

LOVE

We love that Mexican ingredients have always been local and fresh. We love that the Mexican culture is rich with a unique and vibrant warmth. And we love that the most treasured asset in Mexico is the family. Welcome to ours.

Buena Salud - Good Health



We Love Paying it Forward

Your loyalty will help us to serve 1,500 meals each week in San Miguel de Allende, Mexico where we have both sponsored and helped to build school kitchens. Local mothers find employment by cooking. Local children get what is often their only nutritious meal of the day so they can concentrate on what they do best: learning.

Find Our Locations & Learn More
besitomexican.com

Lunch & Dinner served Seven Days a Week.

Follow Us



☉ Denotes Organic Ingredient

Before placing your order, please inform your server if a person in your party has a food allergy.

* These items cooked raw or cooked to your specifications. Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.



GUACAMOLE

Made Tableside en Molcajete

Served with warm tortilla chips and salsa de tomate y jalapeño // 11⁹⁵

APERITIVOS

Queso Fundido

Baked queso Chihuahua, rajas, chorizo, cilantro, white onion // 8⁹⁵

Sopa de Tortilla

Tortilla soup, avocado, pulled chicken, queso Chihuahua, chopped cilantro, toasted pasilla chile, crema, onion // 7⁹⁵

Flautas de Pollo

Crispy chicken tacos, queso fresco, crema, onions, cilantro, salsa verde cruda, salsa guajillo // 7⁹⁵

☉ Empanadas de Hongos

Empanadas, organic crimini and button mushrooms, goat cheese, salsa verde cruda // 7⁹⁵

Panquesito de Jaiba

Crispy jumbo lump crab cake, roasted habanero cream sauce, roasted corn salad, cilantro, queso fresco // 14⁹⁵

Ceviche del Dia

Ceviche made daily, with plantains and corn tortilla chips // MKT

Tamale de Elote y Camarones

Shrimp a la plancha, fresh corn tamale, chipotle chile cream, onions, cilantro, queso fresco // 10⁹⁵

ACOMPañANTES

Sides // 4⁹⁵ each

Elotes de la Calle

Roasted Mexican street corn, queso fresco, chile molido

Platanos con Crema

Fried sweet plantains, crema, queso fresco

Pico de Gallo

Fresh tomato, onion, green chile, cilantro, lime

Tamale de Elote

Fresh corn tamale, chipotle chile cream, onion, cilantro, queso fresco

☉ Espinaca al Ajo

Organic baby spinach, garlic, chile

Jicama

Jicama, fresh lime, chile molido

All served with organic frijoles negros and house rice for the table

☉ STREET TACOS Three Warm Soft Corn Tortillas or Crispy

Camarones

Crispy shrimp, shredded organic romaine lettuce, pico de gallo, chipotle cream salsa, queso fresco // 11⁹⁵

Pollo Asado

Adobo marinated chicken, organic romaine lettuce, grilled tomato salsa, queso fresco, onion, chipotle cream, chopped cilantro // 10⁹⁵

Pollo Tinga

Shredded chicken with tomato chipotle, organic romaine lettuce, queso Chihuahua, crema, pico de gallo // 10⁹⁵

Pescado

Fish tacos, pickled red onion, shredded organic romaine lettuce, salsa molcajete // 11⁹⁵

Carne Asada*

Grilled marinated skirt steak, organic romaine lettuce, pico de gallo, chile de arbol salsa, queso fresco // 10⁹⁵

Carnitas

Pork carnitas, organic romaine lettuce, black bean salsa, pickled red onion, queso fresco // 10⁹⁵

PLATOS FUERTES

Quesadilla de Pollo

Chicken a la plancha, queso Chihuahua, poblano rajas, salsa verde cruda, pico de gallo, crema // 10⁹⁵

☉ Quesadilla de Calabaza

Squash blossoms, roasted green chile, queso Chihuahua, organic crimini and button mushrooms, salsa verde cruda, pico de gallo, crema // 8⁹⁵

Costillas al Piquin

Boneless beef short ribs, rajas, crema, tomatillo-chile piquin salsa // 16⁹⁵

☉ Ensalada Mexicana*

Chicken a la plancha, chopped organic romaine, roasted corn, organic black beans, crispy boniato, tomatoes, queso fresco, crispy tortilla strips, chipotle cream dressing or citrus vinaigrette // 12⁹⁵
Sub - Shrimp add 1 // Skirt Steak add 3 // Salmon add 3

