PULQUERIA

MAGUEY NOPE TLACUALLI

MENU DOMINGO

BOTANAS

Molleres $7
Mexican Bread, Refritos, Melted Queso Chihuahua, Pico de Gallo

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

Guacamole Clásico $9
Market-Style Guacamole with House-made Tortilla Chips

***Sikil Pak $9**
Mayan Pumpkin Seed Dip with House-made Tortilla Chips

ENTRADAS

Ensalada de Mango $12
Mixed greens, Cilantro, Tomatillo-Serrano Vinaigrette, mango, jicama, avocado, queso fresco & añejo

Quesadillas de Iglesia $8
Golden Masa Half-Moon filled with:
-Hongos *Queso Oaxaca and Mushrooms*
-Tinga de Pollo *Queso Oaxaca and Spicy Chicken*

***Tostadas $14**
House-made Tostadas topped with:
-Atún *Ceviche-style Tuna, Avocado, Chipotle Mayo*
-Pollo Mole *Shredded Chicken Cooked in Mole Poblano*

TACOS

< Choose Two $11 >

Verduras
Grilled Cactus, Poblano Peppers, Mushrooms, Queso Chihuahua

***Pescado Zarandeado**
Grilled Tilapia, Fire-Roasted Pico De Gallo, Lime

Tinga
Tomato, Chipotle, Shredded Chicken

Chorizo Rojo
Locally-made Red Spiced Chorizo

***Cochinita Pibil**
Classic Mayan Annato Seed, Slow-Roasted Pork, Avocado, Pickled Onions

Carnitas
Pork Confit, Cilantro, Onions

Arrachera
Marinated Skirt Steak

Lengua
Braised Beef Tongue, Cilantro, Onions, Avocado Salsa

ARROZ Y FRIJOLES

Arroz Blanco $5
Garlic & Onion White Rice

***Borrachos $9**
"Drunk" Beans with Pulque

Refritos $6
Refried Beans

SALSAS

Salsas Clásicas $8
Classic Salsas Selection from Mexico City Taquerias

Salsas Especiales $9
Special Salsas Selection from regions around Mexico

DESAYUNOS

Caballeros Pobres $12
Mexican-style French Toast with Cinnamon and Piloncillo

***Chilaquiles $15**
Cirspy Fried Tortillas Baked in Green or Red Salsa Topped with two Sunny Side-up Eggs, Crema, Queso fresco
- Add Chicken OR Rajas $3

Huevos Divorciados $14
Two Sunny Side-up Eggs over Fried Tortillas, Refritos, Queso Fresco, Crema, Red & Green Salsa

Huevos Revueltos $14
Mexican Scrambled Eggs with House-made Chorizo,Served with Tortillas and Refritos

Motuleños $14
Two Sunny Side-up Eggs over Fried Tortilla, Ham Peas, Plantains, served with Queso Fresco and Habanero Salsa

Huarache $15
Thick House-made Tortilla topped with Refritos, Melted Queso Chihuahua, Red and Green Salsa and Two Sunny Side Up Eggs
- Add Mushrooms OR Chorizo $2

***Enfrijoladas $18**
Black Bean Enchiladas filled with Scrambled Eggs, Queso Fresco, Crema
- Add Chorizo $3

FUERTES

Budin Azteca $17
Mexican-Style Baked Vegetable Pudding With Zucchini, Peppers, Corn, Tomatoes, Melted Queso Chihuahua

Enchiladas Suizas $17
Creamy Tomatillo Sauce, Chicken, Melted Queso Chihuahua

Enmoladas $19
House Mole Enchiladas, Chicken, Queso Fresco, Crema

Pambazo $16
Potato and Locally-made Chorizo on Chile-Rubbed Pan-Fried Bread

Chamorro de Cerdo (serves 2) $32
Locally Farm-Raised Pork Shank Confit with Hand-made Tortillas and Special Salsas

*Denotes Especialidades de la Casa Menu Substitutions Not Permitted Executive Chef Nacxitl Gaxiola
20% Gratuity for Partys of 6 or More

PULQUERIA

MAGUEY NOPE TLACUALLI

MENU MAGUEY

COCKTAILS DE DOMINGO

Bloody Maria $14
Tequila, Fresh Tomato Juice, Fresh Cilantro Bitters, Lime, Salt & Pepper, Salsa Picante, House Pepper Garnish

