



TEMPO

STARTERS / ANTOJITOS

GUAC AND CHIPS

PORK BELLY BITES

SERVED WITH HONEY SRIRACHA SAUCE, SERRANO SAUCE, AND TORTILLAS

COSTA AZUL

BACON-WRAPPED SHRIMP STUFFED WITH CREAM CHEESE, SERVED OVER MIXED GREENS WITH HONEY SRIRACHA AND CHIPOTLE MAYO

CRISPY PORK BELLY & RIB EYE

GUACAMOLE, PICO DE GALLO, CILANTRO, LIME, TORTILLAS

PANELA ASADA

GUAC, SALSA MACHA, SALSA TINGA, CILANTRO, FLOUR TORTILLAS

TUNA TOSTADA

SERVED OVER SALSA NEGRA, TOPPED WITH GUACAMOLE, RED ONIONS, CUCUMBER, CILANTRO, AND SESAME SEEDS. SERVED WITH TOSTADAS AND GARLIC AIOLI ON THE SIDE

18

GORDITA

16

THICK MASA TORTILLA, FILLED WITH BEANS, CHEESE, SOUR CREAM, AND YOUR CHOICE: CHICKEN TINGA, CHICKEN WITH MOLE, CHORIZO, TRIPE OR ASADA

20

QUESO FUNDIDO

18

24

MELTED CHEESE, ONIONS, FLOUR TORTILLAS, PICO DE GALLO, PEPPERS, YOUR CHOICE OF ASADA, SUADERO, CHORIZO, OR TRIPE

HUARACHE

18

22

HANDMADE TORTILLA, TOPPED WITH BEANS, LETTUCE, SOUR CREAM, AND GREEN SAUCE, SERVED WITH YOUR CHOICE OF: CHICKEN TINGA, WITH MOLE, CHORIZO, TRIPE OR ASADA

TAMAL

12

16

MASA STUFFED WITH YOUR CHOICE OF BEEF OR CHICKEN, TOPPED WITH TINGA SAUCE AND LIME CREMA WRAPPED IN A CHEESE CRUST

NACHOS GORDOS

20

24

CRISPY CHIPS LAYERED WITH TOMATILLO CREAM, MOZZARELLA, QUESO FRESCO, CHEDDAR, JALAPEÑOS, PICO DE GALLO, LIME CREMA, AVOCADO PURÉE, AND BEANS. TOPPED WITH YOUR CHOICE OF SUADERO, RIBEYE, OR CHICKEN TINGA

GUISADOS DEL RANCHO

POZOLE

PORK, BROTH, CORN KERNELS, CABBAGE, ONION, RADISH, LIME, TOSTADAS

20

COSTILLAS EN SALSA VERDE

20

PORK RIBS STEWED, GREEN SAUCE, RICE, BEANS, TORTILLAS, ONIONS AND CILANTRO

BIRRIA

BEEF IN BROTH, ONION, CILANTRO, LIME, TORTILLAS

20

TRIPITAS EN CAZUELA

18

FRIED BEEF TRIPE, TOMATO SAUCE, ONION, LIMES, CILANTRO, TORTILLAS

CARNE EN SU JUGO

BEEF, BROTH, BACON, POT BEANS, ONION, CILANTRO, STEWED ONION, LIME, TORTILLAS

24

SUADERO EN CAZUELA

18

SUADERO, TOMATO SAUCE, ONION, CILANTRO, TORTILLAS, LIMES

MOLE CHICKEN

SHREDDED CHICKEN BREAST, HOMEMADE MOLE, RICE, HABANERO-PICKED ONIONS, SESAME SEEDS, TORTILLAS

20

TACOS

RIBEYE TACOS WITH CHIMICHURRI (2)

TORTILLAS WITH A CRISPY OAXACA CHEESE CRUST, AVOCADO PURÉE, RADISH SPROUTS, PICO DE GALLO AND CHIMICHURRI

16

TACO CAMPECHANO (TRIPA & SUADERO) (2)

17

CORN TORTILLA, SUADERO, TRIPS, ONION, CILANTRO, GRILLED ONION

SURF AND TURF TACOS (2)

CORN TORTILLA WITH MELTED CHEESE, TOPPED WITH COSTA AZUL SHRIMP (BACON-WRAPPED) AND RIBEYE. SERVED WITH BONE MARROW, PICO DE GALLO, AVOCADO PURE AND TAQUERA SALSA

18

TACO CAMARON CON TRIPA (2)

17

CORN TORTILLA, CHEESE CRUST, SPICY SHRIMP, FRIED TRIPE, CILANTRO, PICO DE GALLO

TACO DE TRIPITAS (2)

16

CORN TORTILLA, FRIED BEEF TRIPS, ONION, CILANTRO, GRILLED ONION

TACO DE SUADERO (2)

16

CORN TORTILLA, BEEF SUADERO, ONION, CILANTRO, GRILLED ONION

TACOS DE FRIJOLES CON QUESO (2)

10

CORN TORTILLA, REFRIED BEANS WITH CHARCOAL-GRILLED OAXACA CHEESE

OCTOPUS TACOS (2)

CORN TORTILLAS WITH AN ADOBO-MARINATED OCTOPUS AND CHORIZO FILLING, LAYERED OVER A CRISPY OAXACA CHEESE CRUST, AND TOPPED WITH ONIONS, MICRO CILANTRO, AND GRILLED PINEAPPLE

14

TACOS DE NOPALES ASADOS (2)

10

CORN TORTILLA, GRILLED CACTUS WITH ONION, CILANTRO, PICO DE GALLO, CHEESE CRUST



PLATILLOS



TAMAL & CHILAQUILES

BEEF OR CHICKEN TAMAL TOPPED WITH OUR HOUSE CHILAQUILES, MELTED CHEESE, SALSA TINGA AND CREAM

CHICKEN ENMOLADAS

SHREDDED CHICKEN, MOLE SAUCE, CREAM, FRESH CHEESE, HABANERO-PICKED ONIONS, SESAME SEEDS AND CILANTRO

ENCHILADAS SUIZAS

CORN TORTILLAS STUFFED WITH CHICKEN, TOPPED WITH TOMATILLO SAUCE, MELTED CHEESE, LIME CREMA AND MICRO CILANTRO

TRIO OF ENCHILADAS

CORN TORTILLA ENCHILADAS: CHICKEN TINGA WITH SWISS SAUCE, RIBEYE WITH CREAM SAUCE, AND SHRIMP WITH CHIPOTLE SAUCE, ALL TOPPED WITH MELTED CHEESE