Enchiladas Suizas

Swiss style enchiladas, shredded chicken, tomatillo cream sauce, queso Chihuahua, onions, cilantro // 18⁹⁵

Enchiladas Mixtas

Skirt steak, grilled chicken, chorizo, guajillo cream salsa, sweet plantains, cilantro, queso fresco // 19⁹⁵

Enchiladas de Mole Poblano

Shredded chicken baked in mole poblano, queso fresco, cilantro, onion // 17⁹⁵

Filete de Res al Chipotle*

Filet mignon marinated in Negra Modelo, chipotle quemado salsa, queso Chihuahua, nopales, plantains, queso fresco // 27⁹⁵

☉ Camarones Ajillo

Jumbo shrimp and organic crimini and button mushrooms cooked in a garlic chile salsa, mashed boniato, pico de gallo // 24⁹⁵

Pescado Veracruzana*

Today's selection of fresh fish cooked in a light Veracruz sauce, tomatoes, sweet peppers, olives, capers, cilantro // MKT

☉ Chile Rellenos con Hongos

Poblano peppers filled with organic: baby spinach; crimini and button mushrooms, goat cheese, raisins, pine nuts, salsa ranchera // 17⁹⁵

IRON SKILLET TACOS

Pollo

Adobo marinated grilled chicken breast, melted queso Chihuahua, pico de gallo, avocado salsa verde, chile de arbol salsa // 17⁹⁵

Res

Grilled skirt steak, melted queso Chihuahua, pico de gallo, avocado salsa verde, chile de arbol salsa // 18⁹⁵

Mixtos

Grilled skirt steak, chorizo, chicken, melted queso Chihuahua, nopales salad, avocado salsa verde, chile de arbol salsa // 20⁹⁵

Pastor

Pineapple and guajillo marinated pork, grilled pineapple salsa, avocado salsa verde, chile de arbol salsa // 17⁹⁵

☉ Vegetales

Organic: baby spinach; crimini and button mushrooms, goat cheese, avocado salsa verde, chile de arbol salsa, avocado // 17⁹⁵

TEQUILA

~Legend has it that all good tequila revives the brain, warms the heart, uplifts the spirit and overhauls the machinery~

Made from the fermented distilled sap of the piña, or the "heart" of the blue agave plant. Enjoy them slowly and respectfully. *Add SI for margarita.*

Homemade Sangrita, a classic Mexican tequila chaser, served with every selection.

BLANCO SILVER Shooters

Milagro sugar cane, very smooth	9
1800 smooth, citrus	9
Herradura smoky herb	9
Espolon sweet agave, floral, tropical	9
7 Leguas grapefruit notes, peppery, spicy, vanilla	9
Corralejo agave fruit, crisp	9
El Tesoro essence of the agave	10
Cabo Wabo floral, spicy lime	10
Corazon pineapple, peppery finish	10
Avion crisp, clean, exceptionally smooth	10
Porfidio sweet agave, floral accent, hints of spice	11
Don Julio real smooth, hint of black pepper	11
Patrón crisp, oak, citrus flavors	11
☉ Casa Noble Crystal citrus, pepper, sweet agave	11
☉ Tres Generaciones Plata medium, minty	11
El Mayor crisp, light, hint of pepper	11
Casamigos vanilla, crisp, smooth finish	11
Riazul earthy, herbal, sweet agave	11
Gran Centenario smooth, herbal, citrus	12
Corgo sweet creamy, black cherry aromas	12
Partida clean, crisp, citrus, herbs, tropical fruit	13
Clase Azul clean, crisp, tropical, smooth finish	14
Roca Patron black pepper, pumpkin, lime tea	14
Grand Patrón Platinum smooth, herbal, citrus	35***

