

ANTOJITOS PLAYEROS

OSTIONES ZARANDEADOS 🍷 🌱
Oven roasted Gulf oysters in salsa Huichol, lime pearls. 1/2 dz 18 - 1 dz 34

OSTIONES FRESCOS ★ 🌱 🍷 🌱
Raw gulf 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

CEVICHE TATEMADO ★ 🌱 🍷
Lime cured, wild red snapper, charred dried peppers sauce, cucumber, cherry tomatoes, pickled onion pearls. 17

VUELVE A LA VIDA ★ 🍷 🌱
Shrimp, octopus, oysters, chile piquin cocktail sauce, tomato, onion, avocado, cilantro. 19

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

PLATOS FUERTES

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

ENMOLADAS
Oven smoked chicken enchiladas, mole de rancho or mole prieto, sour cream, swiss chard, queso fresco and mexican rice. 22

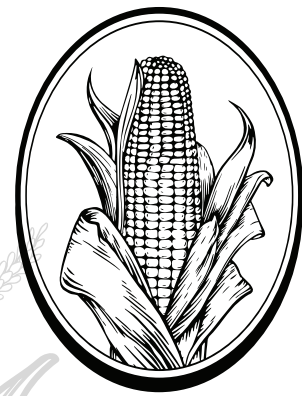
BIRRIA DE RES ESTILO JALISCO 🌱 🍷 🌱
Slow-braised marinated beef cooked wrapped in agave leaf, Veneno sauce, broth. 20

CAMARONES CON ARROZ CREMOSO 🌱 🍷 🌱
Sautéed shrimp in guajillo confit, green creamy rice with asparagus and squash. 18

ENCHILADAS BANDERA 🍷 🌱
Stuffed with beef skirt steak, mozzarella cheese, green tomatillo sauce and mole de rancho, queso fresco and Mexican rice. 24

CHILAQUILES 🍷
Handmade corn totopos, bathed in green or red sauce, cecina de ribeye, sour cream, queso fresco. 19

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



XALISKO

BY: Chef Beatriz Martines

COCINA MEXICANA

LUNCH MENU

2 X 28

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

TORTA AHOGADA 🍷 🌱
Sourdough bread stuffed with pork belly carnitas, frijoles puercos, drenched in roasted tomato sauce, Yahualica sauce, pickled onion. 17

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

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

TOSTADITAS 🍷 🌱
3 Corn tostadas, chicken with mole, birria, chorizo with nopales. 15

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

FLAUTAS DE POLLO 🍷
Chicken crispy flautas, green tomatillo sauce, sour cream, queso fresco, cabbage, green rice, papas enchiladas. 17

PANELA ASADA AL HORNO 🍷 🍷 🌱
Oven baked Panela cheese, dried pepper rub with handmade corn tortillas. 15

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

CEVICHE XALISQUILLO ★ 🌱 🍷
Lime cured red snapper, shrimp, crunchy corn, tomato cocktail sauce, salsa negra, avocado, cucumber. 18

SOPES DE BIRRIA 🍷 🍷
3 Handmade masa cakes topped with shredded beef birria, wrapped and slow braised in agave leaf, marinated with dried pepper artisanal adobo, veneno beans. 15

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

TACOS (3 per order)

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

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

TACOS DE BIRRIA 🍷 🍷 🌱
Slow-braised marinated beef cooked wrapped in agave leaf, Yahualica sauce, broth and Mexican rice. 17

TACOS CAMPESINOS 🍷 🌱
Grilled skirt steak, Chihuahua cheese crust, handmade tortillas, cactus salad, mama coco sauce. 16

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

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

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

GRINGAS (2) 🍷 🍷
Flour tortilla quesadilla filled with pastor meat, green rice, taquera sauce. 15

SOPAS Y ENSALADAS

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

ENSALADA DE TEMPORADA 🍷 🌱 🌱
Red wine-poached pear, honey-orange dressing, greens, pumpkin seeds, goat cheese. 14

ENSALADA CAESAR 🍷
Romaine, parmesan cheese, croutons, homemade Caesar dressing. 13

Add chicken +5 - Shrimp 8 - 6 oz- Atlantic salmon +12



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PARA COMPARTIR

SALSA Y TOSTADAS

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



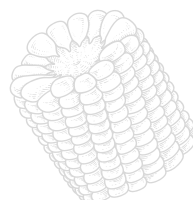
GUACAMOLE Y TOSTADAS

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



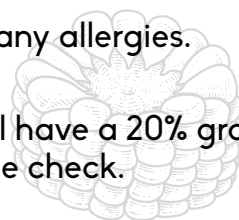
nuts free gluten free dairy free

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.

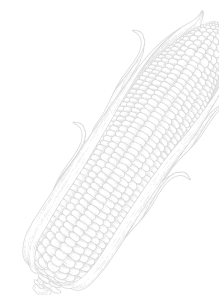
In 2011, she enrolled in Culinary School at the Art Institute of Houston and graduated with Honors from the culinary arts associate degree program in 2013, followed by a baking and pastry degree in 2014.

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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COCINA MEXICANA