

EL MEZCALITO

SINGULARCREATIONS.NET





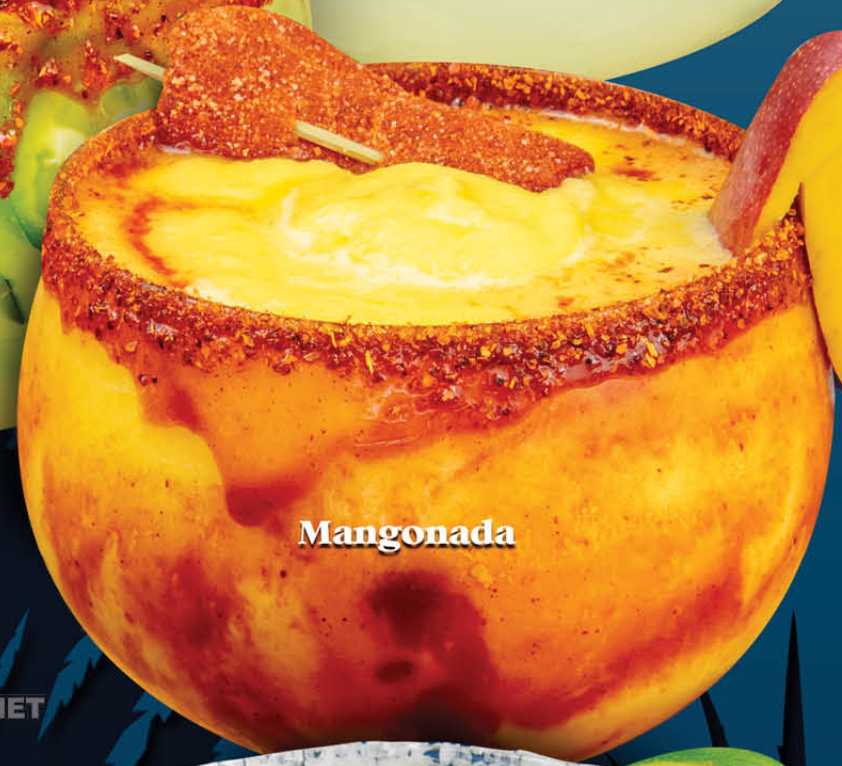
Michelada



Coronarita



**Jalapeño &
Cucumber
Margarita**



Mangonada

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**Cadillac
Margarita**



DRINKS



Bloody Mary

Mai-Tai

Strawberry Mojito

El Mezcalito

La Iguana

Cantarito

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TOP SHELF CADILLAC \$23

Patrón Silver, Cointreau, lime juice, agave syrup. Topped with Grand Marnier

HOUSE CADILLAC \$15.95

Tequila, triple sec, sweet and sour mix, Grand chevalier

HOUSE MARGARITA \$14

Tequila, Tripple Sec, lime juice, sweet and sour. **Flavors:**

Strawberry, mango, peach, raspberry, watermelon, jalapeño, cucumber, blueberry & skinny

rim options: tajin, salt, sugar,

MARGARITA FLIGHT

With 3 flavors of watermelon, coconut, and melon **\$25**

PALOMA \$15

Tequila, lime juice, grapefruit juice, grapefruit soda

CANTARITO \$14

Tequila, lime juice, orange juice, grapefruit soda

LA IGUANA \$14

Tequila, pineapple juice, cream of coconut, blue curaçao

PALOMA NEGRA

Mezcal, lime juice, grapefruit juice, grapefruit soda **\$15**

LA PICOSITA \$15

Mezcal, Pineapple Juice, agave syrup, chile de arbol

ANGRY HORCHATA \$14

Rumchata Fireball Horchata

MEZCAL MULE \$15

Mezcal, fresh lime juice, ginger beer

SMOKED OAXACAN OLD FASHION \$17

Mezcal, 1800 Reposado, Agave syrup, Cocoa bitters

SMOKED BUCHANAS \$17

Buchanas, pineapple juice, cranberry juice

BLUE LEMON DROP \$14

Vodka, triple sec, lemon juice, agave, and blue curaçao.

WHISKEY PEACH TEA \$14

Whiskey, peach schnapps, peach purée, lemon juice, and iced tea.

