



TEMPO

STARTERS / ANTOJITOS

GUAC AND CHIPS

GRILLED PANELA

SALSA MACHA, AVOCADO PUREE AND FLOUR TORTILLAS



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



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

TEMPO WINGS

YOUR CHOICE OF SAUCE: BUFFALO, MANGO-HABANERO, BBQ, A LA DIABLA, HONEY SRIRACHA CHILTEPIN, OR POW POW CHIPOTLE, SERVED WITH RANCH

FLAUTAS

TWO DEEP FRIED TORTILLAS STUFFED WITH BEEF, TOPPED WITH YOUR CHOICE OF GREEN OR RED SAUCE, SOUR CREAM, LETTUCE AND FRESH CHEESE

18

16

20

24

22

24

15

18

QUESO FUNDIDO

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

TAMAL

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

NACHOS GORDOS

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

MINI SOPES

GRILLED ASADA AND BONE MARROW WITH BEANS, CHEESE, LETTUCE AND GREEN SAUCE

LOADED FRIES

CRISPY FRIES TOPPED WITH BONELESS WINGS, RANCH DRESSING AND YOUR CHOICE OF SAUCE: MANGO HABANERO, HOT AND SPICY OR CHILTEPIN



PAQUETE NORTEÑO

FLAMIN' HOT CHILTEPIN ROLL: CRAB MEAT, AVOCADO, CUCUMBER, CREAM CHEESE, WRAPPED IN RICE, SEAWEED, AND OUR SPECIAL CRUST FLAMIN' HOT CHEETOS, CHILTEPIN, FRIED PORK SKIN CHICHARRON AND PORK BELLY BITES SERVED WITH A SIDE OF HONEY-SRIRACHA

PLATOS TRADICIONALES

BIRRIA

BEEF IN BROTH, ONION, CILANTRO, LIME, TORTILLAS

POZOLE

TRADITIONAL PORK SOUP WITH HOMINY, LETTUCE, ONION, RADISH, AND AVOCADO, SERVED WITH TOSTADAS



CHICKEN MOLE

CHICKEN, HOMEMADE MOLE, RICE, PICKLED ONIONS, FRESH CHEESE, SESAME SEEDS AND CORN TORTILLAS

TORTA AHOGADA (DROWNED SANDWICH)

GUADALAJARA SOURDOUGH BREAD (BOLILLO) FILLED WITH CARNITAS, BEANS, DROWNED IN A TOMATO SAUCE, TOPPED WITH CHILE DE ARBOL SALSA AND PICKLED ONION

20

22

20

20



CARNITAS DON JULIÁN

SLOW-COOKED MICHOACAN-STYLE PORK WITH GUACAMOLE, NOPALES (CACTUS) SALAD, MEXICAN RICE, AND PICKLED ONION, SERVED WITH CORN TORTILLAS

STEAK A LA MEXICANA CAZUELA

TENDER DICED STEAK SAUTÉED WITH TOMATOES, ONIONS, PEPPERS, SERVED WITH RICE, BEANS AND TORTILLAS

CHILE COLORADO CAZUELA

SLOW-BRAISED BEEF SIMMERED IN A RICH, SMOKY RED CHILE SAUCE, SERVED WITH RICE, BEANS AND TORTILLAS

TACOS

CARNE ASADA TACOS (2)

CORN TORTILLA WITH CHEESE CRUST, BEANS, SAUTÉED ONION, AVOCADO

SURF AND TURF TACOS (2)

CORN TORTILLA WITH MELTED CHEESE, TOPPED WITH COSTA AZUL SHRIMP (BACON-WRAPPED) AND CARNE ASADA. SERVED WITH BONE MARROW, PICO DE GALLO, AVOCADO PUREE, TAQUERA SALSA, AND CHIMICHURRI AIOLI

TACOS AL CARBON (2)

FLOUR TORTILLA, GRILLED JALAPEÑO, AND CHEESE, MIXED TOGETHER ON A FLOUR TORTILLA. TOPPED WITH GUACAMOLE, PICKLED ONIONS, AND TAQUERA SAUCE

TACOS PULPO ZARANDEADO (2)

CORN TORTILLA, OCTOPUS MARINATED IN ZARANDEADO SPICES, GRILLED TO SMOKY PERFECTION, AND SERVED WITH FRESH PICO DE GALLO, CABBAGE, AND CHIPOTLE CREAM

