



THE SOCIAL HOUR

Monday through Friday | 12 PM - 6 PM

DRINK MENU

LA TOMADERA | 7

MA-CCU MARGARITA

1800 silver Tequila, orange liqueur, lime, mango, habanero agave infusion.

POME-RITA

Tequileño silver Tequila, Pomegranate, lime, orange liqueur, agave.

XALISQUILLO-RITA

Frozen or rocks House margarita, topped with Grand Marnier.

PASION & MENTA

Nuku Mezcal joven espadin, passion fruit, lime, absinthe, fresh mint.

FLOR DE OAXACA

Nuku Mezcal joven espadin, cactus prickly pear, domaine de Canton, lime.

ENTRE COPAS | 6

- House Sparkling wine.
- House white wine.
- House red wine.

LA CERVEZA | 5

- Estrella Jalisco.
- Bohemia.
- Negra Modelo.
- Modelo Especial.
- Physica Lager.
- ✦ ◦ Extrasolar Hazy IPA.

ANTOJITOS PLAYEROS

OSTIONES ZARANDEADOS | 12

Oven roasted Gulf oysters in salsa Huichol, lime pearls. 1/2 dz.

OSTIONES FRESCOS | 12

Raw Gulf oysters, charred jalapeño soy-sauce and tomatillo-cucumber relish. 1/2 dz.

DUO TOSTADA DE CEVICHE | 9

Two crunchy corn Tostadas topped with ceviche tatemado and ceviche xalisquillo.

AGUACHILE | 9

- **Verde:** Lime-cured shrimp, marinated in a spicy serrano pepper sauce.
- **Rojo:** Lime-cured shrimp, marinated in a orange chili piquin sauce.
- **Negro:** Lime-cured shrimp, marinated in a serrano tatemada sauce.

ANTOJITOS DE MERCADO

AGUACHILE DE CUERITOS | 8

Brine pork rinds, chiltepín aguachile sauce, onion, cucumber, cilantro.

✦ MINI TORTA | 9

Guadalajara-style sandwich stuffed with marinated shredded pork, onion, tomato, lettuce, sour cream, pickled vegetables.

✦ MINI OTOMI | 8

Three quesadillas with home-made quesillo, purslane, huitlacoche.

FLAUTAS DE POLLO | 9

Chicken crispy flautas, green tomatillo sauce, sour cream, queso fresco, cabbage.

PAPAS ENCHILADAS ZAMORANAS | 4

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

PICKLED CAULIFLOWER | 4

Sautéed cauliflower florets with guajillo-garlic confit, citrus.

XQUITES | 4

Roasted shaved corn, dried peppers aioli, cotija cheese.

TACOS CALLEJEROS
2 X \$7

AL PASTOR 🥚🥚🥚
Marinated pork with achiote and dried peppers, pineapple, onion, cilantro.

ARRACHERA 🥚🥚
Grilled skirt steak, mozzarella cheese crust, chard onion sauce.

TACO AHOGADO 🥚
Crispy potato taco drowned in roasted tomato sauce, topped with crispy pork belly carnitas, cabbage, pickle onion.

CRISPY CARNITAS 🥚🥚🥚
Pork carnitas, cilantro, onion, mama coco sauce.

NOPAL & CHORIZO 🥚🥚🥚
House-made chorizo with nopal cactus.

✦✦ LENGUA 🥚🥚🥚
Tender braised beef tongue, onion, cilantro, mama coco.

NOPALES 🥚🥚🥚🥚
Sautéed cactus salad, baby potatoes, taquera sauce.

✦✦ COLIFLOR 🥚🥚🥚
Sautéed cauliflower with puya garlic confit, green onion, sikil pak "Mayan pumpkin seed paste".

- 🥚 Nuts free

🥚 Gluten free

🥚 Dairy free

🥬 Vegetarian

🥬 Vegan

✦✦ New item
- ★ Raw / Lime-cured

Available in the bar area only. Cannot be combined with other promotions or discounts. Xalisco Cocina Mexicana may modify or cancel specials at any time.

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

TACOS CALLEJEROS
2 X \$7

AL PASTOR 🥚🥚🥚
Marinated pork with achiote and dried peppers, pineapple, onion, cilantro.

ARRACHERA 🥚🥚
Grilled skirt steak, mozzarella cheese crust, chard onion sauce.

TACO AHOGADO 🥚
Crispy potato taco drowned in roasted tomato sauce, topped with crispy pork belly carnitas, cabbage, pickle onion.

CRISPY CARNITAS 🥚🥚🥚
Pork carnitas, cilantro, onion, mama coco sauce.

NOPAL & CHORIZO 🥚🥚🥚
House-made chorizo with nopal cactus.

✦✦ LENGUA 🥚🥚🥚
Tender braised beef tongue, onion, cilantro, mama coco.

NOPALES 🥚🥚🥚🥚
Sautéed cactus salad, baby potatoes, taquera sauce.

✦✦ COLIFLOR 🥚🥚🥚
Sautéed cauliflower with puya garlic confit, green onion, sikil pak "Mayan pumpkin seed paste".

- 🥚 Nuts free

🥚 Gluten free

🥚 Dairy free

🥬 Vegetarian

🥬 Vegan

✦✦ New item
- ★ Raw / Lime-cured

Available in the bar area only. Cannot be combined with other promotions or discounts. Xalisco Cocina Mexicana may modify or cancel specials at any time.

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

TACOS CALLEJEROS
2 X \$7

AL PASTOR 🥚🥚🥚
Marinated pork with achiote and dried peppers, pineapple, onion, cilantro.

ARRACHERA 🥚🥚
Grilled skirt steak, mozzarella cheese crust, chard onion sauce.

TACO AHOGADO 🥚
Crispy potato taco drowned in roasted tomato sauce, topped with crispy pork belly carnitas, cabbage, pickle onion.

CRISPY CARNITAS 🥚🥚🥚
Pork carnitas, cilantro, onion, mama coco sauce.

NOPAL & CHORIZO 🥚🥚🥚
House-made chorizo with nopal cactus.

✦✦ LENGUA 🥚🥚🥚
Tender braised beef tongue, onion, cilantro, mama coco.

NOPALES 🥚🥚🥚🥚
Sautéed cactus salad, baby potatoes, taquera sauce.

✦✦ COLIFLOR 🥚🥚🥚
Sautéed cauliflower with puya garlic confit, green onion, sikil pak "Mayan pumpkin seed paste".

- 🥚 Nuts free

🥚 Gluten free

🥚 Dairy free

🥬 Vegetarian

🥬 Vegan

✦✦ New item
- ★ Raw / Lime-cured

Available in the bar area only. Cannot be combined with other promotions or discounts. Xalisco Cocina Mexicana may modify or cancel specials at any time.

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