Sunny Maria $14
Tequila, Fresh Grilled Yellow Tomatoes, House Mustard Bitters, Celery Salt Rim

Guava mimosa $12
Fresh guava puree with Mexican sparkling wine, Ground Vanilla Bean garnish

Bloody Mary de la Casa $14
Vodka, Fresh Tomato Juice, House-made Worcestershire Bitters, Salt, Pepper, Lemon, Salsa Picante, Celery

PULQUE Y CURADOS DE PULQUE

Pulque Clásico $6
Natural Fermented Agave, House Agave Infusion

Curados de Pulque $12
Daily Selection of Infused Pulque:

- **Jicama**
  Fresh Jicama, Pulque, Tequila, Agave, Lime
- **Tomatillo**
  Green Tomatillo, Pulque, Mezcal, Lime
- **Maîz**
  Fresh Corn, Pineapple, Pulque, Mezcal, Lime
- **Sandîa**
  Fresh Watermelon, Pulque, Mezcal, Epazote, Lime
- **Tamarindo**
  Fresh Tamarind, Pulque, Tequila, Agave, Lime
- **Guayaba**
  Fresh Guava, Pulque, Mezcal, Agave, Lime

Maceta de Curados de Pulque $54
1 Liter Pitcher of Curados de Pulque
(serves 5, choose from daily selection)

COCKTAILS DE CASA

Jarrito Loco $12
Classic Mexico City Street Cooler of Tequila, Grapefruit soda, Pineapple, Chile Rim

Perfect Storm $14
Dark Ginger Beer, Tequila, Agave Nectar, Lime

Cilantro Fresca $14
Cilantro, Mezcal, Cucumber, Habanero Bitters, Lime

Guava Suave $14
Fresh Guava Nectar, Guava Leaves, Vodka, Lime

Avocado Azteca $14
Blended Avocado Tequila, Agave Nectar, Lime

Negroni Mexicano $14
Mezcal, Aperol, Sweet Vermouth, House Bitters

MARGARITAS DE CASA

Margarita de la Casa $14
Tequila, Fresh-Pressed Lime, Raw Sugar, House-made Grapefruit Bitters, Smoked-Salt Rim

Margarita Azul $14
Tequila, Fresh-Pressed Lime, House-made Blueberry Reduction, Savory Rim

Margarita de Mercado $15
Spicy Margarita Infused with Seasonal Market Ingredients, Roasted Habanero-Salt Rim

FLIGHTS DE TEQUILAS

Plata $19
Milagro Select Barrel, 901, Gran Centenario Plata

Reposado $25
Tres Generaciones, Deleon, Patrón

Añejo $22
Frida Kahlo, Avion, Jimador

ASK TO CUSTOMIZE YOUR FLIGHT

FLIGHTS DE MEZCALES

Pierde de Almas $23
Do-Ba-Dan, Tobalá, Espadín

Fidencio $30
Clasico, Sin Humo, Madrecuixe

Mezcales de Leyenda $35
Durango, Guerrero, Oaxaca

MICHELADAS

Classic Michelada $10
Modelo Especial or Negra Modelo, Lime, Vanlentina Spices, Chili-Salt Rim

Green Tomatillo $11
Fresh Green Tomatillo, Worchester, Lime, Valentina Spices, Green Chili-Salt Rim

Marinera Especial $13
Clamato Juice, Lemon Pepper, Oregano, Shrimp Skewer, Chilito en Polvo Rim

JUGOS

Naranja $5
Fresh Pressed Orange Juice

Toronja $5
Fresh Pressed Grapefruit Juice

Mandarina $5
Fresh Pressed Tangerine Juice

CERVEZAS

Beer on Tap $7
Negro Modelo, Modelo Especial

Bottled Beers $8
Carta Blanca, Bohemia Clasica, Sol, Dos Equis Amber

BEBIDAS CALIENTES

Cafe $5
Slow-drip Mexican coffee from fair trade growers from Oaxaca

Cafe con Leche $5
Slow-drip Mexican coffee With Steamed Milk

Cafe de Olla $5
Simmered Mexican coffee beans with Mexican Cinnamon and Spices

Spiced Chocolate Caliente $5
Stone-Ground Mexican Hot Chocolate with House Spices

Please Ask to See our Full List of Tequilas and Mezcales Cocktails by Beverage Director *ISIDRO GUTIERREZ*