

ANTOJITOS PLAYEROS

OSTIONES ZARANDEADOS

Oven roasted Gulf oysters in salsa Huichol, lime pearls. 1/2 dz 18 - 1 dz 34



OSTIONES FRESCOS ★

Gulf raw oysters, charred jalapeño citrus soy sauce, tomatillo-cucumber relish. 1/2 dz 16 - 1 dz 32



AGUACHILE VERDE ★

Lime cured shrimp, marinated in a spicy serrano pepper sauce, cucumber, cilantro, onion, avocado. 17



CAMARONES VALLARTA

Known as "camarones embarazados" one of the delights of Jalisco's beaches, char-grilled shrimp marinated in a spicy tangy adobo. 16



CEVICHE XALISQUILLO ★

Lime cured red snapper, shrimp, maíz cacahuazintle, coctél de tomate, salsa negra, avocado, cucumber. 18



CEVICHE BORRACHO ★

Lime cured wild red snapper, tequila-citrus dressing, orange, grilled smoked pineapple and cucumber. 18



COCKTAIL VALLARTA ★

Vallarta styler, shrimp, and Octopus cocktail, tomato, onion, avocado, cilantro. 16



SOPAS Y ENSALADAS

ENSALADA DE TEMPORADA

Greens, grilled asparagus, watermelon-radish, red onion, goat cheese, lemon vinaigrette. 14

Add chicken +5 / Shrimp +6 / 6 oz-Atlantic salmon +12



ENSALADA CAESAR

Romaine, parmesan cheese, croutons, housemade Caesar dressing. 13

Add chicken +5 - Shrimp 6 - 6 oz- Atlantic salmon +14



SOPA DE TORTILLA

Oven roasted chicken, crispy corn tortilla strips, avocado. 14



XALISKO

BY: Chef Beatriz Martinez

COCINA MEXICANA

BRUNCH MENU

TACOS

TACOS DE CANASTA ESTILO ATOTONILCO EL ALTO

Soft tacos of chicharrón in red sauce, potato, lemon, salsa yahualica, pickled onion, cabbage. 16



TACOS AL PASTOR

Marinated pork, grilled pineapple, cilantro, onion, Mexican rice, salsa Yahualica. 15



TACOS DE COCHINITA PIBIL

Slow-braised pork wrapped in banana leaf, marinated in achiote, pickled red onion, salsa petróleo, Mexican rice. 15



TACOS DE CAMARÓN ESTILO BAJA

Beer battered fried shrimp, frijoles venenosos, chile perón sauce, cabbage, papas enchiladas. 16



TACOS DE PULPO ZARANDEADOS

Grilled marinated octopus, queso de hebra, papas enchiladas, salsa taquera. 18



TACOS CAMPESINOS

Grilled skirt steak, Chihuahua cheese crust, cactussalad, mama coco sauce. 16



QUESABIRRIA

Mozzarella cheese, slow-braised marinated beef cooked wrapped in agave leaf, salsa yahualica, consomé. 18



ANTOJITOS DEL MERCADO

TROMPITO AL PASTOR

Vertical rotating spit of pork meat marinated with pastor adobo, salsas, fresh homemade corn tortillas. 59



TAMAL DE ELOTE

Fresh corn tamal, corn cream, esquites, Cotija cheese, corn husk ash. 15



PANELA ASADA AL HORNO

Housemade, oven baked Panela cheese, dried pepper rub with homemade corn tortillas. 15



CARNE EN SU JUGO

Traditional dish from Guadalajara, Jalisco, beef broth made with flank steak simmered in tomatillo sauce, clay pot beans, crumbled bacon. 16



TACOS AHOGADOS

3 Crispy potato tacos, topped with crispy pork belly carnitas, drowned in roasted tomato sauce, cabbage, pickled onion, salsa venenosa. 11



XQUITES CON TUÉTANO

Jalisco style fresh corn esquites served over roasted bone marrow, dry pepper aioli, cotija cheese. 16



TAMAL DE COCHINITA PIBIL

Yucatan's traditional dish, pork marinated in achiote, cooked wrapped in banana leaf 10



SOPES DE PULPO

3 Masa cakes topped with marinated octopus, frijoles venenosos, petróleo sauce. 17



AGUACHILE DE RIBEYE

Grilled ribeye, serrano aguachile sauce, cucumber, red onion, cilantro, avocado. 22



ALMUERZOS

BIRRIA DE RES ESTILO JALISCO

Slow-braised marinated beef cooked wrapped in agave leaf, Veneno saucé, consomé. 20



ARRACHERA A LA MEXICANA

Grilled skirt steak, roasted tomato, poblano and xcatic peppers, onion, fried eggs. 23



MOLLETE DULCE

Sour dough toasted bread, condensed milk, bacon, guava piloncillo syrup, mix berries. 15



MOLLETE DE AGUACATE

Avocado toast, cherry tomato, greens, toasted pumpkin seeds, goat cheese, 3 oz pan seared Atlantic salmon, sunny side up egg. 18



MOLLETE AL PASTOR

Sour dough toasted bread, pork al pastor, grilled pineapple, mozzarella cheese crust, frijoles venenosos, salsa yahualica, fried egg. 16



FLAUTAS DE POLLO

Chicken crispy flautas, green tomatillo sauce, crema, queso fresco, cabbage, sunny side up eggs, papas enchiladas. 17



MIGAS CON HUEVO

Sramble eggs with crispy corn tortillas, cherry tomato, scallions, bacon, avocado, papas enchiladas. 17



CHILAQUILES

Housemade corn totopos, bathed in green or red sauce, cecina, epazote infuse sour cream, queso fresco. 19



MOLLETE DE ARRACHERA

Sour dough toasted bread, grilled skirt steak, mozzarella cheese crust, frijoles venenosos, cherry tomato, salsa taquera fried egg. 18



TORTA AHOGADA

Sourdough bread stuffed with pork belly carnitas, frijoles puercos, drowned in roasted tomato sauce, salsa Yahualica, pickled onion. 17



ENMOLADAS

Oven smoked chicken enchiladas, Mole de rancho, or Mole prieto crema, swiss chard, queso fresco and mexican rice. 22



QUESADILLAS OTOMI (2)

2 Homemade tortillas ceremonial Otomi, queso de hebra, corn huitlacoche, purslane, salsa perón. 18

