

## MENU

### WARM CORN CHIPS

*Served with a choice of:*

**Guacamole (v) \$12.99:** Avocados • Onions • Tomatoes • Jalapeños • Garlic • Cilantro • Lime

*Classic or spicy upon request*

**Pico de gallo (v) \$10.99:** Tomatoes • Onions • Jalapeños • Garlic • Mint • Cilantro • Lime

**Salsa Duo (v) \$9.99:** Salsa verde • Salsa roja

### ENSALADAS & SOPA

**Corn soup (v) \$10.99:** 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, with Mexican rice and black bean puree*

**Verdura (v) \$13.99** *(With mushrooms)*

**Asado chicken \$16.99**

**Chorizo \$17.99**

**Pulled pork \$18.99**

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

**Asado chicken \$21.99**

**Braised beef \$22.99**

**Chorizo \$21.99**

**Pulled pork \$21.99**

**Shrimp (p) \$21.99**

### QUESADILLAS

*Corn tortillas (4) • Blend of 3 cheeses • Sour cream • Pico de gallo • Served in the traditional Mexican style, with Mexican rice and black bean puree*

**Cheese (v) \$15.99**

**Asado chicken \$19.99**

**Mushrooms (v) \$16.99**

### NACHOS *To share!*

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

**Verdura (v) \$22.99** *(With mushrooms)*

**Asado chicken \$26.99**

**Chorizo \$26.99**

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

## **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

**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.**

## **FIESTA FAJITAS • Available Sunday to Wednesday!**

*Ask your server for the Fiesta Fajitas menu.*

## **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**

**(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 lime juice.

	<b>SIMPLE (2 oz)</b>	<b>GRANDE (4 oz)</b>	<b>FIESTA (8 oz)</b>
<b>CLASSIC</b> Tequila • Triple sec • Agave syrup • Lime juice	<b>\$12.99</b>	<b>\$22.99</b>	<b>\$44.99</b>
<b>CADILLAC</b> Tequila 1800 Reposado • Grand Marnier • Agave syrup • Lime juice	<b>\$14.99</b>	<b>\$27.99</b>	<b>\$55.99</b>
<b>MILLIONNAIRE</b> Volcan De Mi Tierra X.A Tequila • Grand Marnier Cuvée du Centenaire • Agave syrup • Lime juice	<b>\$59.99</b>	<b>\$117.99</b>	
<b>MANGO</b> Tequila • Triple sec • Agave syrup • Lime juice • Mango puree	<b>\$12.99</b>	<b>\$22.99</b>	<b>\$44.99</b>
<b>STRAWBERRY</b> Tequila • Triple sec • Agave syrup • Lime juice • Strawberry puree	<b>\$12.99</b>	<b>\$22.99</b>	<b>\$44.99</b>
<b>PASSION FRUIT</b> Tequila • Triple sec • Agave syrup • Lime juice • Passion fruit puree	<b>\$12.99</b>	<b>\$22.99</b>	<b>\$44.99</b>
<b>GUAVA</b> Tequila • Triple sec • Agave syrup • Lime juice • Guava puree	<b>\$12.99</b>	<b>\$22.99</b>	<b>\$44.99</b>
<b>PINEAPPLE</b> Tequila • Triple sec • Agave syrup • Lime juice • Pineapple puree	<b>\$12.99</b>	<b>\$22.99</b>	<b>\$44.99</b>
<b>VERDE</b> Tequila • Triple sec • Agave syrup • Lime juice • Cucumber • Basil • Jalapeños	<b>\$12.99</b>	<b>\$22.99</b>	<b>\$44.99</b>
<b>SELENA</b> Tequila • Triple sec • Agave syrup • Lime juice • Strawberry puree • Sliced jalapeños	<b>\$12.99</b>	<b>\$22.99</b>	<b>\$44.99</b>
<b>RASPBERRY</b> Tequila • Triple sec • Agave syrup • Lime juice • Raspberry purée	<b>\$12.99</b>	<b>\$22.99</b>	<b>\$44.99</b>

### Tequila-based CÓCTELES

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

## Mezcal-based CÓCTELES

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

## SANGRIAS

<b>Red</b> .....	<b>\$14.99</b>
<b>Rosé</b> .....	<b>\$14.99</b>
<b>White</b> .....	<b>\$14.99</b>

