

MENU

WARM CORN CHIPS

Served with a choice of:

Guacamole (v) \$10.99: Avocados • Onions • Tomatoes • Jalapeños • Garlic • Cilantro • Lime •

Classic or spicy upon request

Pico de gallo (v) \$9.99: Tomatoes • Onions • Jalapeños • Garlic • Mint • Cilantro • Lime

Salsa Duo (v) \$8.99: Salsa verde • Salsa roja

ENSALADAS & SOPA

Corn soup (v) \$9.99: Corn • Onions • Queso fresco • Chipotle peppers • Garlic • Cilantro • Lime

Aguate salad (v) \$8.99: Avocado • Pico de gallo • Jalapeños • Red onions • Queso fresco • Cilantro dressing

De la huerta salad (meal size) (v) \$19.99: Shredded lettuce • Tomatoes • Radishes • Cucumbers • Jicama • Fresh cheese • Cilantro and avocado dressing

Add: Asado chicken +\$3.99 • Shrimp +\$3.99

TOSTADAS

Avocado • Black bean puree • Pico de gallo • Shredded lettuce • Sour cream • Guacamole • Fresh cheese • Served on a fried corn tortilla

Verdura (v) \$9.99 *(With mushrooms)*

Asado chicken \$12.99

Chorizo \$13.99

Pulled pork \$14.99

Add fresh cheese +\$3.99

MEXI-BOWLS

Black bean puree • Mexican rice • Radishes • Cucumbers • Shredded lettuce • Salad • Fresh cheese • Cilantro • Corn chips • Cilantro and avocado dressing

Verdura \$18.99 *(With mushrooms)*

Asado chicken \$20.99

Braised beef \$21.99

Chorizo \$20.99

Pulled pork \$20.99

Shrimp (p) \$20.99

QUESO FUNDIDO

Blend of 3 cheeses • Jalapeños • Cilantro • Salted warm corn chips

Classic (v) \$13.99

Chorizo \$15.99

Mushrooms (v) \$14.99

QUESADILLAS

Corn tortillas (4) • Blend of 3 cheeses • Sour cream • Pico de gallo • Served in the traditional Mexican style

Cheese (v) \$11.99

Asado chicken \$15.99

Mushrooms (v) \$12.99

Make it a meal +\$3.99: Mexican rice and black bean puree

NACHOS

Oaxaca cheese • Pico de gallo • Jalapeños • Black bean puree • Peppers • Sour cream • Green onions • Cilantro • Corn chips

Verdura (v) \$19.99 *(With mushrooms)*

Asado chicken \$24.99

Chorizo \$24.99

Add: guacamole +\$3.99 • Oaxaca cheese +\$3.99

Flip for more...

TACO MEAL • All taco dishes are served with Mexican rice and black bean puree.

Choice of soft or hard-shell corn tortillas (3x) • *No substitutions or modifications*

Verdura (v) \$23.99: Red onions • Mushrooms • Black beans • Peppers • Queso fresco • Lime • Cilantro • Pico de gallo

Asado chicken \$24.99: Marinated and smoked chicken • Red onions • Queso fresco • Lime • Cilantro • Pico de gallo

Chorizo \$24.99: Chorizo • Salsa verde • Red onions • Queso fresco • Lime • Cilantro • Pico de gallo

Shrimp (p) \$25.99: Marinated Argentinian shrimp • Salsa verde • Shredded lettuce • Sour cream • Watermelon radishes • Red onions • Queso fresco • Lime • Cilantro • Pico de gallo

Pulled pork \$25.99: Pulled pork • Salsa verde • Shredded lettuce • Sour cream • Watermelon radishes • Red onions • Queso fresco • Lime • Cilantro • Chicharron

Crispy fish (p) \$24.99: White fish • Salsa verde • Shredded lettuce • Sour cream • Watermelon radishes • Red onions • Lime • Cilantro • Pico de gallo

Al Pastor pork \$24.99: Marinated al pastor pork • Roasted pineapples • Salsa roja • Red onions • Queso fresco • Lime • Cilantro • Chicharron

Birria \$24.99: Braised beef • Oaxaca cheese • Red onions • Lime • Cilantro • Beef consommé

*Add a spicy touch to your dish by trying our own **SALSA PICANTE**.*

LOS NIÑOS • \$10.99 (12 years and under)

Choice of:

Small cheese nachos

Small cheese quesadilla

Small de la huerta salad

All dishes are served with Mexican rice and a soft drink (Coke, Sprite, or Ginger Ale) or homemade juice of your choice.