REPOSADO Sippers

Jose Cuervo Gold sweet, subtle agave, hints of oak and vanilla	8
7 Leguas orange blossoms, cherry fruit notes, nectar sweetness	10
Espolon roasted agave, tropical fruit	10
1800 vanilla, smooth, smoke	10
Milagro agave, caramel, slightly spicy finish	11
Herradura honey, grass, citrus	11
Patrón fresh oak flavors	11
Corralejo fruity, spicy, herbal	11
☉ Tres Generaciones pepper, spice, tropical, herbs, smooth finish	11
Avion cherry, pear, peach, hints of caramel and vanilla	11
El Tesoro spicy, wood flavors, smooth	12
☉ Casa Noble vanilla, lemongrass, floral	12
Corazon smooth agave, bell pepper, herbs	12
Cabo Wabo peppery, fruity, herbs	12
El Mayor oak, smooth, agave, honey finish	12
Casamigos smooth, clean hints of caramel	12
Cazadores toffee aroma, fruit, pepper	12
Don Julio slightly oaky, smooth	12
Gran Centenario sweet, oaky, clean spice	12
Riazul citrus, light agave, chocolate	12
Corgo hints of oak, chocolate and honey smooth finish	13
Partida vanilla, hazelnut, almond with a touch of sweetness	14
Don Julio 70 honey, vanilla, caramel, chocolate	14
Maestro Dobl Diamond smooth, herbs, citrus	15***
Roca Patron oak, vanilla, ginger, caramel	15***
Clase Azul spice, caramel, earthy agave, sweet finish	18***

AÑEJO Savors

Traditionally sipped in tequila snifters	
7 Leguas agave fruit notes, buttery, oak barrel finish	11
Herradura dark, toffee aromas, oaky	12
Milagro butterscotch, grilled fruit	12
☉ Tres Generaciones big honey flavor	12
Avion hints of vanilla, caramel, coconut, maple	12
El Tesoro aged two years in bourbon barrels	13
Patrón light spearmint, grapefruit, orange	13
El Mayor sweet agave, caramel, spicy pepper	13
☉ Casa Noble butterscotch, vanilla, chocolate	13
Corralejo smooth, rich oak	13
Riazul agave, honey, vanilla, spicy	13
Corgo warm caramel, golden raisin, floral tones, honey	14
1800 full bodied, oak, spice	14
Partida smooth, rich, banana, chocolate, sweet pear	14
Porfidio light agave, caramel, sweet buttery finish	15***
Corazon buttery, smooth	15***
Gran Centenario soft, oak, velvet smooth	15***
Cabo Wabo caramel, vanilla, chocolate	16***
Roca Patron woody, nuts, raisins, grapefruit	16***
Don Julio rich, wild honey, buttery	16***

REFRESCOS Non-Alcoholic Beverages

Besito Passion Fruit Iced Tea // 3⁰⁰

Passion Fruit Iced Tea, served with a side of agave nectar

Besito Limonada // 3⁰⁰

Fresh squeezed lemons, simple syrup

Arnold Palmer // 3⁰⁰

50 / 50 Limonada & Passion Fruit Iced Tea

Juices // 3⁰⁰

Sabores / Flavors

Pineapple, Orange, Grapefruit, Cranberry, Pomegranate/Tangerine

Jarrito Mexican Sodas // 3⁰⁰

Sabores / Flavors

Mandarin, Grapefruit, Lemon-Lime, Strawberry, Apple

Soda // 2⁷⁵

Sabores / Flavors

Coke, Diet Coke, Sprite, Ginger Ale, Club Soda, Tonic

BEBIDAS ESPECIALES

Specialty Non-Alcoholic Drinks // 5⁰⁰

Besito Margarita

Mango Margarita

Bloody Mary

Besito Mojito

Magarita de Fresas

Margarita de Tamarindo

BEBIDAS CALIENTES Hot Beverages

Café

Coffee // 2²⁵

Cappuccino // 3⁹⁵

Espresso single // 3⁵⁰
double // 6²⁵

Té // 3⁰⁰

Many flavors to choose from

Cocoa // 4⁰⁰

Cocoa Caliente

Our special blend of Mexican hot chocolate, lbarra, whipped cream

Café y Chocolate

Hot coffee, Mexican chocolate and whipped cream

CERVEZAS Beers // 6 each

Corona slightly sweet aroma, light, crisp flavor

Corona Light light, crisp flavor

Pacífico pale gold, full flavored crisp, top seller in Mexico

Sol light, crisp

Tecate medium bodied, strong flavor

Modelo Especial rich body, light crisp flavor

Dos Equis Amber slight caramel aroma, rich malty taste

Negra Modelo sweet, heavy aroma with rich licorice taste

Clausthaler light on calories, no alcohol

WINES

SANGRIA DE BESITO 9 glass / 30 pitcher

Our Mexican specialty by the glass or pitcher.

