



MARGARITAS

 Signature Margarita ~ House Tequila on the rocks, triple sec, fresh-squeezed lime juice, Cointreau, simple syrup	\$8
Top Shelf ~ Choice of Tequila Reposado, fresh-squeezed lime juice, Cointreau, simple syrup, splash of OJ & Grand Marnier	\$16
Frozen Margarita ~ Frozen libation with House Tequila, triple sec, fresh-squeezed lime juice, Cointreau, simple syrup	\$8
Classic Margarita ~ Sauza Blue Tequila, triple sec, fresh-squeezed lime juice, Cointreau & simple syrup	\$9
Flavored Margarita ~ House Tequila on the rocks or frozen. fresh-squeezed lime juice, Cointreau, simple syrup. Mango, Strawberry, Raspberry, Sangria, Watermelon or Peach	\$9
Skinny ~ Corazon Reposado Tequila, fresh-squeezed lime juice & agave nectar	\$11
Perfecto ~ Patron Silver Tequila, Patron Citronge Liqueur, fresh-squeezed lime juice, Cointreau & simple syrup	\$14
Cabo Grande ~ Cabo Wabo Reposado, fresh-squeezed lime juice, Cointreau, simple syrup & a splash of Grand Marnier	\$14
Chili-Rita ~ Sauza Blue Tequila, pineapple juice, diced jalapeños, fresh-squeezed lime juice, Cointreau & simple syrup	\$12

MEZCAL & COCKTAILS

 Mezcal Rita ~ Zignum Reposado Mezcal, fresh-squeezed lime juice, agave nectar	\$11
Smoky Mango Mezcal ~ Montelobos Mezcal, triple sec, fresh-squeezed lime juice, mango & salt	\$12
Classic Mojito ~ Rum, fresh lime, mint, simple syrup	\$10
Flavored Mojito ~ Rum, fresh lime, mint, simple syrup. Mango, Strawberry or Raspberry	\$11
Spicy Mojito ~ Rum, fresh lime, simple syrup, pineapple, jalapeño & mint	\$10
Sangria ~ Pinot Noir, peach liqueur, blackberry brandy, mango puree	\$8
Michelada ~ Mexican Draft Beer, lime juice, hot sauce, worcestershire & spices	\$8

BEERS

Import Bottles ~ Bohemia, Corona, Corona Light, Dos Equis, Dos Equis Amber, Modelo, Negra Modelo, Tecate, Victoria, Pacifico	\$5
Domestic Bottles ~ Budweiser, Bud Light, Coors Light, Miller Lite, Yuengling	\$4
(Ask for availability)	
Domestic Draft ~ Bud Light	\$4
Mexican Draft ~ Corona, Modelo, Dos Equis, Pacifico	\$5
Local Draft ~ East Pass IPA, 30A Blonde	\$5

WINES

House Wines By The Glass ~ Chardonnay, Merlot, Cabernet Sauvignon, Pinot Noir, Pinot Grigio	\$7	
	By The Bottle ~ Half Full	
WHITE	Kendall Jackson Chardonnay	\$20 \$32
	Kim Crawford Sauvignon Blanc	\$26 \$42
	Cavit Pinot Grigio	\$14 \$26
	Ménage à Trois Moscato	NA \$22
RED	Meiomi Pinot Noir	\$26 \$42
	Simi Cabernet	\$24 \$48
	Robert Mondavi Private Select Merlot	NA \$28
SPARKLING	Freixenet Brut (by the glass)	\$7
	Mimosa (by the glass)	\$8
	Wycliff Brut (by the bottle)	\$24

MEXICAN BOWLS

Veggie Bowl ~ Green Rice, grilled zucchini, squash, mushrooms, peppers, onions, street corn & cilantro **\$9**

Taco Bowl ~ Ground beef or shredded chicken, Spanish rice, avocado, black beans, Monterey jack cheese, street corn, pico de gallo & cilantro **\$10**

Burrito Bowl ~ Spanish rice, street corn, black beans, pico de gallo, red onions, avocado, sour cream & cilantro ~ Chicken **\$10** | Carnitas **\$12** | Barbacoa **\$13** | Steak **\$14**

