



XALISKO

BY: Chef Beatriz Martines

COCINA MEXICANA



DRINKS

MIXOLOGIA TAPATIA

TEJUINO (PRE-HISPANIC BEVERAGE) | 17
Fermented corn, piloncillo, lime, Nixta liqueur, charred corn salt, topped with frozen Margarita.

SECO EN LA TIERRA | 14
Penca larga Pulque Blanco, cactus prickly pear sorbet.

AY JALISCO NO TE RAJES! | 14
El Tequileño Silver Tequila, Santanera lager, lime, Michelada mix, tajin.

PALOMA ARTESANAL | 15
Gran Centenario Plata Tequila, grapefruit, lime, salt, Mexican grapefruit soda squirt.

LA MORELIANA | 16
Uruapan Charanda, Ancho Reyes liqueur, Domaine canton, Tamarind infused syrup, lemon.

MULA JALISCIENSE | 15
Jose Cuervo silver Tequila, lime, dragon fruit, topped with ginger beer.

SPLASH DE NAYARIT | 16
Don Cosme Silver Tequila, coconut water, passion fruit, lime, agave syrup.

PICAME EL ALMA | 14
Jose Cuervo Silver Tequila, Ancho Reyes liqueur, habanero syrup, cucumbers, blueberries, lime, lavender fog.

MI TIERRA | 16
Don Cosme Silver Tequila, Nixta liqueur, lime, habanero, infused herb syrup (mint, basil & rosemary).

JALISCO ON FIRE | 16
Gran Centenario Plata, 400 Conejos Mezcal Espadin joven, Chambord, Domaine de canton, lime, habanero syrup.

LA BATANGA | 14
El Tequileño Silver Tequila, Mexican coke, lime, salt.

PICA SUEÑOS | 16
Arette silver Tequila, D'Aristi anise liqueur, Port wine, cocoa bitters, served with a "Baby Scorpion".

LLAMARADA DE AMOR | 16
400 Conejos Mezcal Espadin joven, La Condesa Prickly pear Gin, Aperol, Ancho Reyes liqueur, lime, sangrita.

PIÑA COLADA | 15
RumChata, Bacardi Blanco Rum, coconut cream, pineapple juice.

MARGARITAS & MEZCALITAS

✧ **MARGARITA DE ELOTE | 15**
Don Julio Silver Tequila, "El Gran Maizal" Mexican Whiskey, Frangelico, Corn syrup, Creamy corn infused, lemon.

✧ **MARGARITA DE PASTOR | 15**
El Tequileño Silver Tequila, Ancho Reyes liqueur, Guajillo pepper infused syrup, lime, age dry pastor, pineapple.

XALISQUILLO-RITA | 14
House Margarita frozen or on the rocks, lime, Grand Marnier floater.

MA-CCU MARGARITA | 16
Don Cosme silver Tequila, orange liqueur, lime, mango, habanero infused syrup.

NOCHTLI MARGARITA | 16
Corazon Reposado Tequila, orange liqueur, cactus prickly pear, lime, black lava salt.

BLACK DIAMOND MARGARITA | 17
Maestro Dobel silver Tequila, orange liqueur, lime, pearl dust agave, black lava salt.

MEZCALITAS | 16
Flavors: ✧Tamarind ✧Mango ✧Hibiscus ✧Guava.
400 Conejos Mezcal Espadin Joven, Orange liqueur, Ancho Reyes liqueur, lime, agave syrup.

SEASONAL DRINKS

✧✧ **FLOR DEL DESIERTO | 15**
Don cosme reposado Tequila, La Strega, nixta liqueur, watermelon juice, lemon juice, lime & lemon infused syrup.

EMPOWER-MINT MOJITO | 15
Bore Rum, crème de violette, lime, mint leaves, agave, topo chico.

MEXCAL MARTINI | 15
Gül-Roo Mezcal de Tamarindo, lime, orange liqueur, olive juice.

