PULQUERIA

MAGUEY NOPE TLACUALLI

MENU LATE NIGHT

PULQUE

Pulque Clásico 6
Natural Fermented Agave Jiuce

Pulque de Casa 14
Fresh Daily Selection Below:

- **Coconut**
  Coconut, Pulque, Agave, Lime, Tequila
- **Mango**
  Mango, Pulque, Agave, Lime, Tequila
- **Tomatillo**
  Green Tomatillo, Pulque, Lime, Mezcal
- **Pineapple**
  Pineapple, Fresh Corn, Pulque, Lime, Mezcal
- **Watermelon**
  Watermelon, Pulque, Lime, Mezcal
- **Tamarindo**
  Tamarind, Pulque, Agave, Lime, Tequila

Watermelon Bomb 40
< for three >
Fresh Half of Watermelon, Filled with Frozen Watermelon Margarita

MARGARITAS

Margarita de Mercado 15
Infused with Seasonal Market Ingredients

Margaritas de Casa 14
Fresh Daily Selection Below:

- **Clásico**
  Lime, Agave, Tequila
- **Watermelon**
  Watermelon, Lime, Agave, Tequila
- **Jalapeño Cucumber**
  Jalapeño, Cucumber, Lime, Tequila
- **Mango-Cilantro**
  Chili-Rubbed Mango, Cilantro, Lime, Tequila
- **Spicy Grapefruit**
  Grapefruit, Lime, Agave, Habanero-Tequila
- **Prickly Pear**
  Prickly Pear, Lime, Agave, Tequila

Maceta de Pulque 60
1 Liter Pitcher of Curados
(serves 5, choose from daily selection)

Maceta de Margaritas 60
1 Liter Pitcher of Margaritas
(serves 5, choose from daily selection)

FLIGHTS DE TEQUILA

Blanco 25
El Tesoro, Puro Verde Organic, Lunazul

Reposado 30
Siembra Azul, Patron, Corralejo

Añejo 35
Frida Kahlo, Jose Cuervo Black, El Jimador

Ask To Customize Your Flight and Try Our:
- House Sangrita -
- House Infused Tequilas -

FLIGHTS DE MEZCAL

Ilegal Mezcal 32
Joven, Reposado, Añejo

Mezcales de Leyenda 35
Durango, Guerrero, Oaxaca

Pierde de Almas 40
Do-Ba-Dan, Espadín, La Purita Verdad

COCKTAILS DE CASA

Sangria Blanco 12
Chenin Blanc, Cubed Fruit, Combier

Perfect Storm 14
Dark Ginger Beer, Tequila, Lime

Guava Suave 14
Fresh Guava Nectar, Vodka, Lime

Moda Vieja 15
Oak Barrel Aged Tequila, Agave, Angostura Bitters

Negroni Mexicano 14
Mezcal, Aperol, Sweet Vermouth, Bitters

Mexican Mule 14
Vodka, Watermelon Puree, Ginger Beer, Lime

Pineapple Bomb 35
< for two >
Fresh Whole Pineapple Cored, Filled with Tequila Fresh Pineapple Puree, Coconut Cream, Thai-Chili Bitters Served Frozen

CERVEZAS Y MICHELADAS

Beer on Tap 7
Negro Modelo, Modelo Especial

Bottled Beers 8
Pacifico, Bohemia Clasica, Sol, Dos Equis Amber

Classic Micheladа 11
Modelo Especial or Negra Modelo, Lime, Valentina Spices, Chili-Salt Rim

Micheladа Con Humo 14
Mezcal, Modelo Especial or Negra Modelo, Lime, Valentina Spices, Chili-Salt Rim,

VINOS

Vino Espumoso

Sparkling	10/48
Perrier Jouet	18/80

Vino Rosado

Rose	10/48
Sparkling Rose	10/48

Vino Blanco

Chenin Blanc	10/48
Chardonnay	10/48
Chardonnay Rsv	15/65

Vino Tinto

Zinfandel	10/48
Petit Sirah Rsv	15/65
Cabernet Sauvignon	10/48
Cabernet Sauvignon Rsv	15/65

Please Ask to See our Full List of Tequilas and Mezcales

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SNACKS

Guacamole Clásico 10
House-Made Classic Guacamole, House-made Tortilla Chips

Esquites 7
Grilled Corn Off-the-Cob, Epazote, Chile Piquin, Mayo, Queso Fresco, Lime

***Queso Fundido 8**
Mexican Three Dipping Cheeses, House-Made Tortillas, Market Ingredients

Drunken Beans 9
Stewed Beans, Pulque, Bacon, Pico De Gallo

Quesadillas de Iglesia 9
Golden Masa Half-Moon, Choice of:

Hongos *Sautéed Mushrooms*
Chorizo *House-Made Pork Sausage*
Tinga de Pollo *House Stewed Spicy Chicken*

TACOS

< Choose Two 11 >

Verduras
Grilled Cactus, Poblano Peppers, Mushrooms, Queso Chihuahua

Pescado
Red Snapper, Tomato Crema, Fennel, Jalepeño

Tinga
Tomato, Chipotle, Shredded Chicken

Short Rib
Braised Short Rib, Carmelized Onion, Chili

Carnitas
Local Berkshire Pork Confit, Cilantro, Onions

***Duck Mole**
Local Grilled Duck Confit, Red Mole, Herbs

DELICACIES & LATE PLATES

Tostada de Pata 15
House-made Tostada, Braised Pig Feet, Lettuce, Crema

Pork Belly Torta 16
House made bolillo bread, crispy pork belly, avocado, pickled Veggies, chile pulla mayo

Enchiladas Suizas 18
Creamy Tomatillo Sauce, Chicken, Queso Chihuahua

***Chilaquiles 16**
Cirspy Fried Tortillas Baked in Green or Red Salsa, two Sunny Side-up Eggs, Crema, Queso fresco
- Add Chicken OR Rajas +3

*Denotes ONLY available after MIDNIGHT - Menu Changes Not Permitted - Executive Chef Steven Menter
20% Gratuity for Party's of 6 or More