



Proudly serving homemade tortillas from tortillas la Reyna

# CASA MEZCAL

MEXICAN GRILL

18% gratuity will be added to parties of 4 or more.

## APPETIZERS

- TOSTADA DE CEVICHE** \$9  
Fried tortilla, guac, ceviche  
Add Octopus + \$2
- COCTEL DE CAMARON** \$18  
Add Octopus + \$4
- CHICHARRON & GUAC** \$14  
Fried pork skin, guac, chips & limes  
Add Shrimp + \$6
- QUESO DIP** \$7.50  
Add chorizo + \$3 Add Shrimp + \$6
- GUAC & CHIPS** \$7.50  
Add Shrimp + \$6
- CEVICHE** SM \$12 LG \$21  
Lime-cured shrimp, onions, jalapeños, tomatoes, cilantro, radishes, avocado, sweet soy sauce, sriracha aioli
- STREET CORN** \$8  
Frsh corn kneels, chipotle mayo, parmesan cheese, lime, tajin, cilantro

## STREET TACOS

ADD RICE & BEANS + \$4

3 TACOS PER ORDER \$10.5

Pick your protein, homemade tortilla, onions, cilantro, limes and cucumbers.

Veggie, beef, chicken, carnitas, pastor, chorizo,

Birria + \$2 Shrimp + \$2, Fish + \$2

## BURRITOS & BURRITO BOWLS \$12.50

PICK YOUR PROTEIN: STEAK, CHICKEN, AL PASTOR, CARNITAS, CHORIZO, VEGGIE, SHRIMP + \$3 BIRRIA + \$2

Cilantro lime rice, beans, pico de gallo, fajita veggies, cheese, lettuce, and your choice of protein.



## SPECIALTIES

- POZOLE** \$19  
Chicken or Pork, hominy, lettuce, radishes limes and two tostadas
- FAJITAS** \$21  
Your choice of steak, chicken, carnitas, al pastor, fajita veggies, rice, beans, cheese, cilantro, and tortillas.  
Add Shrimp + \$4 Sub Shrimp + \$6
- CARNE ASADA** \$23.50  
Skirt steak, beans, rice, roasted jalapeño, guacamole, and fajita sauce. Add Shrimp + \$8
- TORTAS** \$15  
Milanesa, Asada or Pastor, lettuce, cheese, chipotle mayo, beans, avocado, tomato, onions  
Cubana Style + \$4 Hawaiana Style + \$4
- QUESADILLAS** \$15.50  
Flour tortilla, cheese, your choice of protein, rice, beans, lettuce, pico de gallo, and sour cream.  
Add Shrimp + \$3
- POLLO A LAS BRAZAS** \$16  
Roasted chicken, served with Mexican rice, beans, guacamole, and fresh homemade tortillas.  
Add Shrimp + \$8
- MOJARRA FRITA** \$23  
Fried whole tilapia, rice your choice of fries, beans or salad, limes, and tortillas.  
With Shrimp Al Ajillo + \$10 A Todo Mar + \$13  
A la Diabla + \$4 A la Diabla & Shrimp + \$10

## PARRILLADAS

INCLUDES, HOMEMADE TORTILLAS, ONIONS, JALAPEÑOS, CACTUS, CHEESE, & SALSAS.

X2/\$56 X4/\$118 AND X6/\$175

1. PICK UP TO 4 PROTEINS

- |                     |             |
|---------------------|-------------|
| BBQ RIBS            | CARNE ASADA |
| AL PASTOR           | CARNITAS    |
| CHICHARRON          | CHORIZO     |
| POLLO A LAS BRAZAS  |             |
| CAMARONES AL AJILLO |             |
| CAMARON EMPANIZADO  |             |

2. PICK UP TO 3 SIDES

- |               |                |
|---------------|----------------|
| MEXICAN RICE  | MAC & CHEESE   |
| CILANTRO RICE | FAJITA VEGGIES |
| PINTO BEANS   | SALAD          |
| BLACK BEANS   | FRENCH FRIES   |

The consumption of raw meat or seafood may increase your risk of food borne illness.