MAI TAI \$14

Rum, orange juice, cranberry juice, grenadine, with a Meyer's rum floater

EL MEZCALITO \$14

Mezcal, cucumber, jalapeños, lime juice, and agave.

STRAWBERRY MOJITO \$14

Rum, mint, strawberry purée, lime juice, agave, and soda water.

BERRYLICIOUS \$15

Mezcal, strawberry purée, raspberry purée, lime juice, and agave

DRAFT BEER

Available

16oz-24oz

- XX Larger
- Modelo Negra
- Michelob Ultra
- Modelo Especial
- Pacífico

BOTTLED BEER IMPORTED

- Corona Extra
- XX Larger
- XX Amber
- Modelo Especial
- Modelo Negra
- Pacífico
- Estrella Jalisco

DOMESTIC

- Budlight
- Budweiser
- Michelob Ultra
- Heineken
- Coors Light

NON-ALCHOLIC

- Heineken 0.0

HARD CIDER

- Angry Orchard

MICHELADAS

- Original
- Mango
- Pineapple

WINE REDS

- Merlot
- Cabernet
- Sangria

WHITES

- Pinot Grigio
- Chardonnay

ROSE

- White Zinfandel

SPARKLING

- Champagne

MIMOSAS

- Orange
- Cranberry
- Apple

TEQUILA

- Ocho Añejo, Blanco
- El Tequileno platinum Reposado, Añejo
- El Tesoro black, Reposado, Añejo
- Cazadores Reposado, Blanco
- Chamucos Reposado
- Casamigos Blanco
- 1800 Reposado, Blanco
- 21 seeds cucumber jalapeño, grapefruit hibiscus
- Centenario Blanco
- Espolón Blanco
- Lalo
- Herradura Silver
- Patrón Silver, Reposado, Añejo
- Don Julio Blanco, Reposado, Añejo, 70 and 1942

- Afamado Añejo
- Mándala Blanco, Reposado, Añejo, Extra Añejo
- Dulce Amargura Blanco, Joven, Reposado
- Clase Azul Reposado

MEZCAL

- Clase Azul
- Lobos Espadín
- Bossca Joven
- Raumen Blanco
- Xicaru añejo, pechuga mole
- El Silencio Espadín
- Del Maguey Vida Classico
- Rosaluna Espadín

DRINKS

MEXICAN CANDY SHOT \$10

Tequila. flavored puckers. hot sauce, tajim, watermelon, mango, strawberry, apple

EL CHURRO SHOT \$10

Vodka. Cranberry juice. Peach

GREEN TEA SHOT \$12

Schnaps Jameson, Peach Schnaps, sweet and sour



Piña Colada

Tequila Sunrise

Paloma

Oaxacan Old Fashion

Mexican Candy

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**TAQUITOS
DORADOS**

APPETIZERS

GUACAMOLE \$13.00

Made fresh at your table!

Add *crispy chicharrones* for \$4

TAQUITOS \$11.00

Your choice of chicken or beef. Served with guacamole and sour cream

FLAUTAS \$11.00

Your choice of chicken or beef. Served with guacamole and sour cream

LOADED NACHOS \$16.00

Crispy tortilla chips loaded with beans, cheese, your choice of meat, pico de gallo, guacamole and sour cream