WINE

ROSÉ & WHITE WINE

Terra Madi, Sparkling Wine, Valle de Bernal, Querétaro | 12 / 40

Vivacce Concierto Enológico, Grenache rosé, Valle de Guadalupe | 16 / 60

Scielo Blanco, Chenin Blanc, Parras Coahuila | 18 / 70

Bodegas Piñamora, "Dry Moscato", Chihuahua | 15 / 55

Monte Xanic, Chardonnay, Valle de Guadalupe & Ojos negros Valley | 18 / 70

RED WINE

Concierto Enológico "Obertura", Merlot & Cabernet Sauvignon, Valle de Guadalupe | 12 / 45

Scielo Tinto, Red Blend, Parras Coahuila | 16 / 60

Terra Madi, Malbec, Querétaro, México | 16 / 60

PARA COMPARTIR

CAZUELA VOLADORA | 35

Gran Centenario Silver Tequila, lime, orange, grapefruit, salt, topped with Mexican grapefruit soda squirt.

CANTAROTE | 160

El Tequileño Silver Tequila, orange liqueur, lime, orange, grapefruit, sangrita, salt, chili powder, topped with Mexican grapefruit soda squirt.

BEER

CERVEZA MEXICANA

Bohemia | 6

Charro Pilsner (Valle de Mexico, artesanal) | 7

Corona Familiar | 6

Estrella Jalisco | 6

Modelo Especial | 6

Negra Modelo | 6

Physica IPA (Monterrey, artesanal) | 7

Physica Lager (Monterrey, artesanal) | 7

Santanera Lager (Jalisco, artesanal) | 7

Victoria | 6

CERVEZA DOMÉSTICA

Michelob Ultra Light beer | 5

CERVEZA INTERNACIONAL

Stella Artois | 6

Michelada | +3

Chelada | +2

TEQUILA FLIGHTS

(3 samples - 1 oz each)

CLASE AZUL FLIGHT | 105

Añejo, Reposado, Silver.

LOS ALTOS TAPATIOS (Blancos) | 25

Cascahuin, Don Cosme, 7 Leguas.

LIENZO CHARRO (Reposados) | 26

Cazcanes N7, Don Fulano, Reserva de la Familia.

ANDO VOLANDO BAJO (Añejos) | 50

Corrido, Atanacio, Santanera.

MEZCAL FLIGHTS

(3 samples - 1 oz each)

Served with sliced orange, grasshoppers and Maguey worm salt.

UN PASEO POR LAS NUBES | 45

400 Conejos Cuishe, Real Minero Barril, Vago Arroqueño.

POR LA SIERRA OAXAQUEÑA | 40

Gül - Roo Tobalá Joven, Dos Hombres Espadín, Ojo de Tigre Tobalá.

ENCANTO TERRENAL | 35

Vago Elote, Gül - Roo Hierbas, 400 Conejos Espadín Joven.

INSECTOS (INSECTS)

Large Scorpion (Durango) | 30

Crispy and slightly nutty flavor, traditionally enjoyed as a bold pairing with mezcal.

Small Scorpion (Durango) | 6

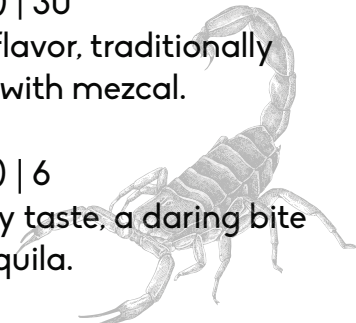
Mild crunch with an earthy taste, a daring bite before a smooth sip of tequila.

Maguey Worm (Oaxaca) *5 Pcs. | 7 *10 Pcs. | 12

A delicacy with smoky undertones, commonly infused in mezcal for its unique flavor.

Grasshoppers (Oaxaca) 5 gr. | 20

Crunchy, tangy, and slightly salty—perfect with a mezcal or tequila reposado.





