

THE LEGEND OF MAYAHUEL

A true love story..... long ago, when we were ruled by the seasons and feared the gods, a **young and very beautiful goddess** lived by the name of **Mayahuel**, the goddess of the maguey plant and of fertility. **She was kidnapped** and held captive by her **wicked grandmother Tzitzímitl**. Tzitzímitl was a celestial star monstress that battled the sun to kill lightness so darkness could prevail.

While **400 drunken rabbit gods** cavorted in the thirteen heavens and Metztli delivered Luna each night to light the dark sky, young Mayahuel was **hidden in a far corner of the universe** by her jealous and possessive grandmother. **She dreamed of escaping the grasp of her evil grandmother.**

One day **Quetzalcoatl, the honorable "Quetzal-feathered serpent"** rose to the sky to engage in battle with Tzitzímitl. **Ready for a clash**, he came across the precious Mayahuel and experienced **love at first sight**. They quickly departed as he took her away to Mesoamerica to impregnate her. Once **Tzitzímitl discovered that Mayahuel was missing**, she became enraged and commanded other Tzitzimime to find her. With nowhere to hide, **Quetzalcoatl and Mayahuel transformed themselves into a tree** with two branches for disguise.

She forcefully **flew down from the darkness of the universe**, split the tree in half and tore her granddaughter apart. **Quetzalcoatl** was overcome with grief as he **cried over the grave of Mayahuel every night**. Quetzalcoatl, placed hallucinogenic mushrooms in the plant so as he drank the pulque, **his soul would be further comforted.**

The first maguey plant that ever grew came from **the remains of Mayahuel**, at her grave.

That is how the Aztecs believed that the agave plant came to be and was given the properties found today in Tequila: *to comfort the soul of those who lost someone dear to their hearts.*

HAPPY HOUR

2-7 PM Weekdays

50% off all straight agave spirits served neat

Draft Beer – 4

Cazuelas – 6

Tacos de Canasta – 7

Cantaritos – 13/35

CANTINA

COMER Y BEBER – 160

Bottle service and food package includes 3 cazuelas of your choice, mixers and a 750 ml bottle of your choice:

- Jose Cuervo Tradicional Reposado
- LALO Tequila Blanco
- Xicaru Espadin Mezcal
- Bacardi White Rum
- Johnny Walker Black Label
- Absolut Vodka
- Hendricks Gin

No substitutions. All other bottles available upon request at marked price for bottle only with a \$25 fee for cazuelas and mixers.

CAZUELAS

*Cazuela, meaning fired clay cooking pot, is a traditional way of heating and serving mexican dishes straight from our oven to your table. Served all day. *Served with mini tortillas.*

Chicharrón en Salsa Verde – 12*

Fried pork grinds marinated in our green tomatillo sauce.

Lengua en Salsa – 16*

Beef tongue marinated in our pasilla pepper sauce.

Mole Poblano con Pollo – 13*

Chefs signature mole poblano with chicken.

Rajas Poblanas – 10*

Roasted poblano peppers sauteed with corn, onion, cream and cheese.

Champiñones a la Mexicana – 9*

Mushrooms sauteed with tomato onion and chile verde.

Papas a la Diabla – 9

Cambay potatoes with chile de arbol, chilli oil and lime.

TORTAS

Torta Al Pastor – 14

Bolillo bread with black beans, pork al pastor, caramelized onions pineapple, avocado, and cilantro.

Torta de Solomillo Bistek – 18

Bolillo bread with black beans, Heartbrand top sirloin, melted house blend cheese, caramelized onions, avocado, and chipotle mayo.

Torta de Milanese – 15

Bolillo bread with black beans, thinly cut breaded sirloin, tomato, avocado and cheese.

LOS CANTARITOS

Cantaritos is a traditional mexican cocktail from Guadalajara, Jalisco, served in clay cups of various sizes. Cantaritos are made fresh with Jose Cuervo Tequila, grapefruit soda, freshly squeezed orange juice and lime juice, and a salted chili rim.

Pa' Ti – 19

Individual clay cantarito.

Pa' la Banda – 49

Large shareable clay cantarito (Min. 4 people).

Pa' la Fiesta – 520

Mega cantarito. Shareable clay cantarito (Min. 12 people).

JALAPEÑO REVOLVER

Six shots of Tequila served in fresh oversized jalapeño deveined with a chilli rim and lime (Min. 2 people).