FAJITAS

SAUTÉED BELL PEPPERS, ONIONS, TOMATOES, SERRANO PEPPERS, SERVED WITH A SIDE OF RICE, BEANS, SOUR CREAM, GUACAMOLE, PICO, CHILE TOREADO AND FLOUR OR CORN TORTILLA YOUR CHOICE OF PROTEIN: CHICKEN OR ARRACHERA

FLAUTAS

TWO DEEP FRIED TORTILLAS STUFFED WITH BEEF, TOPPED WITH SAUCE, LETTUCE, ONION, TOMATOE, SOUR CREAM AND FRESH CHEESE

RODEO BURGER

BRIOCHE BREAD, GOURMET BEEF PATTY, KOREAN-STYLE SMOKED PORK BELLY, CHEESE, SUNNY SIDE-UP EGG, LETTUCE, TOMATO, ONION, MAYONNAISE, AND PICKLED RED ONIONS. SERVED WITH BONE MARROW AND GARLIC SERRANO FRIES

21

19

17

22

24

18

30

BONE-IN CARNITAS (CHAMORRO)

SLOW COOKED PORK CARNITAS (PORK SHANK) SERVED WITH GUACAMOLE, PICO, TINGA SALSA, CORN TORTILLAS, AND GRILLED SERRANO PEPPERS

LAMB SHANK BIRRIA

SLOW COOKED LAMB SHANK (CHAMORRO) SERVED WITH ONIONS, GRILLED SERRANO PEPPER, CILANTRO, LIME, CORN TORTILLAS.

SALMÓN A LA TUMBADA

GRILLED SALMON, RICE, TINGA SAUCE, SEAFOOD (SHRIMP, OCTOPUS, SCALLOPS) CILANTRO, LIME

WHOLE GRILLED OCTOPUS ZARANDEADO

GRILLED ONIONS, TOMATOES, GUAC, CHILE TOREADO, PICO, TORTILLAS

FILET MIGNON TRUFFLE RISOTTO (6 OZ)

CHARCOAL-GRILLED BEEF STEAK SERVED WITH TRUFFLE RISOTTO, CHIVES, AND A RED WINE GLAZE

MOLCAJETES

GREEN SAUCE, GRILLED PANELA, GRILLED NOPAL, CHILE TOREADO, CORN OR FLOUR TORTILLAS, AND YOUR CHOICE OF PROTEIN:

MEATS (ARRACHERA AND CHORIZO)

SEAFOOD (CAMARONES AND PULPO ZARANDEADO)

MIXTO (ARRACHERA, CHORIZO, OCTOPUS AND ZARANDEADO SHRIMP)

CARNE ASADA PLATE

ARRACHERA STEAK, SERVED WITH GUACAMOLE, GRILLED NOPALES, GRILLED ONIONS, PICO DE GALLO, BEANS, CORN TORTILLAS

40

40

44

55

60

48

48

55

40



FROM THE GRILL "JOSPER"



*ALL STEAKS ARE SERVED MEDIUM. RARE ON A HOT PLATE

BONE IN RIBEYE PRIME (14 OZ) 70

NEW YORK STRIP PRIME (14 OZ) 80

TOMAHAWK PRIME (36 OZ) 170

SIDES:

MASHED POTATOES	12
FRIES (GARLIC SERRANO OR TRUFFLE)	10
CHILES TOREADOS	6
GUACAMOLE	5
NOPAL ASADO	5
ENSALADA DE NOPAL	10



SEAFOOD & RAW BAR



BLOODY MARY OYSTER SHOT (21 + OVER)

FRESH OYSTER WITH BLOODY MARY WITH MEZCAL

*FRESH OYSTERS

HALF DOZEN

DOZEN

VARIETY OF KUSSHI, EL MONARCA, AND KUMIAI OYSTERS, SERVED WITH MIGNONETTE, CHINGON BLACK SAUCE AND AGUACHILE SAUCE

STUFFED OYSTERS

THREE OYSTERS STUFFED WITH SEARED ALBACORE CEVICHE (GEISHA STYLE)

*TRIO CEVICHE

OUR THREE CEVICHE: TUNA WITH BLACK SAUCE, RED ONION, AND AVOCADO; SHRIMP AGUACHILE IN MAZATLÁN-STYLE SAUCE; AND COOKED SHRIMP WITH CLAMATO AND SPICY SAUCE

8



*GREEN AGUACHILE

CURED SHRIMP BATHED IN GREEN AGUACHILE SAUCE, SERVED WITH AVOCADO, CUCUMBER, CILANTRO, AND RED ONION. ACCOMPANIED BY TOSTADAS AND GARLIC AIOLI

19

36

OCTOPUS AND SHRIMP ZARANDEADO

GRILLED OCTOPUS AND SHRIMP ZARANDEADO STYLE, SERVED WITH RICE

18

*SEAFOOD TOWER 1

OCTOPUS, COOKED SHRIMP, SCALLOPS, SHRIMP AGUACHILE, RED ONION, LIME, SALT, AND PEPPER, SERVED WITH ADDICTIVE SALSA, GARLIC AIOLI, AND TOSTADAS. (SERVES 2-3)

22



*SEAFOOD TOWER 3

OCTOPUS, COOKED SHRIMP, RAW SHRIMP, MEXICAN SCALLOPS, TUNA TARTARE, TRIO CEVICHE, SHRIMP PATE, HALF DOZENS OF FRESH & STUFFED OYSTERS, 5 PERUVIAN SCALLOPS ON THE SHELL, SHRIMP AGUACHILE VERDE, SERVED WITH ADICTIVA SAUCE, CHINGON BLACK SAUCE, GARLIC AIOLI AND TOSTADAS (SERVES 4-5)