BRUNCH

ANTOJITOS PLAYEROS

- ✦ **OSTIONES ASADOS** ½ dz 18 | 1 dz 34 🍷
Oven-roasted Gulf oysters topped with macha paste butter, cotija cheese and toasted breadcrumbs.
- OSTIONES FRESCOS** ½ dz 16 | 1 dz 32 ★ 🍷 🍷
Raw Gulf oysters, charred jalapeño soy-citrus sauce, tomatillo-cucumber relish.
- ✦ **TOSTADA DE ATÚN** | 12 ★ 🍷 🍷
Yellowfin tuna, macha sauce, lime pearls, chile morita aioli, avocado.
- AGUACHILE** | 17 ★ 🍷 🍷
Verde: Lime-cured shrimp in a spicy serrano sauce.
Negro: Lime-cured shrimp marinated in a serrano tatemada sauce.
- ✦ **CEVICHE TROPICAL** | 18 ★ 🍷 🍷
Lime-cured red snapper in a vibrant mango and piquin pepper aguachile, cucumber and red onion.
- CEVICHE TATEMADO** | 18 ★ 🍷 🍷
Lime-cured red snapper, charred dried peppers sauce, cucumber, cherry tomatoes, pickled onion pearls.
- CEVICHE BORRACHO** | 18 ★ 🍷 🍷
Lime-cured red snapper, mezcal-orange chile piquin sauce, grilled pineapple, cucumber, citrus pearls.
- CEVICHE XALISQUILLO** | 18 ★ 🍷 🍷
Lime-cured red snapper and shrimp, crunchy corn, tomato cocktail, avocado, cucumber.

SOPAS Y ENSALADAS

- ✦ **POZOLE ROJO** | 16 🍷
Traditional mexican stew made with cacahuazintle corn, pork and guajillo pepper broth.
- ✦ **MENUDO** | 18 🍷
Traditional mexican soup made with beef pancita with flavorful guajillo pepper broth.
- SOPA DE TORTILLA** | 15 🍷 🍷
Rich chicken broth with oven-roasted chicken, crispy corn tortilla strips and avocado.
- SOPA DE MILPA** | 12 🍷 🍷 🍷
Hearty vegetable soup with squash, corn, green beans, wild mushrooms, squash blossom, purslane.
- ✦ **ENSALADA DE TEMPORADA** | 14 🍷 🍷
Red wine-poached pear, greens, goat cheese, candied pecans, pomegranate, orange-piloncillo vinaigrette.
- XALISKO CAESAR** | 13 🍷
Romaine, parmesan cheese, croutons, homemade Caesar dressing.
Add: Chicken +6 | Shrimp +8 | 6 oz Atlantic Salmon +12

ANTOJITOS DEL MERCADO

TROMPITO AL PASTOR | 59 🍷 🍷 🍷
Pork marinated in pastor adobo on a vertical rotating spit and flambéed tableside, served with homemade corn tortillas and salsas.