A blend of red or white wine, Cointreau, peach liquor, fresh fruit and juices

VINO BLANCO White wine

Sauvignon Blanc KIM CRAWFORD, Marlborough New Zealand 11 glass / 42 bottle

Pinot Grigio RUFFINO, Tuscany Italy 8 glass / 30 bottle

Riesling BLUFELD, Mosel Germany 9 glass / 34 bottle

Albarino, RAMON BILBAO, Valinas Spain 8 glass / 30 bottle

Chardonnay WILLIAM HILL, Central Coast California 10 glass / 38 bottle

Chardonnay KENDALL JACKSON, Jackson Estates California 12 glass / 46 bottle

VINO TINTO Red wine

Pinot Noir HOB NOB, France 8 glass / 30 bottle

Pinot Noir LA CREMA, California 28 half / 61 bottle

Merlot RAVENS WOOD, California 8 glass / 30 bottle

Malbec BROQUEL, Mendoza Argentina 12 glass / 46 bottle

Cabernet WILLIAM HILL, Central Coast California 9 glass / 34 bottle

Cabernet MEDALLA REAL SANTA RITA, Maipo Valley Chile 12 glass / 46 bottle

Rioja CAMPO VIEJO RESERVA, Rioja Spain 9 glass / 34 bottle

CAVA + CHAMPAGNE

Brut Cava, CORDONIU CLASICO, Spain 8 glass / 25 bottle

Champagne Brut, VUEVE CLICQUOT Yellow Label, France 43 half / 85 bottle

COCKTAILS

de la Casa

Besito Patrón Margarita

Patrón reposado tequila, Cointreau, pomegranate-tangerine juice, fresh squeezed lime // 11

Pepino Margarita

Avion blanco tequila, cucumber, jalapeño, Cointreau, agave nectar, fresh squeezed lime // 11

Besito Tequila Mojito

Patrón reposado tequila, fresh mint, club soda, sugar cane // 11

La Casa Margarita

House frozen, pomegranate and tangerine juices, tequila blanco, triple sec, fresh squeezed lime // 9

Partida Natural Margarita

Partida blanco tequila, agave nectar, fresh squeezed lime // 13

La Sandia Margarita {Watermelon}

☉ Organic Casa Noble blanco tequila, Cointreau, fresh watermelon, agave nectar, fresh squeezed lime // 12

Don and Ginger

Don Julio reposado, ginger ale, crushed lemon // 12

Sangria de Besito

A Mexican specialty by the glass or pitcher. A blend of red or white wine, Cointreau, peach liquor, fresh fruit and juices // 9 glass / 30 pitcher

Market Margarita

Corgo reposado tequila, triple sec, agave nectar, pineapple juice, cilantro, jalapeño, fresh squeezed lime // 13

Classic Margarita

Blue Agave blanco tequila, triple sec, fresh squeezed lime // 9

Mango Margarita

Herradura blanco tequila, triple sec, mango, fresh squeezed lime // 9

Cocoloma

1800 Coconut tequila, Cointreau, grapefruit soda, agave nectar, fresh squeezed lime // 11

Besito La Michelada

Classic Mexican cocktail served with your choice of beer, fresh squeezed lime, Tabasco, Worcestershire sauce, salted rim // 7

Margarita de Fresas

Veev Acai Spirit, Partida blanco tequila, fresh strawberries, splash orange juice // 12

Margarita de Tamarindo

Milagro blanco tequila, Cointreau, tamarind puree, passion fruit puree, agave nectar, fresh squeezed lime, chipotle salted rim // 13

BESITO

→ MEXICAN ←



GIFT CARDS

give someone a
little kiss of mexico

LOVE

We love that Mexican ingredients have always been local and fresh. We love that the Mexican culture is rich with a unique and vibrant warmth. And we love that the most treasured asset in Mexico is the family. Welcome to ours.

Buena Salud · Good Health



We Love Paying it Forward

Your loyalty will help us to serve 1,500 meals each week in San Miguel de Allende, Mexico where we have both sponsored and helped to build school kitchens. Local mothers find employment by cooking. Local children get what is often their only nutritious meal of the day so they can concentrate on what they do best: learning.

Find Our Locations & Learn More
besitomexican.com

Lunch & Dinner served Seven Days a Week.

Follow Us



☉ Denotes Organic Ingredient

Before placing your order, please inform your server if a person in your party has a food allergy.

* These items cooked raw or cooked to your specifications. Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.