25

34

74

110



TOUR OF JAPAN

GARLIC EDAMAME (REGULAR OR SPICY)

*TIRADITO ATUN

SPICY YUZU PONZU, CHILI OIL, YUZU KOSHO RED, AND MICROGREENS



*TIRADITO RAINBOW

TUNA, SALMON, HAMACHI, AND CAJUN-SEARED ALBACORE, TOPPED WITH PASSION FRUIT PONZU, BUBU ARARE, SLICED SERRANO, GINGER, LEMON, AND MICROGREENS

*TIRADITO SCALLOP

CALLO DE HACHA (SCALLOP) AND COOKED SHRIMP IN OUR AGUACHILE SAUCE WITH CUCUMBER, ONIONS, AND MICRO CILANTRO

*SPICY TUNA CRISPY RICE

CRISPY RICE TOPPED WITH FRESH SPICY TUNA, AVOCADO, SERRANO SLICES, EEL SAUCE, GREEN ONIONS, SESAME SEEDS, AND A SPICY MAYO BASE

*SASHIMI HAMACHI

SERVED WITH PASSION FRUIT PONZU SAUCE, CHIVES, SERRANO CHILI, CILANTRO, AND MICRO GREENS

*GEISHA ROLL

SPICY CRAB, SHRIMP TEMPURA, CREAM CHEESE, AVOCADO, TOPPED WITH UNAGI, EEL SAUCE, BERRY SAUCE, SAMBAL AIOLI, AND WHITE SESAME SEEDS

10 ***CITRUS ROLL** 25
SHRIMP TEMPURA, KANIKAMA, PERSIAN CUCUMBER, AVOCADO, TOPPED WITH SALMON, CRACKED PEPPER, LEMON SLICE, EEL SAUCE, WHITE SESAME SEEDS, AND BLACK TOBIKO

24 ***CEVICHE ROLL** 26
TEMPURA SHRIMP, AVOCADO, CUCUMBER, AND KANIKAMA WRAPPED IN SOY PAPER, TOPPED WITH TUNA, SALMON, ALBACORE CEVICHE, SPICY SAUCE, AND EEL SAUCE

30  ***KING ROLL** 28
BLUEFIN TUNA, SALMON, HAMACHI, PERSIAN CUCUMBER, AVOCADO. TOPPED WITH SERRANO PEPPER, TRUFFLE AIOLI, CRISPY ONIONS, EEL SAUCE, MICROGREENS, SPICY MAYO BASE

24 ***QUEEN ROLL** 27
SPICY SCALLOPS, IMITATION CRAB, CUCUMBER, SHISO LEAVES, RED TOBIKO, AVOCADO, WRAPPED IN SEARED ALBACORE, TOPPED WITH YUZU AIOLI, MICRO CILANTRO, BLACK SESAME SEEDS, SRIRACHA, YELLOW TOBIKO, EEL SAUCE BASE

26 ***SUSHI BOAT** 180
KING ROLL (1), QUEEN ROLL (1), NIGIRI (12) FRESH OYSTERS (6), SASHIMI (6)

SALADS

BRUSSEL SPROUTS CAESAR

FRIED BRUSSELS SPROUTS, CAESAR DRESSING, HONEY SIRACHA, PARMESAN CHEESE

GRILLED CHICKEN CAESAR SALAD

ROMAINE LETTUCE, HOMEMADE CAESAR DRESSING, CROUTONS, PARMESAN CHEESE, GRILLED MARINATED CHICKEN BREAST

22 **ENSALADA DE NOPALES** 10
GRILLED NOPALES, PICO DE GALLO, FRESH CHEESE, AVOCADO

22 **PEPINO CON JÍCAMA Y CACAHUATES** 10
SERVED WITH CHAMOY AND TAJIN

SIDES

FRIES (GARLIC SERRANO OR TRUFFLE)

MEXICAN STREET CORN (ESQUITE)

CREAMY TRUFFLE MASHED POTATOES

MAC AND CHEESE

CHILE TOREADO GUERO

CHILE TOREADO JALAPEÑO

10 **ENSALADA DE NOPALES** 10
10 **GUAC** 5
12 **PICO** 5
14 **TORTILLAS** 2
8 **TOSTADAS** 2
6 **NOPAL ASADO** 5

DESSERTS



BUTTER CAKE

SERVED WITH VANILLA ICE CREAM AND FRESH FRUIT
MAKE IT DIRTY: TOPPED WITH SHOT OF TEQUILA COFFEE (21+ OVER) +5

ELOTE FLAN

SERVED WITH DULCE DE LECHE AND MEZCAL (21+ OVER)

16 **CHEESCAKE BANANA FOSTER** 16
SERVED WITH DULCE DE LECHE AND MEZCAL (+21 OVER)

16 *ALL DESSERTS CAN BE PREPARED WITHOUT MEZCAL FOR MINORS, UPON REQUEST.

(*) CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

BAR MENU

GEISHA COCKTAILS

JAPANESE OLD FASHIONED	14
APEROL, SUNTORY WHISKEY, BITTERS	
LA NINA FRESA	14
APEROL, STRAWBERRY PUREE, CHAMPAGNE, SODA WATER	
OAXACAN WAKE-UP	14
LA MISION MEZCAL, ESPRESSO	
LYCHEE MARTINI	14
EMPRESS GIN, UNFILTERED SAKE, LEMON JUICE, LYCHEE PUREE	
JAPANESE PALOMA	14
TOKI JAPANESE WHISKEY, LICOR 43, AGAVE, LEMON JUICE	
AQUA FUJI	14
MIYA TEQUILA, ORGEAT, BLUE CURACAO, FRESH ORANGE, AGAVE, YUZU	
ADY BLOSSOM	14
MEZCAL, HIBISCUS, AGAVE, YUZU, LIME	
POGU DAIQUIRI	14
VODKA, FRESH PASSION FRUIT, ORANGE, GUAVA, LEMON	
SHIZO OLD FASHIONED SMOKED	16
KIKORI JAPANESE WHISKY, GRAPEFRUIT BITTERS, SHIZO LEAF SYRUP	
LYCHEE NEGRONI	14
GIN, GIFFARD LYCHEE, LUXARDO, MARACHINO, CAMPARI	