- EMPANADAS DE SALMÓN** | 14 🍷
Three fried corn empanadas stuffed with salmon seasoned with adobo, green olives and cream cheese, chile morita dipping sauce.
- AGUACHILE DE RIBEYE** | 22 🍷 🍷
Grilled Angus Prime ribeye served over sliced cucumber, red onion, and cilantro, topped with avocado and serrano aguachile sauce.
- XQUITES CON TUÉTANO** | 18 🍷 🍷
Jalisco-style corn esquites served over roasted bone marrow, topped with morita pepper aioli and Cotija cheese.
- ✦ **TAMAL DE ELOTE** | 15 🍷 🍷 🍷
Fresh corn tamale, corn cream, corn esquites, Cotija cheese, corn husk ash.
- ✦ **PANELA ASADA AL HORNO** | 17 🍷 🍷 🍷
Oven-baked panela cheese with a dried pepper rub, served with handmade corn tortillas.
Add: Chorizo de ribeye +10 | Pastor +6 | Birria + 8 | Steak + 8
- ✦ **TACOS AHOGADOS** | 13 🍷
Three potato tacos, topped with crispy pork belly carnitas, drowned in roasted tomato sauce, cabbage, and veneno sauce.
- TACOS DE RIBEYE** | 20 🍷 🍷 🍷
Thin sliced grilled ribeye, puerco beans, avocado, chard onion - chile de árbol sauce.
- ✦ **TACOS DE LENGUA** | 17 🍷 🍷 🍷
Four street-size braised beef tongue tacos, onion, cilantro, and mamá coco sauce.
- TACOS DE PULPO ZARANDEADOS** | 18 🍷 🍷
Grilled marinated octopus, mozzarella cheese, papas enchiladas, taquera sauce.
- TACOS DE CAMARÓN ESTILO BAJA** | 16 🍷 🍷
Beer-battered fried shrimp, veneno beans, chile perón sauce, cabbage, and papas enchiladas.
- TACOS CAMPESINOS** | 16 🍷 🍷
Grilled skirt steak with mozzarella cheese, cactus salad, and mamá coco sauce.
- TACOS AL PASTOR** | 15 🍷 🍷 🍷
Marinated pork, grilled pineapple, cilantro, onion, Mexican rice, Yahualica sauce.

PLATOS FUERTES

TACOS DE CANASTA ESTILO "ATOTONILCO EL ALTO" | 16

Soft tacos filled with chicharrón in red sauce, potato, pickled onion, cabbage, yahualica sauce.

QUESABIRRIA | 18

Slow-braised marinated beef cooked wrapped in agave leaf, mozzarella cheese, broth and yahualica sauce.

CARNE EN SU JUGO | 16

Traditional dish from Guadalajara, Jalisco: beef broth with flank steak simmered in tomatillo sauce, clay pot beans, crumbled bacon.

BIRRIA DE RES ESTILO JALISCO | 20

Slow-braised marinated beef cooked wrapped in agave leaf, veneno sauce, and broth.

ARRACHERA A LA MEXICANA | 25

Grilled skirt steak served over roasted tomato, poblano and xcatic peppers, onion and a fried egg.

HUEVOS A LA MEXICANA | 19

Scrambled eggs with onion, tomato and serrano, served with cecina de ribeye, avocado and mamá coco sauce.

PAPAS CON FILETE DE RES | 19

Sautéed tenderloin tips, potato hash with poblano, onion and tomatillo, topped with a sunny side up egg.

HUEVOS ENMOLADOS | 18

Two masa cakes topped with chicharrón guisado, fried eggs, mole prieto, mole de chicharrón and queso fresco.

ENFRIJOLADAS CON FILETE DE RES | 19

Home-made tortillas topped with black bean mole, queso fresco, pan-seared tenderloin tips with onion and poblano pepper, fried egg.

PANCAKES DE ELOTE | 16

Fresh corn pancakes, huitlacoche butter, cajeta sauce, bacon and berries.

MOLLETE AL PASTOR | 16

Toasted Sourdough bread, pork marinated in "al pastor" adobo, grilled pineapple, mozzarella crust, veneno beans, yahualica sauce, fried egg.

MOLLETE DE ARRACHERA | 18

Toasted Sourdough bread, grilled skirt steak, veneno beans, mozzarella crust, cherry tomatoes, taquera sauce, fried egg.

FLAUTAS DE POLLO | 18

Chicken crispy flautas, green tomatillo sauce, sour cream, queso fresco, cabbage, sunny side up egg, papas enchiladas.

CHILAQUILES | 19

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

TORTA AHOGADA | 17

Sourdough bread stuffed with pork carnitas and beans, drowned in roasted tomato sauce, served with a potato taco and veneno sauce.

QUESADILLAS OTOMI | 18

Two Otomi-style handmade corn tortillas filled with Hebra cheese, huitlacoche, purslane, perón sauce.