Add chicken +\$3.99

SIDES

Mexican rice \$2.99

Black beans \$2.99

Black bean puree \$2.99

Guacamole \$3.99

Pico de gallo \$3.99

Sour cream \$2.99

Fresh cheese \$3.99



Our very own **SALSA PICANTE** available to go!
\$11.99 (148 ml)

DESSERTS

Authentic churros filled with chocolate or vanilla dulce de leche \$9.99

Caramel flan \$8.99

(v) Vegetarian • **(p)** Pescetarian

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DRINK & COCKTAIL MENU

MARGARITAS on the rocks or frozen

We guarantee top-quality margaritas, made with carefully selected ingredients, no premix, and prepared authentically with **organic** agave syrup and freshly squeezed lime juice daily.

	SIMPLE (2 oz)	GRANDE (4 oz)	FIESTA (8 oz)
CLASSIC Tequila • Triple sec • Agave syrup • Lime juice	\$11.99	\$21.99	\$43.99
CADILLAC Tequila 1800 Reposado • Grand Marnier • Agave syrup • Lime juice	\$14.99	\$27.99	\$55.99
MILLIONNAIRE Volcan De Mi Tierra X.A Tequila • Grand Marnier Cuvée du Centenaire • Agave syrup • Lime juice	\$59.99	\$117.99	
MANGO Tequila • Triple sec • Agave syrup • Lime juice • Mango puree	\$11.99	\$21.99	\$43.99
STRAWBERRY Tequila • Triple sec • Agave syrup • Lime juice • Strawberry puree	\$11.99	\$21.99	\$43.99
PASSION FRUIT Tequila • Triple sec • Agave syrup • Lime juice • Passion fruit puree	\$11.99	\$21.99	\$43.99
GUAVA Tequila • Triple sec • Agave syrup • Lime juice • Guava puree	\$11.99	\$21.99	\$43.99
PINEAPPLE Tequila • Triple sec • Agave syrup • Lime juice • Pineapple puree	\$11.99	\$21.99	\$43.99
HIBISCUS Tequila • Triple sec • Hibiscus syrup • Lime juice	\$11.99	\$21.99	\$43.99
VERDE Tequila • Triple sec • Agave syrup • Lime juice • Cucumber • Basil • Jalapeños	\$11.99	\$21.99	\$43.99
SELENA Tequila • Triple sec • Agave syrup • Lime juice • Strawberry puree • Sliced jalapeños	\$11.99	\$21.99	\$43.99
AZUL Tequila • Blue Curaçao • Agave syrup • Lime juice	\$11.99	\$21.99	\$43.99
RASPBERRY Tequila • Triple sec • Agave syrup • Lime juice • Raspberry purée	\$11.99	\$21.99	\$43.99
WATERMELON Tequila • Triple sec • Agave syrup • Lime juice • Watermelon juice • <i>Served in a watermelon • Preparation for this specialty drink requires extra time.</i>		\$27.99	\$53.99

Tequila-based CÓCTELES

PALOMA Tequila • Agave syrup • Soda water • Grapefruit juice • Lime juice.....	\$11.99
OLD FASHIONED TEQUILA Tequila • Agave syrup • Angostura drops • Orange zest.....	\$12.99
PINEAPPLE SOUR Tequila • Agave syrup • Egg white • Pineapple puree • Lemon juice • Angostura drops.....	\$12.99
SOUR HIBISCUS Tequila • Hibiscus syrup • Egg white • Lemon juice.....	\$12.99
TEQUILA MULE Tequila • Ginger beer • Lime juice • Mint.....	\$11.99
TEQUILA NEGRONI Tequila • Campari • Sweet vermouth • Orange zest.....	\$12.99
PIÑA COLADA MIDORI Tequila • Midori • Pineapple puree • Coconut milk/cream.....	\$12.99
TEQUILA ESPRESSO MARTINI Tequila • Kahlúa • Agave syrup • Espresso.....	\$13.99
LIMONADA MEXICANA Tequila • Sanpellegrino Limonata • Agave syrup.....	\$13.99
MICHELADA Tequila • Clamato • Tabasco • Worcestershire sauce • 1 bottle of Corona.....	\$13.99
CHAMOYADA Tequila • Triple sec • Agave syrup • Mango puree • Lime juice.....	\$13.99
TEQUILA SUNRISE Tequila • Triple sec • Orange juice • Grenadine.....	\$12.99
SPRITZ MEXICANO Tequila • Prosecco • Soda • Hibiscus syrup • Orange juice.....	\$13.99
CANTARITOS Tequila • Orange juice • Grapefruit juice • Lime juice • Agave syrup.....	\$11.99