MULES

TEMPO MULE	14
KIKORI JAPANESE WHISKEY, MIXED BERRIES, FRESH YUZU, ORANGE BITTERS, GINGER BEER	
LUIS MULE	13
TITO'S VODKA, FRESH LIME, GINGER BEER	
OC MULE	13
ORANGE VODKA, FRESH LIME, ORANGE BITTERS, GINGER BEER	
GIORGIO OAXACA MULE	13
MEZCAL, FRESH LIME, GINGER, ANGOSTURA BITTERS	
CHINGON MULE	13
MIYA TEQUILA, FRESH LIME, GINGER, ANGOSTURA BITTERS	

SAKE

SHO CHIKU BAI NIGORI (750ML)	18
UNFILTERED, SILKY, BOLD	
SHO CHIKU BAI JUNMAI GINJO (300ML)	16
BRIGHT, FLORAL	
SHO CHIKU BAI GINJO (750ML)	17
CLEAN, CRISP, FRUITY	

YARDS & CANTARITOS (KEEP THE SOUVENIR)

TEMPO DOUBLE MICHELADA YARD	15
SERVED WITH OUR FAMOUS MICHELADA MIX AND YOUR CHOICE OF DRAFT BEER	
COWGIRL KISS CANTARITO (DOUBLE)	22
SPICY TAMARINDO VODKA, GRAPEFRUIT SODA, LIME JUICE, AND YOUR CHOICE OF RED BULL FLAVOR: WATERMELON, TROPICAL, COCONUT BERRY	

TEMPO FAMOUS COCKTAILS

LA REINA	14
RUM, WATERMELON JUICE, CREME DE CACAO, HOMEMADE SIMPLE SYRUP, FRESH LEMON	
CRAFT PALOMA	13
MIYA TEQUILA, PAMPLEMOUSSE LIQUEUR, FRESH LIME, GRAPEFRUIT JUICE, AGAVE, SALT RIM	
EL REY	14
SERRANO INFUSED TEQUILA, AGAVE, BLUE CURACAO, LIME JUICE, TAJIN RIM	
EL GUAPO	13
SERRANO INFUSED TEQUILA, HOMEMADE SIMPLE SYRUP, FRESH LIME JUICE, ANCHO REYES CHILE LIQUEUR WITH MUDDLED CUCUMBER, SERRANO	
PINA PARA LA NINA	13
SERRANO INFUSED TEQUILA, AGAVE, FRESH LIME, ANCHO REYES CHILE LIQUEUR, PINEAPPLE, TAJIN RIM	
UNA LADY	14
EMPRESS GIN, FRESH LIME, HOMEMADE SIMPLE SYRUP, MUDDLED MINT AND CUCUMBER, TONIC WATER	
OAXACA OLD FASHIONED	14
MIYA TEQUILA, MEZCAL, AGAVE, ORANGE, PEYCHAUD'S BITTERS	

MARTINIS

ESPRESSO	14
ESPRESSO, VODKA, KAHLUA	
CLASSIC	14
YOUR CHOICE OF: GIN OR VODKA YOUR CHOICE OF: DRY OR DIRTY	
SIRENA	14
VODKA, CHAMBORD, AGAVE, CITRUS, WILDBERRIES	
COSMOPOLITAN	14
VODKA, CRANBERRY, ORANGE LIQUEUR	
LEMON DROP MARTINI	13
VODKA, TRIPLE SEC, LEMON JUICE, SIMPLE SYRUP	
LA ENAMORADA	13
VODKA, STRAWBERRY LIQUEUR, LEMON, EGGWHITE, TOPPED WITH AZTEC CHOCOLATE AND ROSE CRYSTALS	
APPLE MARTINI	13
VODKA, APPLE, LEMON, SIMPLE SYRUP	

MARGARITAS

(ADD EXTRA SHOT OF #MASCHINGON TEQUILA +\$)

MANDILON MARGARITA ESPADIN MEZCAL, CLARIFIED LIME, ORANGE LIQUEUR, AGAVE	14
TAQUERO MARGARITA BURNT BANANA PEPPER INFUSED TEQUILA, CHILE ANCHO LIQUEUR, LIME, AGAVE	14
MARGARITA FLIGHT CUCUMBER, STRAWBERRY, TAMARINDO, GARDEZ, MANGO	25
HOUSE SPECIAL MARGARITA YOUR CHOICE OF: CLASSIC, CUCUMBER, STRAWBERRY, MANGO, WILDBERRY, TAMARINDO, WATERMELON OR GUAVA	12
CADILLAC MARGARITA MIYA TEQUILA, FRESH LIME, AGAVE, FRESH LEMON WITH A SHOT OF GRAN GALA ORANGE LIQUEUR, TAJIN RIM	15
SKINNY MARGARITA MIYA TEQUILA, FRESH LIME, AGAVE, SODA WATER, TAJIN RIM	14
ELISE'S MARGARITA MIYA TEQUILA, FRESH LIME, WILDBERRY, AGAVE, SODA WATER, TAJIN RIM	14
EL PELIGROSO CASAMIGOS REPOSADO, BLUE CURACAO, FRESH LIME, AGAVE, TAJIN RIM	13
GEISHA MARGARITA (AKA GARDEZ) MANGO-PINEAPPLE-SERRANO INFUSED TEQUILA, AGAVE, FRESH LEMON AND TAJIN TOPPED WITH FRESH FRUIT YOUR CHOICE: REGULAR, CUCUMBER, STRAWBERRY, MANGO, WILDBERRY OR GUAVA	13
STRAWBERRY JALAPENO MARGARITA MIYA TEQUILA, FRESH LEMON, MUDDLED JALAPENO, STRAWBERRY, TAJIN RIM	13
SMOKEY MARGARITA MEZCAL, FRESH LIME, AGAVE, TAJIN RIM YOUR CHOICE: CUCUMBER, TAMARINDO OR LIME	13
MIA'S MARGARITA MANGO-PINEAPPLE-SERRANO INFUSED TEQUILA, WATERMELON JUICE, AGAVE, FRESH LEMON, TAJIN RIM TOPPED WITH FRESH FRUIT	13
THE BIGGEST MARGARITA (DOUBLE MARGARITA) MIYA TEQUILA, FRESH LIME JUICE, ORANGE JUICE & LEMON JUICE, AGAVE, MINT YOUR CHOICE: CLASSIC, GUAVA, STRAWBERRY, WILDBERRY OR MANGO	22
LA TOXICA MARGARITA MEZCAL, HIBISCUS, ORANGE JUICE, LIME JUICE, HOMEMADE SIMPLE SYRUP, ORANGE BITTERS, MINT	13