PARA COMPARTIR

CAMOTE A LAS BRASAS | 10

Fire-roasted sweet potato, macha sauce, honey whipped requeson, pumpkin seeds.

SALSAS & TOSTADAS | 8

Three salsa sampler, handmade tostadas, mamá coco sauce, taquera sauce, perón pepper sauce.

GUACAMOLE & TOSTADAS | 14

Guacamole, toasted pumpkin seeds, corn tostadas.

COLIFLOR AL AJILLO | 8

Sautéed cauliflower florets with guajillo-garlic confit.

ENSALADA DE NOPALES | 8

Nopal cactus, onion, cilantro, tomatoes.

CHILES SHISHITOS TOREADOS | 6

Shishito peppers with onions sautéed in charred jalapeño citrus - soy sauce.

PAPAS ENCHILADAS ZAMORANAS | 8

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

FRIJOLES | 4

Options: Clay pot beans, puerco beans, veneno beans, Yucateco beans.

ARROZ | 4

Options: Mexican rice, green rice.

 Receta de la Abuela  New item  Nuts free  Gluten free  Dairy free

 Vegan  Vegetarian ★ Raw / Lime-cured



VEGETARIAN

ANTOJITOS

MINI QUESADILLAS OTOMI | 10   

Three Quesadillas with homemade quesillo, purslane, huitlacoche.



TAMAL DE ELOTE | 15  

Fresh corn tamale, corn cream, esquites, cotija cheese, corn husk ash.

CEVICHE DE COLIFLOR | 15   

Pickled cauliflower, cucumber, mango, cherry tomatoes, serrano pepper, avocado, pickled red onion pearls.

XQUITES | 6  

Roasted shaved corn, dried peppers aioli, cotija cheese.

TACOS AHOGADOS | 10 

Crispy adobo-seasoned potato tacos, drowned in roasted tomato sauce, veneno sauce, cabbage.

✦✦ PANELA ASADA AL HORNO | 17  

Oven-baked Panela cheese, dried peppers rub with handmade corn tortillas.

Add: Wild Mushrooms +6 | Asparagus +6 | Zucchini +4

SOPES DE HONGO AL PASTOR | 14  

Three homemade corn masa cakes topped with sautéed wild mushrooms marinated in "al Pastor" adobo, perón sauce.

PLATOS FUERTES

ENCHILADAS DE FLOR DE CALABAZA | 18  

Enchiladas stuffed with requeson, zucchini, squash blossom, asparagus, pipian verde and purslane, green rice.

ARROZ CREMOSO Y HONGOS | 16  

Green creamy rice with asparagus and squash, wild mushrooms sautéed in guajillo confit.

TACOS DE COLIFLOR | 14   

Sautéed cauliflower with puya garlic confit, green onion, sikil pak "Mayan pumpkin seed paste" and green rice.

✦✦ QUESADILLAS OTOMI | 18  

Two Otomi-style handmade corn tortillas filled with Hebra cheese, huitlacoche, purslane, perón sauce.

TACOS DE NOPALES | 14    

Sautéed cactus salad, baby potatoes, taquera sauce, green rice.

SOPAS Y ENSALADAS

✦✦ ENSALADA DE TEMPORADA | 14  

Red wine-poached pear, greens, goat cheese, candied pecans, pomegranate, orange-piloncillo vinaigrette.

SOPA DE MILPA | 12   

Hearty vegetable soup with squash, corn, green beans, wild mushrooms, squash blossom, purslane.

PARA COMPARTIR

✦✦ CAMOTE A LAS BRASAS | 10

Fire-roasted sweet potato, macha sauce, honey whipped requeson, pumpkin seeds.

SALSAS & TOSTADAS | 8   

Three salsa sampler, handmade tostadas, mamá coco sauce, taquera sauce, perón pepper sauce.

✦✦ GUACAMOLE & TOSTADAS | 14   

Guacamole, toasted pumpkin seeds, corn tostadas.