Mezcal-based CÓCTELES

MEZCALITA Mezcal • Triple sec • Agave syrup • Lime juice.....	
SIMPLE (2 oz) \$13.99	GRANDE (4 oz) \$25.99
	FIESTA (8 oz) \$51.99
OLD FASHIONED MEZCAL Mezcal • Agave syrup • Angostura drops • Orange zest.....	\$15.99
MEZCAL MULE Mezcal • Ginger beer • Lime juice • Mint.....	\$13.99
NEGRONI MEZCAL Mezcal • Campari • Sweet vermouth • Orange zest.....	\$13.99

SANGRIAS

Red	\$14.99
Rosé	\$14.99
White	\$14.99

DAIQUIRIS

Mango	\$12.99
Strawberry	\$12.99
Raspberry	\$12.99
Peach	\$12.99

MOJITOS

Classic	\$12.99
Mango	\$12.99
Maracuyá (Passion Fruit)	\$12.99
Raspberry	\$12.99

AZTA SIGNATURE SHOT

Arenita Gold • St-Germain • Lime juice • Flambéed Sugar • Red Tabasco \$5.99

CERVEZAS

Corona	\$8.99	Bucket of 3, on ice	\$24.99
Sol	\$8.99		\$24.99
Dos Equis XX	\$8.99		\$24.99
Lagunitas IPA (can)	\$9.99		\$27.99
Lucha libre (can) <i>Microbrasserie Gallicus</i>	\$9.99		\$27.99
Tecate (can)	\$9.99		\$27.99
La messagère (gluten free) <i>Microbrasserie Nouvelle-France</i>	\$8.99		\$24.99
Nachos Love	\$9.99		\$27.99
Alcohol free			
Corona 0%	\$8.99		\$24.99
Sober Carpenter IPA	\$8.99		\$24.99

VINOS

White Parés Baltà Blanc de Pacs / Parellada 47%, Macabeo 31%, Xarel-lo 22%.....	\$11.99
Red Catedral Reserva Dao / Alfrocheiro 30%, Tinta Roriz 50%, Touriga Nacional 20%.....	\$11.99
Rosé Bonny Doon / Cinsault 50%, Grenache 43%, Clairette 5%, Mourvèdre 2%.....	\$11.99
Sparkling Codorníu Cava brut / Parellada 35%, Xarel-lo 35%, Macabeo 30%.....	\$11.99

NON ALCOHOLIC DRINKS

Topo Chico	
<i>Mexican sparkling water</i> ... \$6.99	
San Félice	
<i>Mineral water</i> \$6.99	
Cans	
Coke \$3.99	
Diet Coke \$3.99	
Sprite \$3.99	
Ginger ale \$3.99	
Tonic \$3.99	
Soda \$3.99	

MEXICAN SODAS

Squirt Mexican Lemonade	\$4.99
Mexi Coke Made with cane sugar ... \$4.99	
Jarritos	
Mango	\$4.99
Fruit punch	\$4.99
Pineapple	\$4.99
Guava	\$4.99
Mandarin	\$4.99
Strawberry	\$4.99
Lime	\$4.99

SPECIALTY COFFEES

Spanish	\$12.99
Bailey's	\$12.99
Bresilian	\$12.99
Mexican	\$12.99

TEQUILA MENU

Our tequilas, all from the Jalisco region in Mexico, offer a range of distinct flavors. The Tequila **Blanco** is fresh and pure, the **Reposado** is smooth, the **Añejo** offers complex aromas, and the **Extra Añejo** provides an indulgent tasting experience.