El Tequileño: Silver – 18 Reposado – 19

Herradura: Silver – 24 Reposado – 26

CHUPITOS

Round of 6 shots

Frozen – 26

- Baby Mango – *Mango, chamoy, and Tequila.*
- CocoFresa – *Strawberry and coconut Rum.*
- Guayavitas – *Guava with Tequila/cocofresa.*

Infused – 30

- Pulparindo – *Absolut watermelon, Smirnoff tamarindo, fresh watermelon, Ancho Reyes, and Red Bull watermelon.*
- Mezcal Jamaica – *Hibiscus infused Mezcal and fresh lime juice.*
- Piñitas – *Pineapple infused Xicaru Mezcal, and pineapple juice.*

TACOS DE LA CALLE

Mexican street tacos made fresh. 4 mini tacos per order.

Solomillo Bistek – 17

Top sirloin topped with cilantro and onion.

Solomillo Bistek Con Queso – 19

Top sirloin topped with cheese, cilantro and onion.

De Trompo – 10

Al pastor marinated pork topped with pineapple, cilantro and onion.

De Trompo con Queso – 12

Al pastor marinated pork topped with cheese, pineapple cilantro and onion.

MEXOLOGIA

Cuishe introduces "Mexologia", a unique way of incorporating traditional Mexican heritage and flavors into our spirits and cocktail Menu.

"Todo Tequila es Mezcal, pero no todo Mezcal es Tequila."

Typical phrase used in Mexico meaning all tequila is technically a variation of Mezcal but not all Mezcal is a tequila. Tequila is only made from Blue Webber agave while Mezcal can be made from any type of agave, which there are over 200+ variations of agave.

MEZCALERIA

Mezcal based cocktails - "Para todo mal, Mezcal, y para todo bien, también" (For everything bad, Mezcal, and for everything good, as well).

TOLUCA – 12

Pineapple jalapeño infused Xicaru Mezcal, lime and dehydrated jalapeño.

PUEBLA – 17

Madre Mezcal, blood orange juice, with ginger beer and a chamoy chili rim.

ACAPULCO – 17

400 Conejos Mezcal, guava puree and lime.

MORELIA – 16

Del maguey vida Mezcal, fresh mint and passionfruit with cricket salt rim.

ZACATECAS – 17

Burrito fiestero Mezcal, St. Germain elderflower, mint and pomegranate.

SAN LUIS – 12

Xicaru Mezcal, fresh mandarin, lime, and grapefruit salt.

OAXACA – 12

Wahaka Mezcal, tamarind and mole salt rim.

SAN MIGUEL DE ALLENDE – 13

400 Conejos Mezcal, jamaica, fresh jamaica leaves with hibiscus salt.

CERVECERÍA

Traditional Mexican beer-based cocktails, Petroleo juice is a mixer consisting of Maggi sauce, Worcestershire, Tabasco and Black Pepper.

MICHELADA – 9

Lime and salt.

CUBANA – 10

Petroleo, lime and salt.

CHAMOCHELA – 12

Chamoy, petroleo, lime with chilli and chamoy rim.

CLAMATO PREPARADO – 13

Clamato, petroleo, lime and salt.

TEQUILERIA

Tequila based cocktails – "Si la vida te da limones, pide sal y un Tequila" (If life gives you lemons, ask for salt and a tequila).

AGUASCALIENTES – 14

Altos Tequila, fresh watermelon, lime, infused ancho chili, with a cricket salt rim and roasted rosemary garnish.

VERACRUZ – 14

LALO Tequila, fresh muddled cucumber, mint and lime with squirt and grapefruit habanero salt rim.

XALAPA – 11

Jose cuervo blanco Tequila, fresh pomegranate, lemon, topped off with cava.

CELAYA – 12

Herradura blanco Tequila, fresh muddled mandarin, lime, orange liqueur and tajin rim.

CUERNAVACA – 16

Maestro Dobel blanco Tequila, fresh lime, guanabana and orange liqueur.

D.F. – 17

Altos blanco Tequila, Xicaru espadin Mezcal, mango, passionfruit, grapefruit, orange liqueur, and a worm salt rim.

BANDERITA

A tribute to the mexican flag. Verde blanco y rojo three shooter shots with your choice of Tequila and lime juice and house sangrita.

Choice of Tequila +3

CARAJILLOS

CARAJILLO – 14

Carajillo is a popular Spanish cocktail consisting of Licor 43 and espresso. Licor 43 is a sweet liqueur from Cartagena, Spain and gets its name because it contains 43 different fruits, citruses, aromatics, and herbal ingredients.