COLIFLOR AL AJILLO | 8   

Sautéed cauliflower florets with guajillo-garlic confit.

✦✦ CHILES SHISHITOS TOREADOS | 6   

Shishito peppers with onions sautéed in charred jalapeño citrus - soy sauce.

PAPAS ENCHILADAS ZAMORANAS | 8  

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

FRIOLES DE LA OLLA | 4   

Clay pot bayo beans.

ARROZ VERDE | 4   

Green Rice.

ENSALADA DE NOPALES | 8   

Nopal cactus, onion, cilantro, tomatoes.

 Receta de la Abuela ✦✦ New item  Nuts free  Gluten free  Dairy free

 Vegan

 Vegetarian

★ Raw / Lime-cured





SQUASH BLOSSOM

ANTOJITOS

SOPA DE MILPA | 10     

Vegetable soup, squash, corn, green beans, wild mushrooms, asparagus, squash blossom, purslane.

CREMA DE FLOR DE CALABAZA | 13   

Corn and squash blossom cream, zucchini.

TAMAL DE FLOR DE CALABAZA | 12   

Squash blossom tamal stuffed with goat-cream cheese and xcatic pepper, squash blossom cream.

TOSTADAS CHAPALA | 13    

Three crispy corn tostadas topped with pickled cauliflower sautéed in guajillo-garlic confit, squash blossom, sikil-pak (mayan pumpkin seeds paste).

✦ TACO DE FLOR RELLENA | 14 

Squash blossom stuffed with cream cheese, octopus, fish and shrimp, black garlic aioli.

SOPES | 12   

Three crispy masa cakes topped with sikil-pak (mayan pumpkin seeds paste), zucchini, corn and squash blossom.

PLATOS FUERTES

ENCHILADAS DE FLOR DE CALABAZA | 18   

Enchiladas stuffed with requeson, zucchini, asparagus and squash blossom, pipian verde and purslane, green rice.

SALMON | 25  

Wild-caught grilled salmon, squash blossom creamy rice, asparagus.





CHEF BEATRIZ MARTINES

 @chef_bettyym

A story of passion, perseverance, and tradition

Born and raised in Guadalajara, Jalisco, Mexico, Chef Beatriz Martínez discovered her love for cooking at an early age. Some of her fondest childhood memories revolve around food, family, and the warmth of the kitchen.

"I was 7 when I started flipping tortillas, standing on a chair next to my mom. At 10, I was already helping at my grandmother's fonda, learning to cook traditional Mexican dishes with my mom and six aunts."

From Humble Beginnings to Culinary Excellence

In 2000, Beatriz moved to the United States at the age of 18. She began working at Cy-Fair ISD as a cafeteria lunch lady while running a catering business on weekends, specializing in taquizas—where her famous trompo al pastor became the star of the show.

Determined to follow her passion, she enrolled in The Art Institute of Houston in 2011, graduating with honors in Culinary Arts (2013) and Baking & Pastry (2014).

While still in school, she worked for Mexican celebrity chef Aquiles Chávez, where her talent earned her a promotion to Sous Chef.

A Life-Changing Opportunity in Spain

In 2014, Beatriz received a scholarship for an apprenticeship at El Celler de Can Roca, the world-renowned three-Michelin-star restaurant in Girona, Spain.

This experience transformed her perspective on cooking, refining her skills in high-end gastronomy and deepening her love for technique and precision.

Leadership & The Road to Xalisko

Returning to Houston, she joined H Town Restaurant Group, where she rose through the ranks to become Corporate Chef, a role she held until 2022.

In 2023, with the support of her family, Beatriz fulfilled her dream of opening XALISKO Cocina Mexicana, a restaurant that pays homage to her Jalisco roots and showcases the richness of Mexican cuisine.

"The love I feel for cooking comes from my mom and grandma. For us, cooking is a way to show our love."