GUACAMOLE

Made Tableside en Molcajete

Served with warm tortilla chips and salsa de tomate y jalapeño // 11⁹⁵

APERITIVOS

Queso Fundido

Baked queso Chihuahua, rajas, chorizo, cilantro, white onion // 8⁹⁵

☉ **Tacos de Pescado**

Fish tacos, pickled red onion, shredded organic romaine lettuce, salsa molcajete // 11⁹⁵

☉ **Tacos de Camarones**

Crispy shrimp, shredded organic romaine lettuce, pico de gallo, chipotle cream salsa, cilantro, queso fresco // 11⁹⁵

Sopa de Tortilla

Tortilla soup, avocado, pulled chicken, queso Chihuahua, chopped cilantro, toasted pasilla chile, crema, onion // 7⁹⁵

Flautas de Pollo

Crispy chicken tacos, queso fresco, crema, onions, cilantro, salsa verde cruda, salsa guajillo // 7⁹⁵

☉ **Empanadas de Hongos**

Empanadas, organic crimini and button mushrooms, goat cheese, salsa verde cruda // 7⁹⁵

☉ **Tacos de Carne Asada***

Grilled marinated skirt steak, organic romaine lettuce, pico de gallo, chile de arbol salsa, queso fresco // 10⁹⁵

☉ **Quesadilla de Calabaza**

Squash blossoms, roasted green chile, queso Chihuahua, organic crimini and button mushrooms, salsa verde cruda, pico de gallo, crema // 8⁹⁵

Panquesito de Jaiba

Crispy jumbo lump crab cake, roasted habanero cream sauce, roasted corn salad, cilantro, queso fresco // 14⁹⁵

Ceviche del dia

Ceviche made daily, with plantains and corn tortilla chips // MKT

Tamale de Elote y Camarones

Shrimp a la plancha, fresh corn tamale, chipotle chile cream, onions, cilantro, queso fresco // 10⁹⁵

ACOMPAÑANTES

Sides // 4⁹⁵

Elotes de la Calle

Roasted Mexican street corn, queso fresco, chile molido

Platanos con Crema

Fried sweet plantains, crema, queso fresco

Pico de Gallo

Fresh tomato, onion, green chile, cilantro, lime

Tamale de Elote

Fresh corn tamale, chipotle chile cream, onion, cilantro, queso fresco

☉ **Espinaca al Ajo**

Organic baby spinach, garlic, chile

Jicama

Jicama, fresh lime, chile molido

PLATOS PRINCIPALES

////////////////////////////////////
All served with organic frijoles negros and house rice for the table

IRON SKILLET TACOS

Pollo

Adobo marinated grilled chicken breast, melted queso Chihuahua, pico de gallo, avocado salsa verde, chile de arbol salsa // 17⁹⁵

Res

Grilled skirt steak, melted queso Chihuahua, pico de gallo, avocado salsa verde, chile de arbol salsa // 18⁹⁵

Mixtos

Grilled skirt steak, chorizo, chicken, melted queso Chihuahua, nopales salad, avocado salsa verde, chile de arbol salsa // 20⁹⁵

Pastor

Pineapple and guajillo marinated pork, grilled pineapple salsa, avocado salsa verde, chile de arbol salsa // 17⁹⁵

☉ **Vegetales**

Organic: baby spinach; crimini and button mushrooms, goat cheese, avocado salsa verde, chile de arbol salsa, avocado // 17⁹⁵

PLATOS FUERTES

Enchiladas Suizas

Swiss style enchiladas, shredded chicken, tomatillo cream sauce, queso Chihuahua, onions, cilantro // 18⁹⁵

Enchiladas Mixtas

Skirt steak, grilled chicken, chorizo, guajillo cream salsa, sweet plantains, cilantro, queso fresco // 19⁹⁵

Enchiladas Carnitas

Pork carnitas baked in a black bean jalapeño salsa, salsa molcajete, crispy bacon, queso fresco, onions, cilantro // 19⁹⁵

Budin de Mariscos

A tortilla pie of shrimp and jumbo lump crab, spiced tomato salsa, queso Chihuahua, poblano cream sauce, pico de gallo // 21⁹⁵

Enchiladas de Mole Poblano

Shredded chicken baked in mole poblano, queso fresco, cilantro, onion // 17⁹⁵

Salmon Manchamanteles*

Roasted salmon, plantains, pineapple pico de gallo, mole manchamanteles // 22⁹⁵

Filete de Res al Chipotle*

Filet Mignon marinated in Negra Modelo, chipotle quemado salsa, queso Chihuahua, nopales, plantains, queso fresco // 27⁹⁵