16

18

15

14



TACOS DE FRIJOL CON QUESO (2)

CORN TORTILLA, REFRIED BEANS WITH CHARCOAL-GRILLED OAXACA CHEESE

TACOS DE NOPALES ASADOS (2)

CRISPY CORN TORTILLA, GRILLED CACTUS WITH PICO, FRESH CHEESE, PINTO BEANS AND SOUR CREAM

TACOS ENSENADA STYLE (2)

CORN TORTILLA, BEER BATTERED FISH OR SHRIMP TACOS, PICKLED RED CABBAGE, PICO, KIMCHI AIOLI, SRIRACHA LIME SAUCE, AND CILANTRO, SERVED WITH HABANERO SAUCE





PLATILLOS



MR. TEMPO PLATE - POPURRI	40	BONE-IN CARNITAS (CHAMORRO)	40
BEEF FLAUTA WITH LETTUCE, ONION, AND TOMATO, GUACAMOLE, TAMAL TOPPED WITH TINGA SAUCE, CREAM, AND CHEESE, GRILLED CARNE ASADA, BEANS AND FRESH CHEESE		SLOW COOKED PORK CARNITAS (PORK SHANK) SERVED WITH GUACAMOLE, PICO, TINGA SALSA, CORN TORTILLAS, AND GRILLED SERRANO PEPPERS	
CHICKEN ENMOLADAS	19	LAMB SHANK BIRRIA	40
SHREDDED CHICKEN, MOLE SAUCE, CREAM, FRESH CHEESE, PICKED ONIONS, SESAME SEEDS AND CILANTRO		SLOW COOKED LAMB SHANK (CHAMORRO) SERVED WITH ONIONS, GRILLED SERRANO PEPPER, CILANTRO, LIME, CORN TORTILLAS.	
ENCHILADAS SUIZAS	17	FILET MIGNON TRUFFLE RISOTTO (6 OZ)	60
CORN TORTILLAS STUFFED WITH CHICKEN, TOPPED WITH TOMATILLO SAUCE, MELTED CHEESE, LIME CREMA AND CILANTRO		CHARCOAL-GRILLED BEEF STEAK SERVED WITH TRUFFLE RISOTTO, CHIVES, AND A RED WINE GLAZE	
TRIO OF ENCHILADAS	22	CARNE ASADA PLATE	40
CORN TORTILLA ENCHILADAS: CHICKEN WITH SWISS SAUCE, RIBEYE WITH CREAM SAUCE, AND SHRIMP WITH CHIPOTLE SAUCE, ALL TOPPED WITH MELTED CHEESE, PICKLED ONION, SOUR CREAM, AND CILANTRO		ARRACHERA STEAK, SERVED WITH PANELA, CHILE TOREADO, GUACAMOLE, GRILLED NOPALES, GRILLED ONIONS, PICO DE GALLO, BEANS, CORN O FLOUR TORTILLAS	
FAJITAS	24	CAMARONES A LA DIABLA	24
SAUTÉED BELL PEPPERS, ONIONS, CHEESE, 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		SHRIMP COOKED IN SPICY DIABLA SAUCE, RICE, SALAD, RANCH DRESSING AND HAWAIIAN BREAD	
CHILTEPIN BURGER	30	MILANESA	20
BRIOCHE BUN, GOURMET MEAT BLEND, TOMATO, ONION, GRILLED PINEAPPLE, LETTUCE, CHILTEPÍN, MAYO, KETCHUP, MUSTARD, AND GARLIC CHILTEPIN FRIES		CHICKEN BREAST COATED WITH BREADCRUMBS, TOPPED WITH TINGA SAUCE, GRATIN CHEESE, AND SERVED WITH FRENCH FRIES	
CHILE RELLENO	20	MEATS (ARRACHERA AND CHORIZO)	48
STUFFED WITH CHEESE AND CHORIZO, SERVED WITH RICE, BEANS, TOMATO SAUCE, PICO, CHEESE SAUCE, AVOCADO PURE AND TORTILLAS		SEAFOOD (CAMARONES AND PULPO ZARANDEADO)	48
		MIXTO (ARRACHERA, CHORIZO, OCTOPUS AND ZARANDEADO SHRIMP)	55