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## SOFT DRINKS

<b>COKE PRODUCTS</b>	<b>\$3.25</b>
coke, sprite, diet coke, fanta, lemonade, unsweet iced tea (free refills)	
<b>HORCHATA</b>	<b>\$4</b>
<b>AGUA FRESCA DE MANGO</b>	<b>\$3.50</b>
<b>AGUA FRESCA DE JAMAICA</b>	<b>\$3.50</b>
<b>MEXICAN COKE</b>	<b>\$3.75</b>
<b>JARRITOS</b>	<b>\$3.25</b>
<b>FRESH ORANGE JUICE</b>	<b>\$6.99</b>
<b>MORNING FRESHNESS</b>	<b>\$7.50</b>
<b>CARROT JUICE</b>	<b>\$6.99</b>
<b>LICUADOS</b>	<b>\$7.50</b>
<b>SMOOTHIES</b>	<b>\$7.50</b>
<b>COFFEE</b>	<b>\$3.25</b>

## MARGS

<b>CASA MEZCAL MARG</b>	<b>\$10</b>	<b>LG/\$14</b>
<b>STRAWBERRY MARG</b>	<b>\$11</b>	<b>LG/\$15</b>
<b>MANGO MARG</b>	<b>\$11</b>	<b>LG/\$15</b>
<b>JALAPEÑO MARG</b>	<b>\$11</b>	<b>LG/\$15</b>
<b>HIBISCUS MARG</b>	<b>\$11</b>	<b>LG/\$15</b>
<b>TAMARINDO MARG</b>	<b>\$11</b>	<b>LG/\$15</b>

## BEER

<b>IMPORTED BEER BOTTLES</b>	<b>\$5</b>
Modelo especial, negra modelo, XX, victoria, pacifico, corona, heineken.	
<b>MICHELADA</b>	<b>\$8.50</b>
<b>MICHELADA DE TAMARINDO</b>	<b>\$11</b>
<b>MICHELADA DE MANGO</b>	<b>\$11</b>
<b>DRAFT BEER</b>	<b>S/\$4.50 T/\$6.50 P/\$18</b>
Modelo especial, negra modelo, pacifico, corona, ultra, sapporo, Seasonal (ask your server)	

## WHISKEY & BOURBON

<b>BUCHANNAN'S 12</b>	<b>\$12</b>
<b>JAMESON IRISH WHISKEY</b>	<b>\$8</b>
<b>JOHNNIE WALKER BLACK LABEL</b>	<b>\$10</b>
<b>JOHNNIE WALKER RED LABEL</b>	<b>\$8</b>
<b>HENNESSY</b>	<b>\$11</b>
<b>REMY MARTIN</b>	<b>\$12</b>
<b>TITOS</b>	<b>\$7</b>
<b>WOODFORD RESERVE</b>	<b>\$10</b>
<b>CHIVAS REGAL</b>	<b>\$10</b>
<b>MAKER'S MARK 101</b>	<b>\$7</b>
<b>JACK DANIEL'S</b>	<b>\$8</b>
<b>CROWN ROYAL</b>	<b>\$7</b>
<b>GREY GOOSE</b>	<b>\$7</b>

## MEZCAL COCKTAILS

<b>CANTARITO</b>	<b>\$14</b>
<b>MEZCALITA</b>	<b>\$10</b>
<b>MEZCAL PALOMA</b>	<b>\$10</b>
<b>MANGO MEZCAL</b>	<b>\$10</b>
<b>BLOODY BEET MEZCAL</b>	<b>\$10</b>
<b>SMOKED PINEAPPLE MEZCAL</b>	<b>\$11</b>
<b>MOJITO MEZCAL</b>	<b>\$10</b>
<b>BLACK BERRY SMASH</b>	<b>\$11</b>
<b>CORONARITA</b>	<b>\$16</b>
<b>PIÑA COLADA</b>	<b>\$15</b>
<b>DANCING WITH THE DEVIL</b>	<b>\$11</b>