Pescado Con Pipian y Atole*

Pan seared Mahi Mahi with a blue corn and crab crust, pumpkin seed pipian, sweet corn atole, cilantro, chayote salad // 23⁹⁵

☉ **Camarones Ajillo**

Jumbo shrimp and organic crimini and button mushrooms cooked in a garlic chile salsa, mashed boniato, pico de gallo // 24⁹⁵

Alambre de Res* {Skewer}

Grilled NY Strip steak and chorizo, house rice, cilantro, salsa verde, salsa ranchera // 24⁹⁵

Alambre de Camarones {Skewer}

Grilled shrimp, calabacitas, salsa verde, pico de gallo, queso fresco, cilantro // 24⁹⁵

☉ **Ensalada Mexicana***

Chicken a la plancha, chopped organic romaine, roasted corn, organic black beans, crispy boniato, tomatoes, queso fresco, crispy tortilla strips, chipotle cream dressing or citrus vinaigrette // 17⁹⁵

Sub - Shrimp add 2 // Skirt Steak add 3 // Salmon add 3

Pescado Veracruzana*

Today's selection of fresh fish cooked in a light Veracruz sauce, tomatoes, sweet peppers, olives, capers, cilantro // MKT

Costillas al Piquin

Boneless beef short ribs, rajas, crema, tomatillo-chile piquin salsa // 23⁹⁵

☉ **Chile Rellenos con Hongos**

Poblano peppers filled with organic: baby spinach; crimini and button mushrooms, goat cheese, raisins, pine nuts, salsa ranchera // 17⁹⁵

TEQUILA

~Legend has it that all good tequila revives the brain, warms the heart, uplifts the spirit and overhauls the machinery~

Made from the fermented distilled sap of the piña, or the "heart" of the blue agave plant. Enjoy them slowly and respectfully. *Add \$1 for margarita.*

Homemade Sangrita, a classic Mexican tequila chaser, served with every selection.

BLANCO SILVER Shooters

Milagro sugar cane, very smooth	9
1800 smooth, citrus	9
Herradura smoky herb	9
Espolon sweet agave, floral, tropical	9
7 Leguas grapefruit notes, peppery, spicy, vanilla	9
Corralejo agave fruit, crisp	9
El Tesoro essence of the agave	10
Cabo Wabo floral, spicy lime	10
Corazon pineapple, peppery finish	10
Avion crisp, clean, exceptionally smooth	10
Porfidio sweet agave, floral accent, hints of spice	11
Don Julio real smooth, hint of black pepper	11
Patrón crisp, oak, citrus flavors	11
Ⓞ Casa Noble Crystal citrus, pepper, sweet agave	11
Ⓞ Tres Generaciones Plata medium, minty	11
El Mayor crisp, light, hint of pepper	11
Casamigos vanilla, crisp, smooth finish	11
Riazul earthy, herbal, sweet agave	11
Gran Centenario smooth, herbal, citrus	12
Corzo sweet creamy, black cherry aromas	12
Partida clean, crisp, citrus, herbs, tropical fruit	13
Clase Azul clean, crisp, tropical, smooth finish	14
Roca Patron black pepper, pumpkin, lime tea	14
Grand Patrón Platinum smooth, herbal, citrus	35***

REPOSADO Sippers

Jose Cuervo Gold sweet, subtle agave, hints of oak and vanilla	8
7 Leguas orange blossoms, cherry fruit notes, nectar sweetness	10
Espolon roasted agave, tropical fruit	10
1800 vanilla, smooth, smoke	10
Milagro agave, caramel, slightly spicy finish	11
Herradura honey, grass, citrus	11
Patrón fresh oak flavors	11
Corralejo fruity, spicy, herbal	11
Ⓞ Tres Generaciones pepper, spice, tropical, herbs, smooth finish	11
Avion cherry, pear, peach, hints of caramel and vanilla	11
El Tesoro spicy, wood flavors, smooth	12
Ⓞ Casa Noble vanilla, lemongrass, floral	12
Corazon smooth agave, bell pepper, herbs	12
Cabo Wabo peppery, fruity, herbs	12
El Mayor oak, smooth, agave, honey finish	12
Casamigos smooth, clean hints of caramel	12
Cazadores toffee aroma, fruit, pepper	12
Don Julio slightly oaky, smooth	12
Gran Centenario sweet, oaky, clean spice	12
Riazul citrus, light agave, chocolate	12
Corzo hints of oak, chocolate and honey smooth finish	13
Partida vanilla, hazelnut, almond with a touch of sweetness	14
Don Julio 70 honey, vanilla, caramel, chocolate	14
Maestro Dobl Diamond smooth, herbs, citrus	15***
Roca Patron oak, vanilla, ginger, caramel	15***
Clase Azul spice, caramel, earthy agave, sweet finish	18***