FROM THE GRILL "JOSPER"



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

BONE IN RIBEYE PRIME (14 OZ) 70	SIDES:	
NEW YORK STRIP PRIME (14 OZ) 80	ZARANDEADO SHRIMPS (5)	14
TOMAHAWK PRIME (36 OZ) 170	BONE MARROW (1)	6
	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)	8	*CHILTEPIN AGUACHILE	25
FRESH OYSTER WITH BLOODY MARY WITH MEZCAL		SHRIMP COOKED IN LIME JUICE, CHILTEPIN CHILE SAUCE, RED ONION, CUCUMBER, AVOCADO, SERVED WITH TOSTADAS, GARLIC AIOLI, AND ADICTIVA SAUCE	
*FRESH OYSTERS	19	*GREEN AGUACHILE	25
<u>HALF DOZEN</u>	36	SHRIMP COOKED IN LIME JUICE, AGUACHILE SAUCE, RED ONION, CUCUMBER, AVOCADO, SERVED WITH TOSTADAS, GARLIC AIOLI, AND ADICTIVA SAUCE	
<u>DOZEN</u>	18	*SEAFOOD TOWER 1	74
VARIETY OF KUSSHI, EL MONARCA, AND KUMIAI OYSTERS		OCTOPUS, COOKED SHRIMP, SCALLOPS, SHRIMP AGUACHILE, RED ONION, LIME, SALT, AND PEPPER, SERVED WITH ADDICTIVE SALSA, GARLIC AIOLI, AND TOSTADAS. (SERVES 2-3)	
STUFFED OYSTERS	22	*SEAFOOD TOWER 3	110
THREE OYSTERS STUFFED WITH SEARED ALBACORE CEVICHE (GEISHA STYLE)		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)	
*TRIO CEVICHE		TROPICAL CHILTEPIN SEAFOOD TOWER	24
SHRIMP AGUACHILE, COOKED SHRIMP SPICY CLAMATO, AND CEVICHE MANGO TROPICAL		COOKED SHRIMP MANGO CEVICHE, CRAB, ONIONS, AVOCADO, LIME, BEET SAUCE, AND CILANTRO IN A SPICY STRAWBERRY-CHILTEPIN SAUCE, SERVED WITH TOSTADAS	
CEVICHE TOSTADA	12		
YOUR CHOICE OF AGUACHILE CEVICHE, COOKED SHRIMP CEVICHE OR TROPICAL CEVICHE			
SALMON A LA TUMBEADA	44		
GRILLED SALMON, RICE, TINGA, SAUCE, SEAFOOD (SHRIMP OCTOPUS, SCALLOPS) CILANTRO, LIME			
OCTOPUS AND SHRIMP ZARANDEADO	34		
GRILLED SEAFOOD IN ZARANDEADO SAUCE SERVED WITH RICE.			



TOUR OF JAPAN

GARLIC EDAMAME (REGULAR OR SPICY)



*TIRADITO RAINBOW

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

*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

NIGIRI RAINBOW

TUNA, SALMON, HAMACHI, AND CAJUN-SEARED ALBACORE; TOPPED WITH SLICED SERRANO, GINGER, LEMON, AND MICROGREENS

10		FLAMIN HOT CHILTEPIN ROLL	20
		CRAB MEAT, AVOCADO, CUCUMBER, CREAM CHEESE, WRAPPED IN RICE, SEAWEED, AND OUR SPECIAL CRUST FLAMIN' HOT CHEETOS, CHILTEPIN, FRIED PORK SKIN CHICHARRON	
24		*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	
22		*KING ROLL	28
		BLUEFIN TUNA, SALMON, HAMACHI, PERSIAN CUCUMBER, AVOCADO. TOPPED WITH SERRANO PEPPER, TRUFFLE AIOLI, CRISPY ONIONS, EEL SAUCE, MICROGREENS, SPICY MAYO BASE	
26		*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	
24		*SUSHI BOAT	180
		KING ROLL (1), QUEEN ROLL (1), NIGIRI (12) FRESH OYSTERS (6), SASHIMI (6)	