EVERYONE'S FAVORITE COCKTAILS

CAZUELITAS TLAQUEPAQUE (DOUBLE) TEQUILA, FRESH ORANGE, LIME & GRAPEFRUIT, SQUIRT	20
NEGRONI GIN, CINZANO SWEET VERMOUTH, CAMPARI	14
OLD FASHIONED BUFFALO TRACE BOURBON, AMARO, BITTERS TRIO, MAPLE SYRUP, BAY LEAVES, ROSEMARY, ORANGE	15
CARAJILLO LICOR 43 ESPRESSO, IRISH CREAM LIQUEUR, ROSEMARY	14
APEROL SPRITZ APEROL, PROSECCO, SODA WATER	14
WHISKEY SOUR WHISKEY, FRESH LEMON, HOMEMADE SIMPLE SYRUP, EGG WHITE, ANGOSTURA BITTERS	13
MAI TAI RUM, LIME JUICE, AGAVE, ORGEAT, PINEAPPLE JUICE, WITH A FLOAT OF DON Q	13
TEQUILA SUNRISE TEQUILA MIYA, ORANGE JUICE, GRANADINA	13
MOJITO RUM, FRESH LIME, MINT, HOMEMADE SIMPLE SYRUP, BITTERS, SODA WATER	14
SEX ON THE BEACH VODKA, PEACH SCHNAPPS, ORANGE, CRANBERRY JUICE	13
CHURRUMBOM VODKA, CRANBERRY, SODA WATER, FRESH LIME	12
MANHATTAN WHISKEY, SWEET VERMOUTH, AROMATIC BITTERS	14
LONG ISLAND ICE TEA MIYA TEQUILA, VODKA, RUM, GIN, TRIPLE SEC, LIME JUICE, SIMPLE SYRUP, COKE	14
ADIOS MF VODKA, TEQUILA, RUM, GIN, BLUE CURACAO, LIME, ORGANIC AGAVE, SODA WATER	14
SMOKED OLD FASHIONED HEAVEN HILL BOURBON, AMARO, BITTERS TRIO, RICH SYRUP	18
LUNA PINTADA TEQUILA, HOMEMADE HORCHATA, LICOR 43, ESPRESSO	14
BLUE LAGOON VODKA, BLUE CURAÇAO, LEMON, SIMPLE SYRUP	13
ALABAMA SLAMMER GIN, AMARETTO, BOURBON, ORANGE JUICE	13
MIDORI SOUR	13
MIMOSA OR BELLINI	8

ZERO PROOF COCKTAILS

GINGER MOJITO	11
FRESH MINT, LIME JUICE, HOMEMADE SIMPLE SYRUP, GRENADINE, GINGER BEER	
CUCUMBER	11
FRESH CUCUMBER, LIME JUICE, SIMPLE SYRUP, TAJIN	
BERRIES MOCKTAIL	11

WINE BY THE GLASS

STAGS LEAP CHARDONNAY	15
SAUVIGNON BLANC	10
CABERNET SAUVIGNON	10
PINOT NOIR	10
CHARDONNAY	10
ROSÉ	10
PINOT GRIGIO	10
CHAMPAGNE	7
SANGRIA	13

WINE BY THE BOTTLE

RED	
AUSTIN HOPE CABERNET	95
MARTIN RAY PINOT NOIR	55
PUERTO ABIERTA RED BLEND	52
PRISONER RED	90
WHITE	
ANGELINE SAUVIGNON BLANC	30
STAGS LEAP CHARDONNAY	50
FRISK RIESLING	32
PIGHIN PINOT GRIGIO	42
ANGELINE CHARDONNAY	30
CHAMPAGNE	
DOM PERIGNON	375
VEUVE CLICQUOT YELLOW	120
MOET IMPERIAL	110
MOET IMPERIAL ROSE	125
MOET IMPERIAL ICE	130
OPERA PRIMA BRUT	30

DRAFT BEER

#MASCHINGON MEXICAN LAGER	7
#MASCHINGON BLONDE ALE	7
MODELO	7
PACIFICO	7
TARANTULA HILL WEST COAST IPA	8
TARANTULA HILL HAZY IPA	8
MICHELOB ULTRA	7
SAPPORO	8
DRAFT BEER YARD MICHELADA (KEEP THE SOUVENIR)	15

BOTTLED BEER

FIRESTONE WALKER 805	8
MODELO ESPECIAL	6
NEGRA MODELO	6
PACIFICO	6
MICHELOB ULTRA	6
CORONA EXTRA	6
ELYSIAN SPACEDUST IPA	9
ASAHI (22 OZ BOTTLE)	12
SAPPORO (20 OZ BOTTLE)	12
#MASCHINGON MEXICAN LAGER (16 OZ)	6
CORONA (NON-ALCOHOLIC)	6
UPGRADE YOUR BEER TO MICHELADA +3	

AGUA FRESCAS

WATERMELON, STRAWBERRY, MANGO, CUCUMBER OR TAMARINDO	6
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FOUNTAIN SODAS

PEPSI	4
DIET PEPSI	4
STARRY	4
DR.PEPPER	4
LEMONADE	4
RASPBERRY ICE TEA	4
UNSWEETENED ICED TEA	4
PEACH ICED TEA (FRESHLY BREWED)	4
MEXICAN COCA COLA BOTTLE	5

COFFEE, TEA & WATER

COFFEE	4
CAPPUCCINO	5
ESPRESSO SHOT	5
AMERICANO	5
LATTE	5
SPANISH LATTE	5
FLAVORS: VANILLA, CARAMEL & MOCHA	
GREEN TEA	3
JASMINE TEA	3