AÑEJO Savors

Traditionally sipped in tequila snifters	
7 Leguas agave fruit notes, buttery, oak barrel finish	11
Herradura dark, toffee aromas, oaky	12
Milagro butterscotch, grilled fruit	12
Ⓞ Tres Generaciones big honey flavor	12
Avion hints of vanilla, caramel, coconut, maple	12
El Tesoro aged two years in bourbon barrels	13
Patrón light spearmint, grapefruit, orange	13
El Mayor sweet agave, caramel, spicy pepper	13
Ⓞ Casa Noble butterscotch, vanilla, chocolate	13
Corralejo smooth, rich oak	13
Riazul agave, honey, vanilla, spicy	13
Corzo warm caramel, golden raisin, floral tones, honey	14
1800 full bodied, oak, spice	14
Partida smooth, rich, banana, chocolate, sweet pear	14
Porfidio light agave, caramel, sweet buttery finish	15***
Corazon buttery, smooth	15***
Gran Centenario soft, oak, velvet smooth	15***
Cabo Wabo caramel, vanilla, chocolate	16***
Roca Patron woody, nuts, raisins, grapefruit	16***
Don Julio rich, wild honey, buttery	16***

TEQUILA FACTS // FLIGHTS

Tasting of 3 tequilas, 1oz. each Amigo! Choose any three listed by category, except those marked with ***

Blanco Silver // 17

Robust, unaged, white tequila

Reposado // 21

Refined, aged 2-12 months in oak barrels

Añejo // 23

Smooth, full bodied, aged a minimum of 1 year in oak barrels

Vertical // 21

Choose one of each: blanco, reposado, añejo

EXTRA AÑEJO Fine dessert sippers

Don Julio 1942 ripe apple, rich oak, vanilla Gold Medal Winner	25***
Herradura Suprema aged 5 years in French oak, rose petal, vanilla, citrus, smooth finish	35***
Avion 44 aged 44 months in American white oak, butterscotch, maple, fruit	40***
Don Julio Real aged 5 years in white oak, oaky caramel, chocolate, almond	40***
Partida Elegante aged 3 years in American Oak, sweet chocolate, vanilla, hazelnut	45***
Gran Patron Piedra aged 4 years in American Oak, herbaceous, fresh agave, citrus, vanilla	55***
Grand Patrón Burdeos aged in American & French Colonial Oak, smooth, sweet, light agave, vanilla	90***

MEZCAL Shooters // Unaged, creamier, light smoky taste

Crema de Mezcal roasted maguey, vanilla, creamy almond	9
Los Amantes Joven complex with fresh citrus quality, delicate smokiness	13
Los Amantes Reposado earthy, smoky flavors, soft sweet, warm	14
Illegal Joven (young) light smoke emerges, white pepper, green apple	12
Illegal Reposado light smoky nose, butterscotch, caramelized pear	13
Illegal Añejo smoke, bitter orange, maple, hints of tobacco, caramelized espadin	15

PARA FINALIZAR After dinner drinks

Patrón XO Café Flavors of coffee, rich chocolate, vanilla; neat or rocks	8
Patrón XO Café Dark Cocoa Flavors of coffee, rich chocolate, hints of tequila; neat or rocks	8
1921 Crema de Tequila Flavors of coffee, authentic Mexican tequila, soft hint of cream	8
Avion Espresso Flavors of espresso, hints of Avion tequila blanco	8
Café Mexicano Patrón XO Café, freshly brewed coffee, whipped cream, cinnamon	8
Café Agave Patrón XO Café, 1921 Crema Tequila, crumbled Maria cookies	13

Non-Alcoholic Treats

Cocoa Caliente our special blend of Mexican hot chocolate, Ibarra, whipped cream	4
Café y Chocolate hot coffee, Mexican chocolate and whipped cream	4

