

Mayamezcal

Appetizers / Small Plates

Salsa Fresco	8
served with corn tortilla	
Trio of Tacos	18
Guacamole & Chips	13
Chicken Quesadilla	13
Carne Asada Quesadilla	14
Skirt steak quesadilla with muenster cheese	
Huitlacoche Quesadilla	13
Corn truffle with epazote and Oaxaca cheese	
Camarones Al Diablo	15
Spiced prawns with chickpeas	
Maya Nachos	11
with organic black beans, corn tortillas and muenster cheese	

Main Courses

ROASTED AVOCADO WITH CILANTRO PESTO	17
Sauteed shitake mushrooms, baby vegetables and chipotle aioli	
ORGANIC BLACK BEANS & VEGETABLES CASSEROLE	16
with queso fresco and pickled jalapenos	
POLLO SALSA VERDE	18
Braised chicken with tomatillo and epazote green sauce, served with rice	
CARNE ASADA	35
Grilled marinated grass fed Angus NY strip steak, roasted poblano pepper, bell peppers and spring onions, served with steakhouse fries	
GRILLED FRESH SALMON	28
With black beans salad and avocado chipotle aioli	

Cocktails & Sours

Lalaldies	16
Blanco tequila, apple liqueur, fresh basil and lemon juice	
Pine & Passion	17
Mezcal, pineapple juice, lemon juice, passion fruit	
Dia De Paga	16
Mezcal, grapefruit, spicy mezcal, lemon and fresh ginger	
Spicy Rabbit	17
Spicy tequila, homemade carrot liqueur, fresh lemon juice and basil	
Flight Mode	17
Mezcal, raspberries, lemon juice and spicy mezcal	
Mr. Bugs Bunny	20
Tequila, homemade carrot liqueur, lemon, luxardo and spicy mezcal	
Paloma	16
Tequila, grapefruit juice, agave and lemon	
Raffaello's Sin	18
Coconut tequila, amaretto, lemon	

Margaritas

El Classico	16
Cimarron tequila, cointreau and fresh lime juice	
Puerto Oaxaca	16
Mezcal Margarita	
La Pasion	16
Passion fruit margarita	
Verano De Amor	16
Cucumber Margarita	
Playa De Mango	16
Mango tequila, fresh lime juice and cointreau	
Coconut Margarita	17
Coconut infused tequila, cointreau and lime juice	
Tommy's Margarita	16
Tequila, agave and lime juice	

On The Rocks

Mezcalchello	16
Mezcal, lemon peel infused mezcal, grapefruit juice & aperol	
Cucumber Crush	16
Mezcal, cucumber, apple liqueur, lemon juice, ginger and club soda	
Wolfpack	16
Tequila, lime juice, grapefruit, ginger and mint	
The Silver Fox	16
Mezcal, cognac, campari, guinness syrup, grapefruit juice	
Cemsienta	17
Mezcal, cinnamon, spicy mezcal, amareto, cranberry juice and basil	

Blanco Tequila

123 Organic blanco (Uno)	16
Fortaleza blanco	16
Casamigos blanco	15
Siete leguas blanco	16
Artnom Selection 1579	18

Reposado Tequila

123 organic reposado (dos)	16
Casamigos	17
Siete leguas	17
Puebla viejo reposado	17
Class Azul	26

Anejo Tequila

Artnom selection 1146	24
Casamigos	18
Siete leguas	18
Pueblo viejo	16
Extra Anejo Diablito organic tequila	48
123 Organic Anejo (Tres)	25

Mezcal

Mal Bien Alto	27
El Jolgorio Espadin	27
El Jolgorio Arroqueno	27
El Jolgorio Madrecuixe	26
El Jolgorio Mexicano	32
El Jolgorio Tobala	27
El Jolgorio Cuishe	33
El Jolgorio Pechuga	33
El Jolgorio Barril	27
Mezcal Vago Espadin	18
Mezcal Vago Elote	20
Mezcal Vago Tobala	18
Mezcal Vago Cuixe	20
Mezcal Vago Madrecuixe	22
Mezcal Vago Ensamble Barro	26
Don Amado Rustico	19
Don Amado Reposado	18
Don Amado Anejo	22
Don Amado Pechuga	27
Don Amado Tobala	25
Don Amado Trippon, Barril & Bicvishe	23
Don Amado Arroqueno	20
Espíritu Lauro Reposado	30
Derrumbes Durango	20
Derrumbes Oaxaca	15
Derrumbes Tamaulipas	15
Derrumbes Zacatecas	15
Class Azul Mezcal	60

Flights

El Camarena	28
Fortaleza Blanco, Artnom Selection 1414, Artnom Selection 1146	
Pancho Villa	30
Siete Leguas Blanco, Reposado and Anejo	
Mezcal Viajero	35
El Jolgorio Madrecuixe, La Venenosa Sierra Occidental, Mal Bien Alto	
Mezcal Royal	50
El Jolgorio Espadin, Don Amado Rustico, Mezcal Vago Tobala, Espiritu Lauro Anejo	
The Vago	40
Vago Espadin, Vago Elote, Vago Cuixe, Vago Ensemble	
Paqui Tequila	27

Beer

Victoria Mexican Lager Beer	9
Lagunitas IPA beer	9
Modelo	9

Appetizers / Small Plates

SALSO FRESCO served with corn tortilla	8
TRIO TACOS	18
GUACAMOLE & CHIPS	13
CHICKEN QUESADILLA	13
CARNE ASADA QUESADILLA Skirt steak quesadilla with muenster cheese	14
HUITLACOCHES QUESADILLA Corn truffle with epazote and Oaxaca cheese	13
CAMARONES Camarones Al Diablo Spiced prawns with chickpeas	15
Maya Nachos with organic black beans, corn tortillas and muenster cheese	11

Main Courses

ROASTED AVOCADO WITH CILANTRO PESTO Sautéed shitake mushrooms, baby vegetables and chipotle aioli	17
ORGANIC BLACK BEANS & VEGETABLES CASSEROLE with queso fresco and pickled jalapenos	16
POLLO SALSA VERDE Braised chicken with tomatillo and epazote green sauce, served with rice	18
CARNE ASADA Grilled marinated grass fed Angus NY strip steak, roasted poblano pepper, bell peppers and spring onions, served with steakhouse fries	35
GRILLED FRESH SALMON With black beans salad and avocado chipotle aioli	28