## MEZCAL

<b>DOS HOMBRES</b>	<b>\$14</b>
<b>ILLEGAL JOVEN</b>	<b>\$10</b>
<b>ILLEGAL REPOSADO</b>	<b>\$12</b>
<b>BOZAL</b>	<b>\$12</b>
<b>TILEÑO</b>	<b>\$14</b>
<b>WAHAKA JOVEN</b>	<b>\$9</b>
<b>WAHAKA REPOSADO</b>	<b>\$12</b>
<b>MONTE ALBAN</b>	<b>\$8</b>
<b>VAGO ELOTE</b>	<b>\$14</b>
<b>VAGO ENSAMBLE</b>	<b>\$20</b>
<b>VAGO ESPADIN</b>	<b>\$13</b>
<b>MONTE LOBOS</b>	<b>\$10</b>
<b>PELTON</b>	<b>\$9</b>
<b>CASA AMIGOS</b>	<b>\$12</b>
<b>EL SILENCIO</b>	<b>\$8</b>

## TEQUILA

<b>JOSE CUERVO GOLD</b>	<b>\$9</b>
<b>CASA AMIGOS BLANCO</b>	<b>\$13</b>
<b>CASA AMIGOS REPOSADO</b>	<b>\$14</b>
<b>PATRON SILVER</b>	<b>\$13</b>
<b>PATRON REPOSADO</b>	<b>\$14</b>
<b>PATRON AÑEJO</b>	<b>\$15</b>
<b>DON JULIO BLANCO</b>	<b>\$14</b>
<b>DON JULIO REPOSADO</b>	<b>\$16</b>
<b>DON JULIO AÑEJO</b>	<b>\$17</b>
<b>DON JULIO 70</b>	<b>\$15</b>
<b>JIMADOR BLANCO</b>	<b>\$8</b>
<b>JIMADOR REPOSADO</b>	<b>\$9</b>
<b>CAZADORES BLANCO</b>	<b>\$8</b>
<b>CAZADORES REPOSADO</b>	<b>\$9</b>
<b>DON JULIO 1942</b>	<b>\$32</b>
<b>CLASE AZUL</b>	<b>\$32</b>



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Available from 11 am-3 pm

# LUNCH

## **LUNCH TACO PLATTER \$9.99**

Two tacos, topped with onions & cilantro, served with pinto beans and Mexican rice.

## **SOUP & TACOS \$11**

Chicken pozole soup and two tacos topped with onions and cilantro.

## **CHILAQUILES \$15**

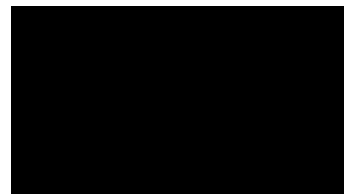
Choice of green or red sauce, choice of chicken or beef, tortilla chips, Mexican fresh cheese, avocado, onions, fried eggs, and sour cream

## **HUEVOS A LA MEXICANA \$9.99**

Scrambled eggs, jalapeño peppers, onions, tomato, cheese, served with Mexican rice, beans and fresh homemade tortillas.

## **CHORIZO & EGGS \$11**

Scrambled eggs with chorizo, served with Mexican rice, beans and fresh homemade tortillas.





**SEASONAL  
SPECIALS**

**CALDO DE RES** **\$18.99**

Beef soup, corn, carrots, potatoes, celery, onions, cabbage, cilantro, cilantro lime rice and tortillas.

**CALDO DE PEZCADO** **\$18.99**

Fish soup, carrots, celery, onions, potatoes, cilantro, lime, tortillas and cilantro lime rice.

**CALDO DE CAMARON** **\$20**

Shrimp soup, carrots, celery, onions, potatoes, cilantro, limes, tortillas and cilantro lime rice.

**SIETE MARES** **\$32**

Fish, shrimp, mussels, octopus soup, carrots, celery, onions, potatoes, cilantro, lime rice and tortillas.

**MENUDO** **\$17.95**

Traditional beef tripe soup, hominy, served with onions, cilantro, red spicy guajillo sauce, and fresh homemade tortillas.

**CHICKEN CHIPOTLE  
PASTA** **\$22**

Chicken, green peppers, red peppers, corn, roasted tomato chipotle sauce, penne pasta, parmesan cheese, garlic bread and cilantro