## DAIQUIRIS

<b>Mango</b> .....	<b>\$12.99</b>
<b>Strawberry</b> .....	<b>\$12.99</b>
<b>Raspberry</b> .....	<b>\$12.99</b>
<b>Peach</b> .....	<b>\$12.99</b>
<b>Guava</b> .....	<b>\$12.99</b>

## MOJITOS

<b>Classic</b> .....	<b>\$12.99</b>
<b>Mango</b> .....	<b>\$12.99</b>
<b>Maracuyá (Passion Fruit)</b> .....	<b>\$12.99</b>
<b>Raspberry</b> .....	<b>\$12.99</b>

## AZTA SIGNATURE SHOT

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

## CERVEZAS

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

## VINOS

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

### NON ALCOHOLIC DRINKS

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

### MEXICAN SODAS

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

### SPECIALTY COFFEES

<b>Spanish</b> .....	<b>\$12.99</b>
<b>Bailey's</b> .....	<b>\$12.99</b>
<b>Bresilian</b> .....	<b>\$12.99</b>
<b>Mexican</b> .....	<b>\$12.99</b>

# 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.

	1 OZ	1/2 OZ	1/3 OZ	BTL
<b>TEQUILA BLANCO</b>				
<b>MALA VIDA SILVER</b> Herbal, floral and peppery notes, with a smooth and sweet agave finish	12	-	-	240
<b>CODIGO 1530</b> Aromas of agave, caramel, and vanilla, with rich and complex flavors	11	-	-	240
<b>VOLCAN DE MI TIERRA</b> Aromas of agave, floral and spicy notes, evoking the volcanic landscapes of Mexico	11	-	-	240
<b>SIEMPRE TEQUILA PLATA</b> Refreshing agave purity with subtle hints of lime	9	-	-	190
<b>EL MEXICANO BLANCO</b> Floral and sweet agave notes with smooth finish	9	-	-	190
<b>CHERRY RIVER</b> Agave aromas blended with cherry flavor, giving a fruity touch	6	-	-	140
<b>TEQUILA REPOSADO</b>				
<b>CLASE AZUL</b> Luxurious aromas of agave, vanilla, and caramel	39	20	13	675
<b>VOLCAN XA</b> Rich flavors of agave, oak, and caramel, providing a deep and complex tasting experience	36	18	12	620
<b>HONOR DEL CASTILLO AFILADO</b> A perfect balance between ripe agave, woody notes, and subtle sweetness	17	9	6	375
<b>MALA VIDA</b> The sweet profile of the agave blends in perfect harmony with the selection of American and French new oak	13	-	-	280
<b>PATRON REPOSADO</b> Perfect balance between sweet agave and aged oak notes, providing a rich and velvety tasting experience	13	-	-	275
<b>818 REPOSADO</b> Delights with its subtly sweet agave, hints of aged oak, and a smooth finish	12	-	-	250
<b>1800 REPOSADO</b> Charms with its gentle agave, warm hints of aged oak, providing a balanced and refined tasting experience	6	-	-	140
<b>TEQUILA AÑEJO</b>				
<b>DON JULIO 1942</b> Enchants with its rich agave and delicate notes of caramel	35	18	12	610
<b>AMOR MIO BLACK</b> Twenty-four months in French and American oak bring a very complex and rich agave expression	34	17	12	600
<b>AMOR MIO</b> Sweet agave with citrus notes, an invitation to discover the richness of Mexican flavors	32	16	11	560
<b>DON JULIO 70<sup>TH</sup> CRISTALINO</b> Sweet agave and subtle hints of vanilla, offering an elegant and refined tasting experience	17	9	6	375
<b>PATRON AÑEJA</b> Velvety experience with its sweet agave and rich oak aromas	14	-	-	310
<b>DON JULIO</b> Perfect balance between sweet agave and subtle oak notes	14	-	-	310
<b>GRAND ORENDAIN</b> Charms with its balanced agave and subtle oak notes	13	-	-	285
<b>1800 CRISTALINO</b> Captivates with its sweet agave and delicate oak nuances	10	-	-	225
<b>TEQUILA EXTRA AÑEJO</b>				
<b>MANDALA</b> Three years in new French oak and ex-Cognac barrels create an intense profile of fruit and toasted agave character	45	23	16	800
<b>CHULA PARRANDA</b> Five years in new French oak brings a mellow and rich tequila, with a creamy and long finish	33	17	12	580
<b>TRES MUJERES IERA GENERACION 1953</b> Five years in Canadian new oak creates a great harmony with all the characteristics of the agave spirit: cinnamon, caramel, and vanilla	30	15	10	500
<b>SAN MATIAS GRAN RESERVA</b> Thirty-six months in new French oak bring a velvety age and complex tequila, with a fruity, mellow, and spiced profile	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 REPOSADO