LA ROSALIA – 14

Malfy gin, Licor 43, espresso, rosemary infused syrup and roasted rosemary.

LA ABUELITA – 14

Licor 43, espresso, abuelita chocolate infused milk.

ROMPOPILLO – 14

Licor 43, espresso, Frangelico, Rompope and shaken egg white.

DESTILADOS DE AGAVE

Spirits distilled from agave plants. 1 & 2 oz.

TEQUILA

<i>Blanco</i>	1 oz	2 oz	<i>Reposado</i>	1 oz	2 oz		1 oz	2 oz
LALO	11	19	Jose Cuervo Tradicional	6	11	Chinaco	10	18
Chinaco	6	11	Don Julio	10	18	Fortaleza	13	23
Jose Cuervo Tradicional	6	11	Herradura	9	16	Porfidio	16	29
Don Julio	9	16	Casa Noble	9	16	Viva México	10	16
Herradura	7	12	Olmeca Altos	6	11	El Tequileño Repo Rare	27	48
Olmeca Altos	6	11	Patron Roca	12	22	Siete Leguas	10	19
Patron Roca	10	18	Avion	9	16	Chamucos	10	18
Avion	6	10	Uno Mas Por Favor	7	12	Leyenda de Mexico	18	35
Siete Leguas	9	17	Chinaco	8	13			
Casa Dragones	10	16	Suerte	7	12	<i>Extra Añejo</i>		
Pasote	6	12	Clase Azul	23	41	Avion 44	21	39
Uno Mas Por Favor	6	11	Porfidio	8	13	Dos Artes	22	40
Fortaleza	9	17	Fortaleza	11	20	JC Reserva de la Familia	28	51
123 Organico	7	14	Pasote	8	14	Herradura Legend	17	31
Porfidio	7	13	Ocho	10	18	Herradura Ultra Añejo	9	16
G4	8	15	123 Organico	8	14	Herradura Seleccion Suprema	51	93
Viva México	8	14	G4	10	18	Gran Patron Piedra	25	52
Suerte	6	11	El Tesoro	10	18	Chinaco	30	55
Puntagave	7	13	El Tequileño	6	10	Tears of Llorona	35	63
Chamucos	9	15	Viva México	9	14	Chamucos	25	42
Chamucos Diablo	15	23	Siete Leguas	10	18	Don Julio Ultima Reserva	56	103
Maestro Dobel Pavito	12	20	Chamucos	9	15	Tres, Cuatro y Cinco	71	128
			Don Julio Primavera	22	39	Komos	18	36
						Amor Mio	20	36
<i>Cristalino</i>			<i>Añejo</i>			Azulejos	15	30
Don Julio 70	11	20	Jose Cuervo Tradicional	8	13	Rey Sol	43	79
Casa Noble	6	11	Don Julio 1942	26	43	Porfidio 11 yr	27	49
Maestro Dobel Diamante	10	16	Herradura	9	17	Leyenda de Mexico	42	76
Casa Dragones Joven	40	73	Casa Dragones	26	42			
El Tequileño	9	16	Patron Roca	12	22			

DESTILADOS DE AGAVE

Spirits distilled from agave plants. 1 & 2 oz.