MR. TEMPO BOTTLED WATER (16.9OZ)	3
TOPO CHICO MINERAL WATER (15.5 OZ)	5
ACQUA PANNA (1 LITER)	9
SAN PELLEGRINO SPARKLING (1 LITER)	9

LIQUOR LIST

UPGRADE YOUR LIQUOR WITH A BIG ROCK (ICE) +2

TEQUILA

#MASCHINGON	9
CASA MEXICO BLANCO	11
CASA MEXICO CRISTALINO	13
LALO BLANCO	13
CLASE AZUL REPOSADO	30
TEQUILA OCHO PLATA	13
SIETE LEGUAS AÑEJO	17
SIETE LEGUAS REPOSADO	14
SIETE LEGUAS BLANCO	13
DON JULIO 1942 EXTRA AÑEJO	30
DON JULIO 70 CRISTALINO	17
DON JULIO AÑEJO	15
DON JULIO REPOSADO	14
HERRADURA SUPREMA EXTRA AÑEJO	45
CASAMIGOS REPOSADO	14
EL TORITO BLANCO	12
DON FULANO BLANCO	14
DON FULANO REPOSADO	16
DON FULANO AÑEJO	22
ARETTE BLANCO	12
EL TESORO REPOSADO	15
TRES AGAVES AÑEJO	15
MIJENTA BLANCO	12
MIJENTA REPOSADO	18
MIJENTA AÑEJO	28
COMISARIO BLANCO	14
COMSIARIO AÑEJO	22

WHISKEY

OLD FORESTER 1920 BOURBON	14
HEAVEN HILL BOURBON	12
HIBIKI HARMONY JAPANESE WHISKEY	20
BLANTON'S BOURBON	21
BUFFALO TRACE BOURBON	10
COLONEL TAYLOR SMALL BATCH BOURBON	20
EAGLE RARE 10 YEAR BOURBON	20
WELLER SPECIAL RESERVE BOURBON	20
WELLER 12 YEAR BOURBON	23
MAKERS MARK BOURBON	13
TOKI JAPANESE WHISKEY	12
WOODFORD RESERVE BOURBON	12
WOODFORD RESERVE RYE	12
KIKORI JAPANESE WHISKEY	11
JACK DANIELS	10
JAMESON IRISH	10
CROWN ROYAL	11

JAPANESE WHISKEY

HIBIKI HARMONY	20
TOKI	12
KIKORI	11
JAPANESE WHISKEY FLIGHT	20
KIKORI, TOKI & HIBIKI HARMONY	

MEZCAL

VIVO CLANDESTINO	13
SALVADORES CAFE MEZCAL	15
MONTELOBOS TOBALA MEZCAL	20
DERRUMBES OAXACA	15
DERRUMBES DURANGO	16
SIETE MISTERIOS ENSABLE	20
SIETE MISTERIOS TOBALA	22
VAGO MEZCAL ELOTE	16

SCOTCH WHISKY

LAGAVULIN 16 YEAR	21
JOHNNY WALKER BLACK LABEL	12
JOHNNY WALKER BLUE LABEL	45
MACALLAN 12 YEAR SHERRY OAK	22
MACALLAN 18 YEAR SHERRY OAK	54
BUCHANAN'S 12 YEAR	12
BUCHANAN'S 18 YEAR	19
BUCHANAN'S RED SEAL	29
OBAN 14 YEAR	19
DALMORE CIGAR MALT	28

VODKA

GREY GOOSE	13
TITO'S	10
KETEL ONE	11

GIN

BOMBAY SAPPHIRE	11
HENDRICK'S	12
EMPRESS	11

RUM & COGNAC

CAPTAIN MORGAN SPICED RUM	10
RON ZACAPA 23 YEAR RUM	14
HENNESSY XO COGNAC	36
HENNESSY COGNAC	12
REMY MARTIN VSOP	16
REMY MARTIN XO COGNAC	35
BACARDI WHITE RUM	11

HAPPY HOUR

\$10 EVERYTHING

SUN - WED: HAPPY HOUR ALL DAY | THU: OPEN - 6 PM
FRI & SAT: OPEN - 6 PM ONLY

LATE NIGHT HAPPY HOUR

SUNDAY - THURSDAY 9PM - CLOSE

FOOD

GUAC AND CHIPS

NACHOS

CHIPS, TOMATILLO CREAM, MOZZARELLA, COTIJA, CHEDDAR, JALAPENOS, PICO, LIME CREMA, AVOCADO PURÉE, BEANS

HAMBURGER SLIDERS

BEEF & PORK BELLY

TAMAL

MASA STUFFED WITH YOUR CHOICE OF BEEF OR CHICKEN, TOPPED WITH TINGA SAUCE AND LIME CREMA WRAPPED IN A CHEESE CRUST

FLAUTAS

TWO DEEP FRIED TORTILLAS STUFFED WITH BEEF, TOPPED WITH SAUCE, LETTUCE, ONION, TOMATOE, SOUR CREAM AND FRESH CHEESE

CHICKEN TENDERS

LEMON PEPPER, BUFFALO, BBQ, MANGO HABANERO & POW POW

DIRTY FRIES

MOZZARELLA, CHEDDAR, COTIJA, CHIPOTLE AIOLI, PICKLED ONIONS, GREEN ONION, SUNNY SIDE UP EGG, AND CILANTRO, SERVED W/ FRIED CHILE SERRANO

QUESADILLA

SERVED WITH SOUR CREAM, GUAC, PICO AND JALAPEÑOS

TACOS DE FRIJOLAS CON QUESO (2)

CORN TORTILLA, REFRIED BEANS WITH CHARCOAL-GRILLED OAXACA CHEESE

TACOS DE NOPALES ASADOS (2)