TEQUILA BLANCO	1 OZ	1/2 OZ	1/3 OZ	BTL
MALA VIDA SILVER Fresh agave aromas, floral and peppery notes, with a smooth and persistent finish	12	-	-	240
CODIGO 1530 Aromas of agave, caramel, and vanilla, with rich and complex flavors	11	-	-	240
VOLCAN DE MI TIERRA Aromas of agave, floral and spicy notes, evoking the volcanic landscapes of Mexico	11	-	-	240
SIEMPRE TEQUILA PLATA Refreshing agave purity with subtle hints of lime	9	-	-	190
EL MEXICANO BLANCO Bold agave character with vibrant notes of lime	9	-	-	190
CHERRY RIVER Agave aromas blended with cherry flavor, giving a fruity touch	6	-	-	140
TEQUILA REPOSADO				
CLASE AZUL Luxurious aromas of agave, vanilla, and caramel	39	20	13	675
VOLCAN XA Rich flavors of agave, oak, and caramel, providing a deep and complex tasting experience	36	18	12	620
HONOR DEL CASTILLO AFILADO A perfect balance between ripe agave, woody notes, and subtle sweetness	17	9	6	375
MALA VIDA Bold agave character, spicy undertones, and a smooth finish	13	-	-	280
PATRON REPOSADO Perfect balance between sweet agave and aged oak notes, providing a rich and velvety tasting experience	13	-	-	275
818 REPOSADO Delights with its subtly sweet agave, hints of aged oak, and a smooth finish	12	-	-	250
1800 REPOSADO Charms with its gentle agave, warm hints of aged oak, providing a balanced and refined tasting experience	6	-	-	140
TEQUILA AÑEJO				
DON JULIO 1942 Enchants with its rich agave and delicate notes of caramel	35	18	12	610
AMOR MIO BLACK Intense experience with its rich agave and smoky notes	34	17	12	600
AMOR MIO Sweet agave with citrus notes, an invitation to discover the richness of Mexican flavors	32	16	11	560
DON JULIO 70TH CRISTALINO Sweet agave and subtle hints of vanilla, offering an elegant and refined tasting experience	17	9	6	375
PATRON AÑEJA Velvety experience with its sweet agave and rich oak aromas	14	-	-	310
DON JULIO Perfect balance between sweet agave and subtle oak notes	14	-	-	310
GRAND ORENDAIN Charms with its balanced agave and subtle oak notes	13	-	-	285
1800 CRISTALINO Captivates with its sweet agave and delicate oak nuances	10	-	-	225
TEQUILA EXTRA AÑEJO				
MANDALA Enchants with its complex agave and spicy notes, providing a captivating tasting experience	45	23	16	800
CHULA PARRANDA Charms with its lively agave and fruity aromas, offering a dynamic tasting experience	33	17	12	580
1A GENERACION 1953 A memorable experience with its refined agave and subtle woody notes	30	15	10	500
SAN MATIAS GRAN RESERVA Charms with its subtle agave and woody nuances	15	8	5	335

MEZCAL MENU

Mezcal, a variant of tequila, offers a diverse range of flavors depending on its category: **Blanco** for the freshness of the agave, **Reposado** for subtle woody notes, **Joven** for a sweet and complex balance, and **Añejo** for rich and deep aromas. Primarily originating from the regions of Oaxaca, Guerrero, Michoacán, Durango, and San Luis Potosí, these mezcals reflect the richness and authenticity of Mexican culture.

MEZCAL BLANCO	1 OZ	1/2 OZ	1/3 OZ	BTL
CHEÉ CUISHE Charms with its wild agave aromas and earthy undertones	23	12	8	400
MEZCAL REPOSADO				
AMOR PROHIBIDO Evokes forbidden passion with its smoked agave aromas and spicy notes	22	11	8	380
LOS AMANTES REPOSADO Fascinates with its roasted agave aromas and subtle woody notes	18	9	6	351
MEZCAL JOVEN				
CONVITE SPECIAL EDITION COYOTE A. AMERICANA Captivates the senses with its wild agave aromas and complex earthy notes	27	14	9	430
DONAJI OLLA DE BARRO Enchants with its roasted agave and hints of damp earth	24	12	8	420
CASA PARADA MEXICANO Enchants with its smoked agave aromas and delicate floral notes	21	11	7	375
LOS AMANTES JOVEN Charms with its fresh agave aromas and subtle notes of tropical fruits	17	9	6	339
SEÑOR MONO Charms with its herbaceous agave aromas and tropical fruit notes, offering an exotic tasting experience	15	8	5	312
NITZUGAL Charms with its wild agave and earthy notes, providing an authentic tasting experience	15	8	5	300
SINAI Enchants with its roasted agave aromas and subtle notes of dried fruits	15	8	5	300
HERBOLARIO Charms with its wild agave aromas and delicate floral notes, offering an authentic tasting experience that celebrates botanical richness	12	-	-	255
07.12 VIVE Charms with its smoked agave aromas and spicy notes, offering an authentic tasting experience that embodies the passion and energy of Mexican culture	11	-	-	235
TEHUANA AVEC CHILI Marries smoked agave with the subtle warmth of chili, creating a symphony of spicy and earthy flavors	11	-	-	220
LOS CUERUDOS Captivates with its robust agave and woody notes	11	-	-	215
MEZCOLOGO Wonders with its sweet agave aromas and lightly smoked notes	9	-	-	200
ENMASCARADO Fascinates with its smoked agave aromas and earthy notes	9	-	-	200
HABITANTE Charms with its wild agave aromas and delicate floral notes	8	-	-	180
MEZCAL AÑEJO				
LOS AMANTES AÑEJO Charms with its caramelized agave aromas and rich woody notes	21	11	7	375