MEZCAL

<i>Espadin</i>	1 oz	2 oz	<i>Cuishe (Cuixe)</i>	1 oz	2 oz	<i>Tepeztate</i>	1 oz	2 oz
Xicaru Blanco	6	/ 11	Wahaka	11	/ 20	Del Maguey	18	/ 32
Xicaru Reposado	7	/ 12	Del Maguey	18	/ 33	Bozal	10	/ 18
Montelobos	7	/ 13	Cuish	17	/ 30	Viejo Indecente	14	/ 22
Vago	6	/ 11	Rey Campero	12	/ 21	Rey Campero	15	/ 27
Vago Elote	11	/ 19	5 Sentidos	16	/ 29	Macurichos	20	/ 35
Wahaka	6	/ 11	Neta Bicuixe	22	/ 38			
Bruxo No. 1	9	/ 15	Macurichos	20	/ 35	<i>Arroqueño</i>		
Bruxo No. 2 Pechuga	10	/ 18	<i>Barril</i>			Real Minero	24	/ 46
Del Maguey Vida	7	/ 12	Real Minero	17	/ 30	Macurichos	23	/ 42
Ilegal Joven	9	/ 14	Bruxo No. 3	10	/ 18	<i>Sotol</i>		
Ilegal Reposado	11	/ 19	<i>Ensamble</i>			Puntagave	7	/ 13
El Silencio Joven	11	/ 20	Bruxo No. 4	11	/ 20	Hacienda de Chihuahua Silver	6	/ 11
Viejo Indecente	7	/ 13	Viejo Indecente	8	/ 15	Hacienda de Chihuahua Reposado	6	/ 10
Burrito Fiestero Joven	7	/ 13	El Silencio	15	/ 28	Hacienda de Chihuahua Añejo	7	/ 12
Bozal	9	/ 16	<i>Tobala</i>			Señor Joven	9	/ 15
Rey Campero	7	/ 12	Montelobos	14	/ 26	<i>Bacanora</i>		
Quiereme Mucho	10	/ 18	Vago	17	/ 30	Colectivo Regional	9	/ 15
Cuish	13	/ 21	Wahaka	14	/ 22	Rancho Tepua	8	/ 15
Pierde Almas	10	/ 18	Rey Campero	15	/ 27	Puntagave	9	/ 16
Puntagave	7	/ 13	Bruxo No. 5	16	/ 29	<i>Others</i>		
5 Sentidos Pechuga De Mole	14	/ 22	La locura	21	/ 39	Real Minero Largo	20	/ 37
Ojo De Tigre	8	/ 13	Quiereme mucho	17	/ 32	Real Minero Marteño	21	/ 39
Neta	14	/ 26	<i>Sierra Negra</i>			Real Minero San Martinero	21	/ 39
Amaras Verde Joven	8	/ 13	5 Sentidos	16	/ 26	Real Campero Coyote	24	/ 44
Real Minero	15	/ 27	Rey Campero	17	/ 30	Rey Campero Mexicano	12	/ 21
400 Conejos	8	/ 14	<i>Raicilla</i>			Chacolo Azul Telcruz	19	/ 34
Macurichos Conejo	18	/ 31	Puntagave	11	/ 19	Chacolo Brocha	17	/ 31
Macurichos Cacao	20	/ 37	La Venenosa Sierra	10	/ 19	Chacolo Brocha Ixtero Amarillo	17	/ 31
Casamigo	14	/ 22	La Venenosa Tabernas	7	/ 14	Cuish Espadin and Cuishe	15	/ 27
<i>Jabali</i>			La Venenosa Puntas	25	/ 45	Mal Bien Papalote	10	/ 18
Rey Campero	15	/ 27				Mal bien Tape Alto	11	/ 23
5 Sentidos	15	/ 26				Wahaka Avocado w/gusano	6	/ 10
Del Maguey	18	/ 33				Rey Campero Mexicano	12	/ 21

DESTILADOS

All Other Spirits.

Gin

Hendricks	11
Malfy Lemon	10
Botanist	11
Monkey 47	17

Vodka

Cinco	8
Grey Goose	10
Titos	9
Absolut	8
Absolut Elyx	14
Absolut Citron	8
Absolut Watermelon	8
Stolichnaya	9

Rum

Bacardi Silver	8
Matusalem Clasico	9
Zacapa 23 yr	13
Malibu Coconut	8
Flor De Caña Blanco	9

Whiskey/Bourbon

Jameson	9
Rebecca Creek	12
Buffalo Trace	8
Jack Daniels	9
Woodford Reserve	11

Brandy/Cognac

Presidente	11
Torres 10 Brandy	10
Remy Martin Vsop	13
Martell Vsop	12

Others

Charanda Añejo	12
Charanda Blanco	10
Chawar	10

Scotch

Buchanans 12 yr	10
Chivas Regal 12 yr	11
Johnnie Walker Black	11
Johnnie Walker Red	9
Johnnie Walker Gold	23
Glenfiddich 12 yr	13
Glenlivet 12 yr Malt	11
Glenlivet Founders Reserve	18
Glenlivet 18 yr Malt	29
MacAllan 12 yr	16
MacAllan 15 yr	25
MacAllan 18 yr	43
Oban 14 yr malt	17

CERVEZAS

Beer

IMPORT

Bottle - 7

- Victoria
- XX
- Estrella Jalisco
- Bohemia
- Corona Light
- Carta Blanca
- Indio
- Modelo Especial
- Pacifico

Keg - 6

- Modelo Especial
- Modelo Negra
- Pacifico
- XX Ambar
- Corona
- Stella

DOMESTIC

Bottle - 6

- Bud Light

Keg - 5

- Michelob Ultra