style fresh corn esquites served over roasted bone marrow, dry pepper aioli, cotija cheese. 16

**TAMAL DE ELOTE** 🌶️ 🍷 🌿  
Fresh corn tamal, corn cream, esquites, Cotija cheese, corn husk ash. 15

**PANELA ASADA AL HORNO** 🌶️ 🍷 🌿  
Oven baked Panela cheese, dried pepper rub, handmade corn tortillas. 15

**TACOS AHOGADOS** 🍷  
3 Crispy potato tacos, topped with crispy pork belly carnitas, drowned in roasted tomato sauce, cabbage, pickled onion, veneno sauce. 12

**TAMAL DE CARNITAS** 🌶️ 🍷  
Tamal stuffed with pork carnitas, chicharron cream, purslane. 10

**TACOS DE CAMARÓN ESTILO BAJA** 🌶️ 🍷  
Beer hand-battered fried shrimp, veneno beans, chile perón sauce, cabbage, papas enchiladas. 16

**TACOS DE PULPO ZARANDEADOS** 🌶️ 🍷  
Grilled marinated octopus, queso de hebra, papas enchiladas, taquera sauce. 18

**TACOS CAMPESINOS** 🍷 🌶️  
Grilled skirt steak, Chihuahua cheese crust, cactus salad, mama coco sauce. 16

**TACOS AL PASTOR** 🌶️ 🍷 🌶️  
Marinated pork, grilled pineapple, cilantro, onion, Mexican rice, Yahualica sauce. 15

**TACOS DE RIBEYE** 🌶️ 🍷 🌶️  
Thin sliced grilled ribeye, puerco beans, avocado, charred onion, serrano sauce. 20



# XALISKO

BY: Chef Beatriz Martines

COCINA MEXICANA

## PARA COMPARTIR

### SALSA Y TOSTADAS

Three salsa sampler, handmade tostadas, salsa mama coco, salsa taquera, salsa de chile perón. 8



### GUACAMOLE Y TOSTADAS

Fresh guacamole with handmade tostadas. 13

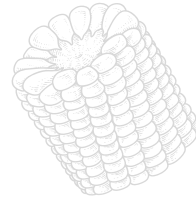


### COLIFLOR AL AJILLO

Sauteed cauliflower florets with guajillo-garlic confit, citrus. 8



### FRIJOLE Y ARROZ 8



### PAPAS ENCHILADAS ZAMORANAS

Braised baby potatoes cooked in a dried peppers and citrus adobo. 9



### ENSALADA DE NOPALES

Cactus, onion, cilantro, tomatoes. 7



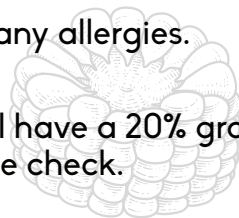
nuts free    gluten free    dairy free

vegetarian    vegan

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Please alert your server of any allergies.

Parties of eight or more will have a 20% gratuity service charge added to the check.



## CHEF BEATRIZ MARTINES

@chef\_betty

Beatriz Martines is a Mexican Chef, born and raised in Guadalajara, Jalisco, Mexico.

Her dedication and passion for food took her from being a cafeteria lunch lady to stage at one of the best restaurants in the world: the renowned three-star Michelin El Celler de Can Roca located in Girona, Catalonia, Spain. Since then, she has opened her first family-owned restaurant named XALISKO.

Beatriz was born in 1982 in Guadalajara, Jalisco, the second child of a family of 5 children.

Chef Beatriz quoted, "The love I feel for cooking comes from my mom and grandma. All my best memories are surrounded by food and family. For us, cooking is a way to show our love". She found her love for cooking at an early age, "I was 7 when I started flipping tortillas standing on top of a chair while my mom made them. To me, that was so fun" Beatriz said. When she was 10, she started helping at her grandmother's "Fonda". This is where she learned how to prepare traditional Mexican foods with her mom and six aunts.

In 2000, Beatriz married and moved to the United States at the age of 18. Her first job was at Cy-Fair ISD, working as a cafeteria lunch lady at Willbern Elementary and Moore Elementary from 2005-2013. While working at the cafeteria, she started her catering business on the weekends making "TAQUIZAS", the star of the show being the trompo al pastor and carne asada.

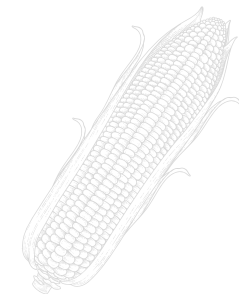
In 2011, she enrolled in Culinary School at the Art Institute of Houston and graduated with Honors from the culinary arts associate degree program in 2013, followed by a baking and pastry degree in 2014.

In 2013, she worked for Mexican celebrity chef Aquiles Chavez where she was promoted to sous chef while she was still in school.

In 2014, while working towards a baking and pastry degree, Beatriz earned a scholarship for an apprenticeship at the renowned three-star Michelin El Celler de Can Roca at Girona, Spain, an experience that would change her life.

Once back from Spain, she started working for H Town Restaurant Group. She was eventually promoted to Corporate Chef, a position she held up until 2022.

Soon after that, Chef Beatriz started working on a very exciting project. In 2023, with the support of her family, she opened her first family-owned restaurant named XALISKO, a name that honors her homeland of Jalisco, México.



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