FRIJOLE CON CHORIZO

Beans with chorizo dip **\$10.00**

ASADA FRIES \$16.50

Fries topped with beans, cheese, asada, pico de gallo, guacamole and sour cream

SOPE TRIO \$17.00

Asada, carnitas, and chicken sopes made with beans, cheese, and pico de gallo

MEZCALITO SAMPLER \$17.00

Nachos, quesadillas, taquitos and flautas

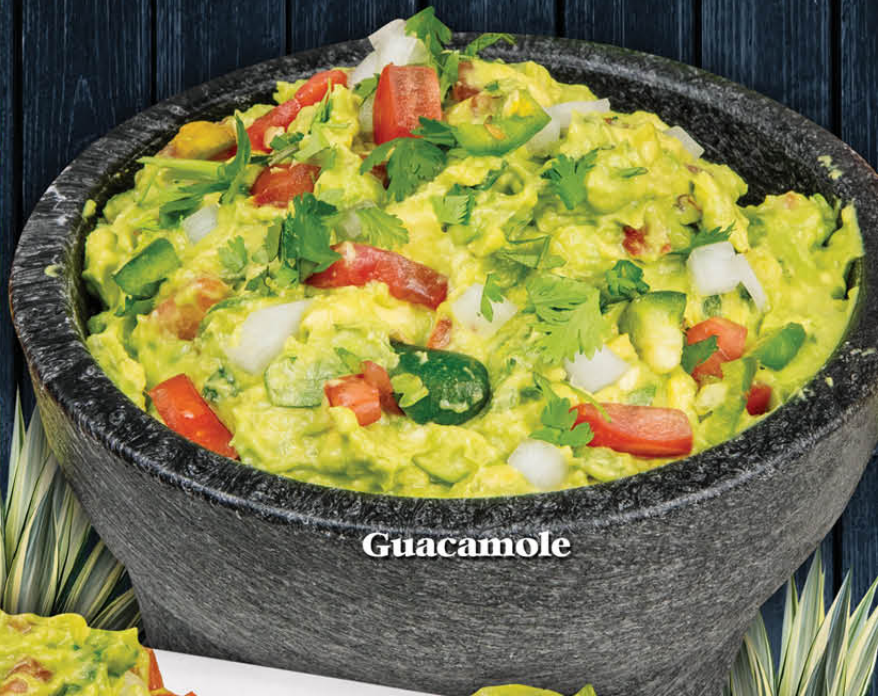
QUESADILLA \$11.00

Cheese quesadilla served with guacamole and sour cream. Add *any meat* \$4.00

CHIRRARRONES \$6.00



Quesadilla



Guacamole



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**SOPE
TRIO**



COCIDO

CALDOS

CALDO DE VEGETALES \$12.00

Vegetable soup

ALBONDIGAS \$14.00

Mexican meatball soup

TORTILLA SOUP \$15.00

Chicken soup in a rich broth topped with cheese, avocado and tortillas

MENUDO \$14.00

Beef tripe cooked in a rich red broth with hominy

Weekends only.

Add pata \$2 check with server for availability

POZOLE VERDE \$14.00

Chicken pozole cooked in a green broth

POZOLE ROJO \$14.00

Pork pozole cooked in a rich red broth

COCIDO \$15.00

Tender beef soup with vegetables. Served with a side of rice

CALDO DE CAMARON \$20.00

Shrimp soup

CALDO DEL MAR \$21.00

Seafood combination soup including shrimp, crab, mussels, calamari, and fish



Pozole Verde



Tortilla Soup

SALADS

AVOCADO SALAD \$11.00

CHICKEN SALAD \$15.00

Grilled chicken breast with avocado paired with your choice of dressing: Creamy cilantro dressing, ranch, blue cheese, italian, and 1000 island

FAJITA SALAD \$15.00

Steak or chicken fajitas laid over our lettuce mix and paired with your choice of dressing

TOSTADAS

TOSTADA \$15.00

Fried corn tortilla topped with beans, your choice of meat, lettuce, cheese and tomato. Served with guacamole and sour cream

CHEF TOSTADA \$15.00

Fried flour tortilla shell filled with beans, your choice of meat, lettuce, cheese and tomato with guacamole and sour cream

*WARNING: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness
 *AVISO IMPORTANTE: El consumo de carnes, aves, mariscos, huevos crudos o poco cocidos puede aumentar el riesgo de contraer enfermedades transmitidas por los alimentos



ENCHILADAS DE MOLE

COMBINATIONS

Make your own combinations plate. Plate served with rice and refried beans.

Choose one \$14.00, two \$16.00, or three items \$18.00

ENCHILADA

Choose your sauce original (red) ranchera (light red sauce with bell pepper and onions in the sauce) or suiza (green) or Mole (add \$1.25) and choose your filling cheese, chicken, beef or pork

CHILE RELLENO +1.00

Cheese stuffed pepper

TAQUITOS (2)

Chicken or beef

SOPE Your choice of meat: asada, carnitas, al pastor, grilled chicken. shrimp or fish add \$2.50

TACO DORADO

(Hard shell) Chicken, beef or potato

FLAUTA

Chicken or beef

TAMAL

Red pork

TACO SUAVE +1.00

(soft taco) Your choice of meat: asada, carnitas, al pastor, grilled chicken. shrimp or fish add \$2.50