CORN TORTILLA, GRILLED CACTUS WITH ONION, CILANTRO, PICO DE GALLO, CHEESE CRUST

BAR

HOUSE MARGARITA

YOUR CHOICE OF: CLASSIC, CUCUMBER, STRAWBERRY, MANGO, WILDBERRY, TAMARINDO, WATERMELON OR GUAVA

OLD FASHIONED

WHISKEY, AMARO, BITTERS TRIO, MAPLE SYRUP, BAY LEAVES, ROSEMARY, ORANGE

APEROL SPRITZ

APEROL, PROSECCO, SODA WATER

WHISKEY SOUR

WHISKEY, FRESH LEMON, HOMEMADE SIMPLE SYRUP, EGG WHITE, ANGOSTURA BITTERS

MAI TAI

RUM, LIME JUICE, AGAVE, ORGEAT, PINEAPPLE JUICE, WITH A FLOAT OF DON Q

MOJITO

RUM, FRESH LIME, MINT, HOMEMADE SIMPLE SYRUP, BITTERS, SODA WATER

COSMOPOLITAN

VODKA, TRIPLE SEC, LIME JUICE, SIMPLE SYRUP, CRANBERRY

CUBETAS 30

YOUR CHOICE OF 6 BOTTLED BEERS. (CRAFT BEERS NOT INCLUDED)

LEMON DROP

VODKA, TRIPLE SEC, LEMON JUICE, SIMPLE SYRUP

TEQUILA SUNRISE

TEQUILA MIYA, ORANGE JUICE, GRENADINE

CHURRUMBOM

VODKA, CRANBERRY, SODA WATER, FRESH LIME

SEX ON THE BEACH

VODKA, PEACH SCHNAPPS, ORANGE AND CRANBERRY JUICE

TEMPO MICHELADA

SERVED WITH OUR FAMOUS MICHELADA MIX AND A BOTTLED BEER OF #MASCHINGON MEXICAN LAGER (16OZ)

VODKA MULE

TITO 'S VODKA, FRESH LIME, GINGER BEER, ANGOSTURA BITTERS

DRAFT BEER 5

#MASCHINGON MEXICAN LAGER, #MASCHINGON BLONDE ALE, MODELO, MICHELOB ULTRA, PACIFICO

BOTTLED BEER 5

#MASCHINGON MEXICAN LAGER, MODELO ESPECIAL, NEGRA MODELO, PACIFICO, MICHELOB ULTRA, CORONA EXTRA

WINE GLASS 6

WHITE OR RED

SANGRIA 9

MIMOSA GLASS 6

CHAMPAGNE GLASS 6

#MASCHINGON TEQUILA 7

BRUNCH MENU

(EVERY DAY OPEN - 2PM)

OMELETTES

ALL DISHES INCLUDE 1 SIDE: TATER TOTS, COUNTRY POTATOES, FRUIT, OR COTTAGE CHEESE AND 1 BREAD: BRIOCHE, SOURDOUGH TOAST, ENGLISH MUFFIN

VEGGIE OMELETTE

FILLED WITH RED AND GREEN BELL PEPPERS, SPINACH, MUSHROOMS, QUESO FRESCO, AND RED ONION, TOPPED WITH AVOCADO

16

CHORIZO OMELETTE

FILLED WITH CHORIZO, CHIPS, VEGETABLES, OAXACA CHEESE, TOPPED WITH SAUCE AND SERVED WITH BLUE CORN TORTILLAS

16

PORK BELLY OMELETTE

FILLED WITH PORK BELLY IN TOMATO SAUCE, CHIPS, AND OAXACA CHEESE, HALF-COVERED IN TOMATO SAUCE WITH A DRIZZLE OF LIME CREMA

16

EGG WHITES OMELETTE

EGG WHITES WITH SPINACH, CHERRY TOMATO, ASPARAGUS, MUSHROOMS, CHIPS AND CHEESE

16

HAM OMELETTE

FILLED WITH HAM, CHIPS, AND OAXACA CHEESE

17

BUILD YOUR OWN OMELETTE

3 EGGS WITH INGREDIENTS OF YOUR CHOICE

18

PICK 1 (CHEESES): OAXACA, FRESH MOZZARELLA, CHEDDAR
PICK 3 (VEGETABLES): SPINACH, TOMATO, ONION, BELL PEPPERS, MUSHROOMS, JALAPEÑOS

PICK 1 (MEAT): BACON, SAUSAGE, HAM, CHORIZO OR CHICKEN TINGA

EXTRAS: AVOCADO **+\$2**/ EGG WHITES SUBSTITUTE **+\$2**

HOUSE SPECIALS

HUEVOS RANCHEROS

2 EGGS ANY STYLE ON FRIED TORTILLAS WITH BEANS, TOPPED WITH SPICY TOMATO SAUCE, QUESO FRESCO, CREAM, MICRO CILANTRO AND YOUR CHOICE OF ONE SIDE: TATER TOTS, COUNTRY POTATOES, FRUIT, OR COTTAGE CHEESE. ADD PROTEIN +5: CHICKEN, RIBEYE, PORK BELLY

16

CLASSIC BREAKFAST

2 EGGS ANY STYLE WITH SAUSAGE, BACON OR HAM, TOPPED WITH AVOCADO AND YOUR CHOICE OF ONE SIDE: TATER TOTS, COUNTRY POTATOES, FRUIT, OR COTTAGE CHEESE AND BREAD: BRIOCHE, SOURDOUGH TOAST OR ENGLISH MUFFIN

18

THE GRIDDLE COMBO

2 EGGS ANY STYLE, CHOICE OF PROTEIN: HAM, BACON, SAUSAGE, AND YOUR CHOICE OF FRENCH TOAST OR PANCAKES AND ONE SIDE: TATER TOTS, COUNTRY POTATOES, FRUIT, OR COTTAGE CHEESE

19

BREAKFAST BURRITO

FILLED WITH TATER TOTS, BEANS, MOZZARELLA, PICO DE GALLO, EGG, SAUCE, GUACAMOLE, AND CHOICE OF PROTEIN: RIBEYE, CHICKEN, PORK BELLY, OR VEGGIES AND YOUR CHOICE OF ONE SIDE: TATER TOTS, COUNTRY POTATOES, FRUIT, OR COTTAGE CHEESE

17

BURRITO GEISHA (WET BURRITO)

FILLED WITH RICE, BEANS, PICO DE GALLO, CREAM, GUACAMOLE, AND CHOICE OF PROTEIN: RIBEYE, CHICKEN, PORK BELLY OR VEGGIES, TOPPED WITH TOMATILLO SAUCE, AND MELTED CHEESE