GRILLED CHICKEN CAESAR SALAD

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

SALADS

ENSALADA DE NOPALES

22 GRILLED NOPALES, PICO DE GALLO, FRESH CHEESE, AVOCADO

MEXICAN SALAD

22 MIXED GREENS, CORN, PICO DE GALLO, CHEDDAR, CILANTRO DRESSING, TOPPED WITH BBQ SAUCE, AND YOUR CHOICE OF GRILLED OR BREADED CHICKEN

SIDES

FRIES (GARLIC SERRANO OR TRUFFLE)

MEXICAN STREET CORN (ESQUITE)

CREAMY TRUFFLE MASHED POTATOES

MAC AND CHEESE

CHILE TOREADO GUERO

SERRANO GRILLED PEPPERS

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

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)

DESSERTS

16	BANANA FOSTER CHEESECAKE	16
	SERVED WITH DULCE DE LECHE AND MEZCAL (+21 OVER)	
	SOPAPILLA CHEESECAKE	16
16	CHEESECAKE WRAPPED IN PUFF PASTRY WITH DULCE DE LECHE	

*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

MARGARITAS

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

MANDILON MARGARITA

ESPADIN MEZCAL, CLARIFIED LIME, ORANGE LIQUEUR, AGAVE

TAQUERO MARGARITA

BURNT BANANA PEPPER INFUSED TEQUILA, CHILE ANCHO LIQUEUR, LIME, AGAVE

MARGARITA FLIGHT

CUCUMBER, STRAWBERRY, TAMARINDO, GARDEZ, MANGO

HOUSE SPECIAL MARGARITA

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

CADILLAC MARGARITA

#MASCHINGON TEQUILA, FRESH LIME, AGAVE, FRESH LEMON WITH A SHOT OF GRAN GALA ORANGE LIQUEUR, TAJIN RIM

SKINNY MARGARITA

#MASCHINGON TEQUILA, FRESH LIME, AGAVE, SODA WATER, TAJIN RIM

ELISE'S MARGARITA

#MASCHINGON TEQUILA, FRESH LIME, WILDBERRY, AGAVE, SODA WATER, TAJIN RIM

EL PELIGROSO

CASAMIGOS REPOSADO, BLUE CURACAO, FRESH LIME, AGAVE, TAJIN RIM

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

STRAWBERRY JALAPENO MARGARITA

#MASCHINGON TEQUILA, FRESH LEMON, MUDDLED JALAPENO, STRAWBERRY, TAJIN RIM

SMOKEY MARGARITA

MEZCAL, FRESH LIME, AGAVE, TAJIN RIM
YOUR CHOICE: CUCUMBER, TAMARINDO OR LIME

MIA'S MARGARITA

MANGO-PINEAPPLE-SERRANO INFUSED TEQUILA, WATERMELON JUICE, AGAVE, FRESH LEMON, TAJIN RIM TOPPED WITH FRESH FRUIT

THE BIGGEST MARGARITA (DOUBLE MARGARITA)

#MASCHINGON TEQUILA, FRESH LIME JUICE, ORANGE JUICE & LEMON JUICE, AGAVE, MINT YOUR CHOICE: CLASSIC, GUAVA, STRAWBERRY, WILDBERRY OR MANGO

LA TOXICA MARGARITA

MEZCAL, HIBISCUS, ORANGE JUICE, LIME JUICE, HOMEMADE SIMPLE SYRUP, ORANGE BITTERS, MINT

YARDS & CANTARITOS

(KEEP THE SOUVENIR)

TEMPO DOUBLE MICHELADA YARD

SERVED WITH OUR FAMOUS MICHELADA MIX AND YOUR CHOICE OF DRAFT BEER

COWGIRL KISS CANTARITO (DOUBLE)

SPICY TAMARINDO VODKA, GRAPEFRUIT SODA, LIME JUICE, AND YOUR CHOICE OF RED BULL FLAVOR: WATERMELON, TROPICAL, COCONUT BERRY