Taco y Chile Relleno Plate



Enchilada Trio

VEGETARIAN *Dishes*

Served with rice and black beans

VEGGIE ENCHILADAS \$15.00

Tortillas filled with sauteed mushrooms, spinach, bell pepper and onions. topped with our house red sauce and cheese

CHILE RELLENO PLATE \$15.00

One chile relleno stuffed with cheese topped with relleno sauce and cheese

CHILE RELLENO BURRITO \$15.00

Chile relleno and beans wrapped in a flour tortilla topped with relleno sauce and cheese

VEGGIE BURRITO \$14.00

Mixed vegetables, beans, rice, and cheese wrapped in a flour tortilla topped with green or red sauce and cheese

TOSTADA \$14.00

Fried corn tortilla topped with black beans, lettuce, cheese and tomatoes, guacamole and sour cream

CHEF TOSTADA \$14.00

Fried flour tortilla shell filled with black beans, lettuce, cheese, tomato, guacamole and sour cream

VEGGIE FAJITAS \$17.00

Mixed vegetables sauteed with house red sauce brought out sizzling to your table

VEGGIE ENCHILADA



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FAJITAS

ESPECIALIDADES

Served with rice, refried beans and tortillas

MOLE \$19.00

Grilled chicken breast tossed in our sweet and spicy mole sauce.

STEAK RANCHERO \$19.00

Chopped steak with bell peppers, onions, and tomatoes

CARNITAS \$19.00

Deep fried pork

CHILE ZACATECAS \$19.00

Tender pork cooked in a spicy red sauce

POLLO A LA MEXICANA \$19.00

Grilled chicken with bell peppers, onions and tomatoes

CARNE ASADA \$19.00

Grilled ranchera steak with grilled onions

FAJITAS \$21.00

steak or chicken. Shrimp +6.00

BIRRIA \$19.00

Slow cooked marinated beef

STEAK RANCHERO \$19.00

Chopped steak in ranchero sauce

CHILE VERDE \$19.00

Tender pork cooked with onions in green sauce

TAMPIQUEÑA \$20.00

Grilled ranchera steak with a cheese enchilada

MAR & TIERRA \$26.00

Grilled ranchera steak paired with shrimp in a spicy red sauce

FAJITAS PARA DOS \$29.00

Steak and chicken. Served with two servings of rice, beans and tortillas



Birria Plate



Tampiqueña

A LA CARTA

ENCHILADA \$5.95

Cheese, chicken, beef or pork original, ranchera or suiza

CHILE RELLENO \$6.95

Cheese stuffed pepper

SOPE \$5.95

Your choice of meat

TACO DORADO \$5.95

Chicken, beef or potato

TACO SUAVE \$6.95

Your choice of meat

TAMAL \$6.95

Red, pork topped with red sauce and cheese

Sides

RICE \$5.00

REFRIED BEANS \$5.00

BLACK BEANS \$5.00

SALAD \$5.50

FRENCH FRIES \$5.50

TORTILLAS \$2.00

CHILES TOREADOS \$4.50

AVOCADO \$3.50

GUACAMOLE \$3.50

SOUR CREAM \$1.50

DRESSING \$1.50



CAMARONES COSTA AZUL

MARISCOS

Served with rice, refried beans and tortillas. except enchiladas, cocktail and campechana

MOJARRA \$22.00

Deep fried fish

CAMARONES A LA DIABLA \$20.00

Shrimp cooked with onions in a spicy red sauce

CAMARONES MOJO DE AJO \$20.00

Shrimp cooked in our house garlic sauce

CAMARONES RANCHEROS \$20.00

Shrimp cooked in ranchero sauce

CAMARONES COSTA AZUL \$22.00

Bacon wrapped shrimp

ENCHILADAS DE CAMARON \$20.00

Sauteed shrimp made into enchiladas topped with avocado

COCTEL DE CAMARON \$21.00

Shrimp cocktail

CAMPECHANA \$22.00

Seafood combination cocktail



Coctel de Camaron



Camarones A la Diabla

BURRITOS

Includes beans, cheese and pico de gallo. Served with guacamole and sour cream. Option of red or green sauce