17

STEAK & EGGS

8 OZ NEW YORK STEAK, 2 EGGS ANY STYLE, AND CHILAQUILES TOPPED WITH CREAM, ONION, CILANTRO AND YOUR CHOICE OF BREAD: BRIOCHE, SOURDOUGH TOAST, ENGLISH MUFFIN

26

RED CHILAQUILES

CRISPY TORTILLA CHIPS TOSSED IN SPICY TOMATO SAUCE, SERVED WITH BEANS, QUESO FRESCO, RED ONION, CILANTRO, CREMA, EGG ANY STYLE, AND CHOICE OF PROTEIN: RIBEYE OR CHICKEN

19

GREEN CHILAQUILES

CRISPY TORTILLA CHIPS TOSSED IN CREAMY TOMATILLO SAUCE, SERVED WITH BEANS, QUESO FRESCO, RED ONION, CILANTRO, CREMA, EGG ANY STYLE, AND CHOICE OF PROTEIN: RIBEYE OR CHICKEN

19

EGGS BENEDICT

ENGLISH MUFFIN WITH CHORIZO, POACHED EGGS, HOLLANDAISE SAUCE, QUESO FRESCO, PICKLED RED ONION, MICRO CILANTRO AND YOUR CHOICE OF ONE SIDE: TATER TOTS, COUNTRY POTATOES, FRUIT, OR COTTAGE CHEESE

20

SWEETS

CLASSIC PANCAKES

THREE FLUFFY BUTTERMILK PANCAKES, TOPPED WITH BUTTER, BERRIES, CAJETA, AND STRAWBERRY SAUCE

16

FRENCH TOAST

TWO SLICES OF FLUFFY BREAD DIPPED IN OUR HOUSEMADE VANILLA BUTTER TOPPED WITH STRAWBERRIES, BLUEBERRIES, AND CAJETA

16

SIDES

BACON

5

HAM

5

SAUSAGE

5

2 EGGS ANY STYLE

8

BREAD

4

COTTAGE CHEESE

4

TATER TOTS

7

SALAD

6

SAUTÉED VEGETABLES

6

GUACAMOLE

7

CHILES TOREADOS

4

FRENCH FRIES

9

BEANS

5

FRESH FRUIT

5

BRUNCH MENU

(EVERY DAY OPEN - 2PM)

LUNCH

GUAC AND CHIPS

HALF DOZEN OYSTERS

VARIETY OF KUSSHI, EL MONARCA, AND KUMIAI OYSTERS, SERVED WITH MIGNONETTE, CHINGON BLACK SAUCE AND AGUACHILE SAUCE

DIRTY FRIES

MOZZARELLA, CHEDDAR, COTIJA, CHIPOTLE AIOLI, PICKLED ONIONS, GREEN ONION, SUNNY SIDE UP EGG, AND CILANTRO, SERVED W/ FRIED CHILE SERRANO

ENCHILADAS

CORN TORTILLAS, TOMATILLO SAUCE, BLACK SESAME SEEDS, AND LIME CREMA, SERVED WITH RICE & BEANS YOUR CHOICE OF CHICKEN OR CHEESE

CHIMICHURRI TACOS

BLUE CORN TORTILLAS WITH OAXACA CHEESE CRUST, RIB EYE, AVOCADO PURÉE, PICO DE GALLO, CHIMICHURRI DRESSING, AND MICRO CILANTRO

CARNITAS TACOS

PORK BELLY IN FLOUR TORTILLAS WITH GUACAMOLE AND PICKLED ONION

CHEESEBURGER

BRIOCHE BUN, LETTUCE, TOMATO, ONION, BEEF PATTY, CHEESE BLEND, MAYONNAISE, KETCHUP AND MUSTARD

NACHOS

CHIPS TOPPED WITH CREAMY SUIZA SAUCE, BEANS, CHOICE OF PROTEIN, CHEESE BLEND, PICO DE GALLO, JALAPEÑOS, CREAM, AVOCADO PURÉE, FRESH CHEESE, AND MICRO CILANTRO

PROTEINS: CHICKEN TINGA, RIBEYE, SUADERO

CHICKEN TENDERS

YOUR CHOICE OF FAVORS: BBQ, MANGO HABANERO, BUFFALO. SERVED WITH FRIES

18

KING ROLL

BLUEFIN TUNA, SALMON, HAMACHI, PERSIAN CUCUMBER, AVOCADO. TOPPED WITH SERRANO PEPPER, TRUFFLE AIOLI, CRISPY ONIONS, EEL SAUCE, MICROGREENS, SPICY MAYO BASE

16

CALIFORNIA ROLL

CUCUMBER, AVOCADO, TEMPURA SHRIMP, IMITATION CRAB, TOPPED WITH WHITE AND BLACK SESAME SEEDS

11

QUESADILLA

SERVED WITH GUACAMOLE, SOUR CREAM, PICO DE GALLO, AND TAQUERA SAUCE. CHOICE OF PROTEIN: CHORIZO, RIBEYE, CHICKEN TINGA, PORK BELLY

19

CAESAR SALAD

LETTUCE WITH CAESAR DRESSING, PARMESAN CHEESE, AND CROUTONS, ADD CHICKEN +5

16

HOUSE SALAD

MIXED GREENS WITH SEASONAL FRUITS, CARROTS, YUZU VINAIGRETTE, POMEGRANATE JUICE AND GOAT CHEESE

14

BONE-IN CARNITAS (CHAMORRO)

SLOW COOKED PORK CARNITAS (PORK SHANK) SERVED WITH GUACAMOLE, PICO, ROASTED SALSA, BLUE CORN TORTILLAS, AND GRILLED SERRANO PEPPERS

16

NY STEAK

8 OZ NEW YORK STEAK WITH CHIMICHURRI SAUCE, SERVED WITH 2 CHEESE ENCHILADAS, RICE, PICO DE GALLO, AND GUACAMOLE

20

BBQ

SLIDERS WITH COLESLAW AND FRIES

28

16

17

17

16

40

29

18

16