



# DRINKS

## MIXOLOGIA TAPATIA

### SPLASH DE NAYARIT | 16

Don Cosme Silver Tequila, coconut water, passion fruit, lime, agave syrup. **Light- tropical - refreshing.**

### MULA JALISCIENSE | 15

Jose Cuervo Silver Tequila, lime, dragon fruit, topped with ginger beer.

### JARDÍN TROPICAL | 16 **-Chef's Favorite-**

Don Cosme Silver Tequila , tropical guava, orange & raspberry infusion liqueur, lemon, agave nectar.

### TEJUINO | 15

Pre-Hispanic-style beverage made with fermented corn, piloncillo, lime, charred corn salt, topped with hand-churned lime sorbet (traditional garrafa method).

**Add: Frozen Margarita + 5**

### SECO EN LA TIERRA | 15

Penca larga Pulque Blanco, Creador de calidad Mezcal, lime, agave syrup, cactus prickly pear sorbet.

### AY JALISCO NO TE RAJES! | 15

El Tequileño Silver Tequila, Santanera lager, lime, Michelada mix, tajin.

### SIN NOMBRE | 16

Uruapan Charanda, Desert Bloom prickly pear Gin, Aperol, grapefruit & lime, Agave syrup.

**Bright-bittersweet-complex.**

### PALOMA ARTESANAL | 15

Gran Centenario Silver Tequila, grapefruit, lime, salt, Mexican grapefruit soda (Squirt).

### PICAME EL ALMA | 14

Jose Cuervo Silver Tequila, Ancho Reyes liqueur, habanero syrup, cucumbers, blueberries, lime, finished with a lavender mist.

### XALISKO ON FIRE | 16

Gran Centenario Silver Tequila, 400 Conejos Mezcal Espadin joven, Chambord, Domaine de canton, lime, habanero syrup.

### LA BATANGA | 14

El Tequileño Silver Tequila, Mexican coca-cola, lime, salt.

### PIÑA COLADA | 15

RumChata, Bacardi Blanco Rum, coconut cream, pineapple juice.

# XALISKO

COCINA MEXICANA

## MARGARITAS & MEZCALITAS

### -Seasonal Margarita-

PRIMAVERA EN XALISKO | 18

El Tequileño Platino Tequila, dragon fruit, citrus, floral orange blossom & hibiscus.

MARGARITA DE ELOTE | 15

Don Julio Silver Tequila , "El Gran Maizal" Mexican Whiskey, Frangelico, corn syrup, sweet corn infusion, lemon.

MARGARITA DE PASTOR | 15

El Tequileño Silver Tequila, Ancho Reyes liqueur, Guajillo pepper infused syrup, lime, finished with an Al Pastor-spiced bacon & grilled pineapple garnish.

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

400 Conejos Mezcal Espadin Joven, Orange liqueur, Ancho Reyes liqueur, lime, agave syrup.

Flavors: ✨Tamarind ✨Mango ✨Hibiscus ✨Guava.

## MOCKTAILS | 12

### Non-Alcoholic Drinks

BRUMA DE AGAVE

Almave smoky agave spirit, grapefruit, lime, agave syrup, mint, topped with Topo-Chico.

NOCHE DE MAÍZ

Lyre's Aperitif Rosso, piloncillo syrup, cacao dashes, vanilla, orange.

DRAGONCITO TROPICAL

Dragon fruit purée, mango-pineapple juice, coconut water, lime & Agave syrup.

## WINE

### ROSÉ & WHITE WINE

NV El Bajío Brut, Sparkling wine, Valle de Bernal, Baja California | 15 / 55

2022 - Casa Jipi, Barbera Rosé, Valle de San Vicente. | 12 / 40

2021 - Cuna de Tierra "Torre de Tierra Semillón", Dolores Hidalgo, Guanajuato. | 18 / 70

2024 - Monte Xanic, Calixa, Chardonnay, Ojos negros & Guadalupe Valley | 18 / 70

### RED WINE

2023 - Scielo Tinto, Red Blend, Parras Coahuila | 15 / 55

2024 - Terra Madi, Malbec, Querétaro, México | 12 / 45

2021 - Don Leo - LINDE Cabernet & Merlot, Parras, Coahuila. | 25 / 90

## 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 ARTESANAL | 7

Poncho Villa, Blonde Ale, Abasolo, Guanajuato | 4.3%

Charro Pilsner | Miguel Hidalgo, CDMX | 4.5%

Santanera Lager | Tlajomulco de Zuñiga, Jalisco | 5%

Monstruo de agua, Sugoí | Tlalpan, CDMX | 5.1%

Monstruo de agua, Nochtli | Tlalpan, CDMX | 5.1%

Monstruo de agua, Blanca de Maguey | Tlalpan, CDMX | 7%

### MÁS CERVEZAS

Bohemia | 6

Corona Familiar | 6

Estrella Jalisco | 6

Modelo Especial | 6

Negra Modelo | 6

Victoria | 6

Michelob Ultra Light beer | 5

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

Don Cosme, Cascahuin, El Mexicano.

LIENZO CHARRO (Reposados) | 26

El Tequileño, Volans ultra premium, La Gritona.

ANDO VOLANDO BAJO (Añejos) | 50

Arette Artesanal, Tres Generaciones, 7 Leguas.

## MEZCAL FLIGHTS

(3 samples - 1 oz each)

Served with sliced orange, grasshoppers  
and Maguey worm salt.

UN PASEO POR LAS NUBES | 45

Creador de Calidad (Ancestral Oaxaqueño), Rey  
Campero Espadin (Oaxaca), 400 Conejos Espadin.

POR LA SIERRA OAXAQUEÑA | 50

Gül - Roo Espadín Joven, Gül - Roo Sierra Negra,  
Gül - Roo Tosalá.

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 lightly salted, perfect with  
Mezcal or reposado Tequila.