Fajita Bowl ~ Spanish rice, guacamole, street corn, sour cream, pico de gallo & fajita veggies ~ Chicken **\$12** | Steak **\$14**

Seafood Bowl ~ Shrimp or Mahi Mahi, green rice, grilled zucchini, squash, mushrooms, peppers, onions, street corn & cilantro **\$14**

No substitutions

SOUPS & SALADS

White Bean & Chicken Soup ~ Topped with poblano avocado cream, queso fresco, cilantro **\$8**

Taco Salad ~ Shredded chicken or ground beef served in a tortilla shell with lettuce, Monterey jack cheese, pico de gallo, sour cream & guacamole **\$12**

Shrimp Salad ~ Fresh sautéed shrimp, mixed greens, avocado, pickled onions, cherry tomatoes & croutons **\$15**

House Salad ~ Mixed greens, cherry tomatoes, Monterey jack cheese, croutons & choice of dressing **\$8**

Salad Dressings ~ Ranch, jalapeño Ranch, Poblano Avocado, Cilantro Lime Vinaigrette

KIDS MENU

Cheese or Chicken Quesadilla **\$5** | Beef or Chicken Taco **\$5** | Cheese Enchilada **\$5**
Beef or Chicken Enchilada **\$6** | Chicken Fingers **\$6** | Mini Cheeseburger **\$7**

BEVERAGES

We proudly serve  products

















Pink Lemonade



Tea



Water



Juice



Milk

APPETIZERS



Queso Fundido

Medley of house selected cheeses seasoned with onions, jalapeños & chorizo \$10

Guacamole

Smashed avocados, fresh lime juice, tomatoes, red onions, jalapeños & cilantro \$8

- Ceviche** ~ Marinated shrimp in citrus, served chilled, garnished with pico de gallo & lime \$12
- Street Corn** ~ Roasted on the cob, Beurre Blanc sauce, queso fresco, cilantro & lime \$8
- Queso Blanco** ~ House made cheese dip Cup \$5 | Bowl \$7
- Chorizo con Queso** ~ House made cheese dip with chorizo \$9
- Stuffed Poblano** ~ Poblano pepper stuffed with ground beef, Monterey jack cheese & rice \$9
- Snake Bites** ~ Bacon wrapped jalapeños stuffed with steak & Monterey jack cheese \$13
- Mini Chimichangas** ~ Stuffed chimichangas stuffed with black beans & cheese topped with queso blanco & pico de gallo \$8
- Carnitas Sliders** ~ Pulled pork carnitas, salsa verde picante & queso fresco on a bun \$9
- Tamale** ~ Pork tamale topped with salsa verde, queso fresco & cilantro \$5

NACHOS al HORNO

- Mezcal** ~ Select Mexican cheese blend, pickled jalapeños, pico de gallo, guacamole & sour cream
Chicken \$13
Carnitas \$13
Steak \$14
- Traditional** ~ Choice of ground beef or shredded chicken, queso blanco, lettuce, pico de gallo & sour cream \$12

QUESADILLAS

Monterey jack cheese served with guacamole, pico de gallo & sour cream

Cheese \$9 | Chicken \$12 | Steak \$13 | Shrimp \$13

Add fajita veggies to any quesadilla for just \$2

BURGERS

- Cocina Cheeseburger** ~ Cheese, lettuce, tomato, onions, pickles & mayo \$12
- Cocina Bacon Cheeseburger** ~ Bacon, cheese, lettuce, tomato, onions, pickles & mayo \$13

All Mezcal burgers served with fries

SIDES & SALSAS

Mango Salsa \$2 | Salsas De La Casa \$2 | Guacamole \$4 | Rice \$2
Beans \$2 | Sautéed Veggies \$3 | Tortillas \$2 | French Fries \$4 | To-Go Chips & Salsa \$3