TEMPO FAMOUS COCKTAILS

MANIACO

#MASCHINGON TEQUILA, MEZCAL, ANCHO REYES CHILE LIQUEUR, LIME JUICE, ORGANIC AGAVE, AND A PINCH OF MALT SALT

LA REINA

RUM, WATERMELON JUICE, CREME DE CACAO, HOMEMADE SIMPLE SYRUP, FRESH LEMON

CRAFT PALOMA

#MASCHINGON TEQUILA, PAMPLEMOUSSE LIQUEUR, FRESH LIME, GRAPEFRUIT JUICE, AGAVE, SALT RIM

EL REY

SERRANO INFUSED TEQUILA, AGAVE, BLUE CURACAO, LIME JUICE, TAJIN RIM

EL GUAPO

SERRANO INFUSED TEQUILA, HOMEMADE SIMPLE SYRUP, FRESH LIME JUICE, ANCHO REYES CHILE LIQUEUR WITH MUDDLED CUCUMBER, SERRANO

PINA PARA LA NINA

SERRANO INFUSED TEQUILA, AGAVE, FRESH LIME, ANCHO REYES CHILE LIQUEUR, PINEAPPLE, TAJIN RIM

UNA LADY

EMPRESS GIN, FRESH LIME, HOMEMADE SIMPLE SYRUP, MUDDLED MINT AND CUCUMBER, TONIC WATER

OAXACA OLD FASHIONED

#MASCHINGON TEQUILA, MEZCAL, AGAVE, ORANGE, PEYCHAUD'S BITTERS

MARTINIS

ESPRESSO

ESPRESSO, VODKA, KAHLUA

CLASSIC

YOUR CHOICE OF: GIN OR VODKA
YOUR CHOICE OF: DRY OR DIRTY

SIRENA

VODKA, CHAMBORD, AGAVE, CITRUS, WILDBERRIES

COSMOPOLITAN

VODKA, CRANBERRY, ORANGE LIQUEUR

LEMON DROP MARTINI

VODKA, TRIPLE SEC, LEMON JUICE, SIMPLE SYRUP

LA ENAMORADA

VODKA, STRAWBERRY LIQUEUR, LEMON, EGGWHITE, TOPPED WITH AZTEC CHOCOLATE AND ROSE CRYSTALS

APPLE MARTINI

VODKA, APPLE, LEMON, SIMPLE SYRUP

GEISHA COCKTAILS

JAPANESE OLD FASHIONED APEROL, SUNTORY WHISKEY, BITTERS	14
LA NINA FRESA APEROL, STRAWBERRY PUREE, CHAMPAGNE, SODA WATER	14
OAXACAN WAKE-UP LA MISION MEZCAL, ESPRESSO	14
LYCHEE MARTINI GIN, UNFILTERED SAKE, LEMON JUICE, LYCHEE PUREE	14
ADY BLOSSOM MEZCAL, HIBISCUS, AGAVE, YUZU, LIME	14
POGU DAIQUIRI VODKA, FRESH PASSION FRUIT, ORANGE, GUAVA, LEMON	14
SHIZO OLD FASHIONED SMOKED KIKORI JAPANESE WHISKY, GRAPEFRUIT BITTERS, SHIZO LEAF SYRUP	16
LYCHEE NEGRONI GIN, GIFFARD LYCHEE, LUXARDO, MARACHINO, CAMPARI	14
CHARLA CHINGONA MEZCAL, GUAVA, HABANERO AGAVE, LEMON	14
BESO TROPICAL RUM, KIWI SYRUP, COCONUT WATER, POMEGRANATE	14

MULES

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

MOST POPULAR 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	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 #MASCHINGON TEQUILA, 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 #MASCHINGON 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 SMOKED, AMARO, BITTERS TRIO, RICH SYRUP	18
BLUE LAGOON VODKA, BLUE CURAÇAO, LEMON, SIMPLE SYRUP	13
ALABAMA SLAMMER GIN, AMARETTO, BOURBON, ORANGE JUICE	13
MIDORI SOUR MELON LIQUEUR, LEMON, SIMPLE SYRUP	13
BLOODY MARY	13
GIN & TONIC	13
TOM COLLINS	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
#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	GREEN TEA	3
CAPPUCCINO	5	JASMINE TEA	3
ESPRESSO SHOT	5	MR. TEMPO BOTTLED WATER (16.9OZ)	3
AMERICANO	5	TOPO CHICO MINERAL WATER (15.5 OZ)	5
LATTE	5	ACQUA PANNA (1 LITER)	9
SPANISH LATTE	5	SAN PELLEGRINO SPARKLING (1 LITER)	9
FLAVORS: VANILLA, CARAMEL & MOCHA			