	1 OZ	1/2 OZ	1/3 OZ	BTL
<b>AMOR PROHIBIDO ESPADIN REPOSADO</b> Nine months in new French oak creates a complex, sweet, and smoky profile for this mezcal from San Luis del Río, Oaxaca	22	11	8	380
<b>LOS AMANTES ESPADIN REPOSADO</b> Six months in new French oak creates a rich and smooth profile for the sweet and smoky character of the spirit	18	9	6	351

## MEZCAL JOVEN

<b>CONVITE SPECIAL EDITION COYOTE A. AMERICANA</b> Captivates the senses with its wild agave aromas and complex earthy notes	27	14	9	430
<b>DONAJI OLLA DE BARRO ESPADIN ANCESTRAL</b> Using an ancestral method of production, the mezcal expresses sweet agave notes, along with herbal and earthy characteristics that belong to its traditional process from Santa Catarina Minas, Oaxaca	24	12	8	420
<b>CASA PARADA MEXICANO</b> A wild agave from La Sierra Sur of Oaxaca that ages for 10 to 15 years before harvest; this complex mezcal brings a floral, herbal, and fruity profile	21	11	7	375
<b>LOS AMANTES ESPADIN</b> Triple distillation mezcal with very sophisticated characteristics features fruity and herbal notes followed by a sweet and smooth finish	17	9	6	339
<b>SEÑOR MONO ESPADIN/TOBALA</b> This spirit blends the two best agaves from the Mahuatlán de Porfirio Díaz region, creating a mezcal that is fruity, herbal, complex, and smoky	15	8	5	312
<b>NITZUGA ESPADIN</b> From Santiago Matatlán, Oaxaca, Casa Nitzúga brings an exceptional expression of their Espadín with a complex citrus, floral, fruity, and smoky profile	15	8	5	300
<b>SINAI ESPADIN ORGANICO</b> Certified as organic and biodynamic, Sinai offers a very elegant expression of the Espadín from the San Dionisio Ocotepc region, featuring floral, fruity, and smooth characteristics	15	8	5	300
<b>HERBOLARIO ESPADIN</b> The traditional elaboration process in the region of Santa María Quiégolani, Oaxaca, results in a very herbal, floral, and hearty expression in the Espadín from this region	12	-	-	255
<b>07.12 VIVE ESPADIN</b> San Dionisio Ocotepc, Oaxaca, is well known for its traces of minerality in mezcal production, and this is a very good example of it: smoky, mineral, floral, and herbal	11	-	-	235
<b>TEHUANA CON CHILE ESPADIN</b> Mezcal Abocado is category created by infusing endemic ingredients post-distillation, such as agave worms, fruits, spices, and insects. Tehuana con chile stands out by using pasilla chili, resulting in a fruity, smooth mezcal with earthy and spicy notes	11	-	-	220
<b>LOS CUERUDOS ESPADIN</b> The fruity notes and rich smokiness of this mezcal come from the traditional process in the region of San Pedro Totolapan, Oaxaca	11	-	-	215
<b>MEZCOLOGO ESPADIN</b> Certified as vegan through its traditional elaboration process, this mezcal expresses rich fruitiness and smokiness	9	-	-	200
<b>ENMASCARADO ESPADIN</b> The fruity notes and rich smokiness of this mezcal come from the traditional process in the region of Santiago Matatlan, Oaxaca	9	-	-	200
<b>CHEÉ CUISHE</b> Ten-year-old wild agave from Miahuatlán, Oaxaca, Cuishe agave expresses a botanical and herbal characteristic with a robust texture and a long finish	23	12	8	400
<b>HABITANTE ESPADIN</b> This is a soft and easygoing expression of Oaxaca Espadín, with smoky and herbal characteristics smoothly represented	8	-	-	180

## MEZCAL AÑEJO

<b>LOS AMANTES AÑEJO ESPADIN</b> Eighteen months in new French oak make this Espadín a very elegant and complex expression in its category, featuring notes of chocolate, coffee, tobacco, and agave honey	21	11	7	375
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