SPECIALTIES

Pollo Asado ~ Grilled chicken breast, rice & beans topped with queso blanco & fajita veggies	\$15
Pork Tamales ~ Topped with salsa verde, queso fresco & cilantro, served with rice & refried beans	\$15
Pork Belly Entrée ~ Seared thick cut pork belly, pickled jalapeños, pickled onions, cilantro, poblano cream sauce & served with black beans	\$14
Camarones ~ Bacon wrapped shrimp with cheese & jalapeños served with green rice, queso fresco, cilantro & red peppers	\$18
Shrimp Poblano Relleno ~ Stuffed roasted poblano pepper with shrimp, veggies & white sauce served with green rice	\$16
Carnitas ~ Pulled pork seasoned with Mexican spices, red sauce & onions, served with rice & black beans	\$15
Carne Asada ~ Grilled sirloin steak with sautéed onions served with jalapeños, rice & black beans	\$18
Asada y Camarones ~ Grilled sirloin steak topped with 3 bacon wrapped shrimp served with rice & black beans	\$24
Ribeye Mezcal ~ 8oz Certified USDA Angus Beef® on a hot skillet in a bed of onions served with rice & black beans	\$28
Pescado Asado ~ Mahi Mahi or catch of the day topped with Beurre Blanc sauce served with green rice & sauteed veggies	\$M

ENCHILADAS

Cheese ~ Monterey jack cheese with red sauce served with rice & refried beans	\$9
Beef ~ Ground beef topped with red sauce served with rice & refried beans	\$12
Chicken ~ Shredded chicken breast topped with creamy poblano sauce served with rice & refried beans	\$12
Shrimp ~ Sautéed shrimp mixed with roasted tomato & poblano peppers topped with creamy poblano sauce & cilantro, served with green rice & black beans	\$14
Seafood ~ Lobster & shrimp, served with jalapeño cream sauce, queso fresco & cilantro served with green rice & sautéed veggies	\$21



PRIVATE PARTIES PERFECTED For More Information:
events@mezcalmexicangrill.com

FAJITAS

Cooked with peppers & onions served with guacamole, sour cream, pico de gallo, rice & beans served with flour or corn tortillas

Chicken \$17 | Steak \$20 | Shrimp \$18

Chicken & Steak \$19 | **Trio Fajita** ~ Shrimp, Chicken & Steak \$23

Veggie ~ Onions, peppers, zucchini, squash & mushrooms \$15

TACOS

(3) Tacos per order served with rice & beans, choice of tortillas

Seasoned Beef ~ Ground beef topped with pico de gallo, lettuce & cilantro lime sour cream	\$11
Shredded Chicken ~ Shredded chicken breast topped with pico de gallo, lettuce & cilantro lime sour cream	\$11
Asada ~ Grilled steak topped with onions & cilantro	\$14
Carnitas ~ Pulled pork seasoned with Mexican spices, topped with onions & cilantro	\$12
Pastor ~ Pork marinated with pineapple topped with onions & cilantro	\$13
Barbacoa ~ Slow roasted, Certified Angus Beef® topped with red onions & cilantro	\$13
Blackened Shrimp ~ Seared shrimp prepared in our blackened seasoning, house slaw, pico de gallo & chipotle sauce	\$14
Pescado ~ Premium blackened Mahi Mahi filet in our blackened seasoning, house slaw, pico de gallo & chipotle sauce	\$15

BURRITOS

Burrito served in a warm flour tortilla & grilled to perfection

Steak ~ Grilled steak & refried beans topped with queso dip & peppers served with rice, lettuce, pico de gallo & sour cream	\$14
Barbacoa ~ Slow roasted certificate Angus Beef, rice & black beans topped with queso dip & peppers served with lettuce, pico de Gallo & sour cream	\$13
Chicken ~ Grilled chicken & refried beans topped with queso dip & peppers served with rice, lettuce, pico de gallo & sour cream	\$12
Molida ~ Ground beef, rice & black beans topped with queso dip & peppers served with lettuce, pico de gallo & sour cream	\$11
Pollo ~ Shredded chicken breast, rice & black beans topped with queso dip & peppers served with lettuce, pico de gallo & sour cream	\$11
Veggie ~ Grilled zucchini, squash, mushrooms, peppers, onions, rice & black beans topped with queso dip served with lettuce, pico de gallo & sour cream	\$9

Ask your server about daily food & drink specials. 18% gratuity added for parties 6 or more. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Prices & menu items subject to change. \$M Market Price