

XALISKO

SOCIAL HOUR



Monday & Tuesday
ALL DAY

Wednesday to Friday
12 PM-6PM

EXCLUSIVELY AT THE BAR

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

By: Chef Beatriz Martines

DRINKS



PARADISO | 14

*Vodka · silver Tequila · housemade
lychee elixir · macerated berries · lime.*

LOS CÓCTELES | 7

MA-CCU MARGARITA

*Silver Tequila · mango · orange liqueur · lime
· habanero-agave infusion.*

POMERITA

*El Tequileño silver Tequila · pomegranate
· orange liqueur · lime · agave.*

XALISQUILLO-RITA

*Frozen or rocks house margarita · Grand
Marnier.*

✦ **MOJITO AZUL**

*Bacardi Rum · blueberries · fresh mint
· lime · topped with sparkling soda.*

FLOR DE OAXACA

*Rayu Mezcal espadín joven · Domaine de
Canton · cactus prickly pear · lime.*

LA CERVEZA | 5

Estrella Jalisco

Bohemia

Modelo Negra

Michelob Ultra

Modelo Especial

EL VINO | 7

House Sparkling Wine

House White Wine

House Red Wine



ANTOJITOS DE MERCADO



PAPAS BRAVAS A LA MEXICANA | 8 NF.

Crispy fried potatoes topped with chicharrón creamy sauce · crumbled bacon.

✦ JOYAS DE OAXACA | 14

Sweet crispy plantain cake · goat cheese requeson · Tlaxcala-style Contla mole.

GUACAMOLE & CARNITAS | 12

Fresh guacamole topped with tender pork carnitas · homemade corn tortillas.

FLAUTAS DE POLLO | 9 NF.

Crispy chicken flautas · green tomatillo sauce · sour cream · queso fresco · cabbage.

PAPAS VENENOSAS | 5 NF.

House-made potato chips served with our signature Veneno sauce.

COLIFLOR AL AJILLO | 4 NF.DF.GF.V.

Sautéed cauliflower florets with citrus-guajillo garlic confit.

XQUITES | 5 NF.GF.V.

Roasted corn · dry pepper aioli · Cotija cheese.



ANTOJITOS PLAYEROS

BALAZOS DEL MAR | 12 ★ DF.NF.

Three Gulf oyster & shrimp shooters · Xalisquillo spicy-citrus sauce · cucumber · lime · Tajín.

CROQUETAS DE SALMÓN | 10 NF.

Three crispy croquettes made with Atlantic salmon · adobo · green olives & cream cheese · Morita pepper dipping sauce.

OSTIONES ASADOS | 14 DF.NF.GF.

Roasted Gulf oysters topped with Macha butter · cotija cheese & toasted breadcrumbs. ½ dz.

OSTIONES FRESCOS | 12 ★ DF.NF.GF.

Raw Gulf oysters · charred jalapeño citrus-soy sauce & cucumber-tomatillo relish. ½ dz.

✦ AGUACHILE | 9 ★ DF.NF.

Verde: Lime-cured shrimp marinated in a spicy serrano pepper sauce.

Negro: Lime-cured shrimp marinated in a serrano (tatemada) sauce.

DEL COMAL

★ **MINI QUESADILLAS DE CAMARÓN | 10 NF.**

Three flour tortilla shrimp quesadillas
· Oaxacan cheese · roasted poblano rajas.



MINI QUESADILLAS OTOMI | 8 NF.GF.V.

Three mini quesadillas with homemade Oaxacan cheese · huitlacoche (Mexican Truffle) · purslane · green tatemada sauce.



TACOS CALLEJEROS 2 X 8

All tacos served with housemade salsa

AL PASTOR DF.NF.GF.

Pork marinated with achiote & dried chiles
· grilled pineapple · onion · cilantro.

★ **QUESABIRRIA NF.GF.**

Texas Wagyu marinated in adobo & slow braised in Agave leaf · mozzarella cheese.

ARRACHERA GF.NF.

Grilled skirt steak · mozzarella cheese · charred onion sauce.

AHOGADO NF.

Crispy potato tacos · pork belly carnitas · roasted tomato sauce · cabbage.

CRISPY CARNITAS NF.GF.DF.

Pork carnitas · cilantro · onion.

NOPAL & CHORIZO NF.GF.DF.

Housemade chorizo & nopal cactus.

NOPALES NF.GF.DF.V.VG.

Sautéed cactus · baby potatoes.

COLIFLOR NF.GF.DF.V.VG.

Sautéed cauliflower with puya-garlic confit.

NF. Nut Free

DF. Dairy Free

V. Vegetarian

GF. Gluten Free

VG. Vegan

★ New Item

★ Raw/Lime-cured