Make it a burrito combo! +\$3.50

FRIJOL Y QUESO \$12.00

Bean and cheese

DESHEBRADA \$15.00

Shredded beef

POLLO \$15.00

Shredded chicken

ASADA \$15.00

Chopped steak

CHILE RELLENO \$15.00

Cheese stuffed pepper

CHIMICHANGA \$15.00

Deep fried burrito. Your choice of meat

CHILE COLORADO \$15.00

Tender pork in red sauce

CHILE VERDE \$15.00

Tender pork in green sauce

CARNITAS \$15.00

Deep fried pork

AL PASTOR \$15.00

Marinated pork

CAMARON \$19.00

Shrimp

MEZCALITO CALI BURRITO \$20.00

Grilled steak, french fries, pico de gallo and sour cream



Burrito Mojado Rojo



Burrito Mojado Verde



HUEVOS RANCHEROS

DESAYUNOS

Breakfast served from 8am to 3pm. After hours \$2 Fee.

Served with rice, refried beans and tortillas. Sub a side for fried potatoes

HUEVOS CON PAPAS \$14.00

Scrambled eggs with potatoes

HUEVOS A LA MEXICANA \$14.00

Scrambled eggs with fresh salsa

HUEVOS CON NOPALES \$14.00

scrambled eggs with cactus

HUEVOS CON JAMON \$14.00

Ham & eggs

HUEVOS CON TOCINO \$15.00

Bacon & eggs

HUEVOS CON CHORIZO \$15.00

Scrambled eggs with Mexican sausage

HUEVOS RANCHEROS \$14.00

Fried corn tortilla topped with a fried egg, ranchero sauce and cheese. Add meat \$ extra

CHILAQUILES \$14.00

Fried tortillas tossed in red or green sauce topped with eggs any style.

Add any meat for \$4.50

MACHACA CON HUEVO \$16.00

Eggs scrambled with shredded beef, tomatoes, onions, and bell peppers.

HUEVOS DIVORCIADOS \$16.00

Fried eggs topped with half chile verde and half chile colorado

HUEVOS CON STEAK \$20.00

Eggs any style served with ranchera steak



Chilaquiles Rojos



Huevos Divorciados

BURRITOS *Breakfast*

Burritos served with scrambled eggs and beans. Topped with green or red sauce and cheese. Served with guacamole and sour cream

Make it a burrito combo! +\$3.50

SCRAMBLED EGG \$14.00

TOCINO \$15.00

JAMON \$14.00

FRIED POTATOES \$14.00

CHORIZO \$15.00

MACHACA \$15.00

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CHURROS & ICE CREAM

POSTRES

FLAN \$7.50

DEEP FRIED ICE CREAM \$8.00

CHURROS \$10.00

KIDS Menu \$11.50

10 and under. Adult add \$3. Served with rice and beans or french fries. Includes soft drink

ENCHILADA
QUESADILA
BEAN & CHEESE BURRITO
CHEESEBURGER

TACO
Hard shell or soft taco
CHICKEN NUGGETS
SCRAMBLED EGGS

JUICE \$2.50
HORCHATA \$2.50

LUNCH Specials \$13.50

Single item are served with rice and beans.
Mon - Fri 10am - 4pm

ENCHILADA
Cheese, Chicken or Beef
TACO DORADO
Beef, Chicken or Potato
CHILE RELLENO
TAQUITOS (2)
Chicken or Beef
TAMALE

CHICKEN SALAD
CHEF TOSTADA
TOSTADA
ENCHILADA SUIZA
Cheese, Chicken or Beef
ENCHILADA RANCHERA
Cheese, Chicken or Beef

TACO SUAVE
Asada, Carnitas or Al Pastor
DESHEBRADA BURRITO
POLLO BURRITO
CHILE VERDE BURRITO
CARNE ASADA BURRITO
CARNITAS BURRITO
CHIMICHANGA



(2) Taquitos



Chef Tostada

Drinks

SOFT DRINKS

- Bottled Mexican Coke
- Coke
- Diet Coke
- Sprite
- Dr Pepper
- Root Beer
- Orange Fanta

LEMONADES

- Regular
- Strawberry
- Mango
- Peach
- Raspberry

AGUAS FRESCAS

- Refil \$1.75
- Horchata
- Jamaica

TEAS

- Iced Unsweetened tea
- Hot Green Tea
- Hot Black Tea

COFFEE

- Regular
- Decaf
- Café de Olla

JUICE

- Orange
- Apple
- Cranberry (No Refills)