CERVEZAS Beers // 6 each

Corona slightly sweet aroma, light, crisp flavor	
Corona Light light, crisp flavor	
Pacifico pale gold, full flavored crisp, top seller in Mexico	
Sol light, crisp	
Tecate medium bodied, strong flavor	
Modelo Especial rich body, light crisp flavor	
Dos Equis Amber slight caramel aroma, rich malty taste	
Negra Modelo sweet, heavy aroma with rich licorice taste	
Clausthaler light on calories, no alcohol	

WINES

SANGRIA DE BESITO

Our Mexican specialty by the glass or pitcher. 9 glass / 30 pitcher
A blend of red or white wine, Cointreau, peach liquor, fresh fruit and juices

VINO BLANCO White wine

Sauvignon Blanc KIM CRAWFORD, Marlborough New Zealand	11 glass / 42 bottle
Pinot Grigio RUFFINO, Tuscany Italy	8 glass / 30 bottle
Riesling BLUFELD, Mosel Germany	9 glass / 34 bottle
Albarino, RAMON BILBAO, Valinas Spain	8 glass / 30 bottle
Chardonnay WILLIAM HILL, Central Coast California	10 glass / 38 bottle
Chardonnay KENDALL JACKSON, Jackson Estates California	12 glass / 46 bottle

VINO TINTO Red wine

Pinot Noir HOB NOB, France	8 glass / 30 bottle
Pinot Noir LA CREMA, California	28 half / 61 bottle
Merlot RAVENS WOOD, California	8 glass / 30 bottle
Malbec BROQUEL, Mendoza Argentina	12 glass / 46 bottle
Cabernet WILLIAM HILL, Central Coast California	9 glass / 34 bottle
Cabernet MEDALLA REAL SANTA RITA, Maipo Valley Chile	12 glass / 46 bottle
Rioja CAMPO VIEJO RESERVA, Rioja Spain	9 glass / 34 bottle

CAVA + CHAMPAGNE

Brut Cava, CORDONIU CLASICO, Spain	8 glass / 25 bottle
Champagne Brut, VUEVE CLICQUOT Yellow Label, France	43 half / 85 bottle



Ask For Our Recommendation!

COCKTAILS

de la Casa

Besito Patrón Margarita

Patrón reposado tequila, Cointreau, pomegranate-tangerine juice, fresh squeezed lime // 11

Pepino Margarita

Avion blanco tequila, cucumber, jalapeño, Cointreau, agave nectar, fresh squeezed lime // 11

Besito Tequila Mojito

Patrón reposado tequila, fresh mint, club soda, sugar cane // 11

La Casa Margarita

House frozen, pomegranate and tangerine juices, tequila blanco, triple sec, fresh squeezed lime // 9

Partida Natural Margarita

Partida blanco tequila, agave nectar, fresh squeezed lime // 13

La Sandia Margarita {Watermelon}

Ⓞ Organic Casa Noble blanco tequila, Cointreau, fresh watermelon, agave nectar, fresh squeezed lime // 12

Don and Ginger

Don Julio reposado, ginger ale, crushed lemon // 12

Sangria de Besito

A Mexican specialty by the glass or pitcher. A blend of red or white wine, Cointreau, peach liquor, fresh fruit and juices // 9 glass / 30 pitcher

Market Margarita

Corzo reposado tequila, triple sec, agave nectar, pineapple juice, cilantro, jalapeño, fresh squeezed lime // 13

Classic Margarita

Blue Agave blanco tequila, triple sec, fresh squeezed lime // 9

Mango Margarita

Herradura blanco tequila, triple sec, mango, fresh squeezed lime // 9

Cocoloma

1800 Coconut tequila, Cointreau, grapefruit soda, agave nectar, fresh squeezed lime // 11

Besito La Michelada

Classic Mexican cocktail served with your choice of beer, fresh squeezed lime, Tabasco, Worcestershire sauce, salted rim // 7

Margarita de Fresas

Veev Acai Spirit, Partida blanco tequila, fresh strawberries, splash orange juice // 12

Margarita de Tamarindo

Milagro blanco tequila, Cointreau, tamarind puree, passion fruit puree, agave nectar, fresh squeezed lime, chipotle salted rim // 13

BESITO

→ MEXICAN ←



GIFT CARDS

give someone a little kiss of Mexico