

THE MEXICAN



EST STL 2025

MARGARITAS

THE MEXICAN STL

Classic Margarita
El Trago, Lime Juice, Agave
& House Sour Mix
12

SPICY SCARLET

Jalapeño Infused Una Vida Tequila,
Strawberry Purée, Triple Sec,
House Sour Mix & Tajin Rim
16



CLÁSICA 15
Skinny Margarita
Patron Silver Tequila, Lime Juice,
Agave & Oranges

PRESIDENTE

Clase Azul Reposado, Grand Marnier,
Agave & Lime Juice
50

SEASONAL

Ask About Our Current
Seasonal Margarita on Draft
12

CÓCTELES

NEW FASHIONED

Insolito Añejo, Agave & House Bitters
Kick It Up & Smoke It
16

COWBOY WATER

Ocho Blanco Tequila, Lime Juice, Topo Chico & Cucumber
13

SPRITZ OF SUNSHINE

House-Made Orangecello, Club Soda & Bubbles
14



SMOKEY PINEAPPLE-TINI 12
Pineapple Infused El Trago, Illegal Mezcal
Joven, Agave, Lime Juice & House Bitters

PINK PONY PALOMA

Patron Tequila, Grapefruit & Lime Juices, Simple Syrup,
Fever Tree Pink Grapefruit Soda & Pink Himalayan Salt
14

TWISTED OLD FASHIONED

Signature Old Fashioned Served with Buffalo Trace
15



CARAJILLO 14
Cantera Negra, Licor 43, Nixta Elote Liqueur,
Espresso & Cinnamon Dust

RED SANGRIA

Missouri Local Stone Hill Red Wine, Korbel, Cinnamon
& Seasonal Fruits
12

SPIRIT-FREE CÓCTELES

SPICY PEPINO

Lime Juice, Club Soda, House Sour Mix
with Cucumber, Jalapeño & Tajin Rim
10

PEACH DON'T KILL MY VIBE

Peach Purée, Lime Juice, Ginger Beer
10

Our dishes are inspired by the spirit of Mexican “Familia” and the joy of gathering around the table. Everything is crafted to be shared & savored together. Dishes will be prepared fresh and brought to your table as they’re ready—no particular order, just as the kitchen finishes them. We encourage you to relax, explore, and savor the experience. And no gathering is complete without a ¡Salud! — pair your meal with one of our signature cocktails.

LA MESA For the Table



GUACAMOLE^{GF} 14
Avocado, Jalapeño, Cilantro, Tomato, Lime, White Onion, Cotija Cheese, Chili Oil

TAQUITOS^{GF N}

Papas, Chihuahua, Arbol Cabbage Salsa

16

QUESABIRRA^{GF}

4 Cheesy, Crispy Barbacoa Tacos Served with Chiletin Aioli

20



BAJA SHRIMP^{GF N} 14
Topo-Chico-Maseca Battered Ruby Red Shrimp,
Salsa Macha, Charred Avocado Aioli



QUESO FUNDIDO^{GF} 14
Chorizo, Charred Poblano, Pico, Asadero &
Oaxaca Cheese, Tortillas

TUNA CARPACCIO^{GF S}

Passion Fruit Ponzu, Black Sea Salt, Curtido de Chile Manzano Slaw

24

SHISHITO BOWL^{GF S}

Charcoal-Blistered, Sesame-Lime Aioli & Cotija

12

TUNA AGUACHILE^S

Aguachile, Avocado, Pickled Onions, Poblano Oil

24

TLAYUDA^{GF}

Think Mexican Pizza
Chorizo Fried Pinto Beans, Barbacoa, Lettuce, Tomato, Oaxaca,
Avocado Salsa

15

T H E
MEXICAN
S T L

MASA *Homemade Dough*
3 Tacos or Enchiladas Served with Mexican Rice,
Black Beans & Pico de Gallo

Hungry for More? Add additional tacos to your meal!

TACOS

SHRIMP ^{GF N} 18
Coal Roasted Shrimp, with Arbol Cabbage Salsa, Lime Crema



BARBACOA ^{GF} 20
Fried Black Beans, Avocado Salsa, Pickled Onions

EL HONGO ^{GF N} 16
Smoked Portabello, Macha Aioli, Lime Juice, Avocado,
Queso Chincho

ASADA ^{GF} 22
Grilled Wagyu, Jalapeño Rojas, Smoked Onions, Tomatilla Salsa,
Charred Avocado Aioli, Chicharron de Queso

PASTOR ^{GF} 18
Crispy Pork Belly, Pineapple Jalapeño Relish, Frijoles Puerco

ENCHILADAS

CAMARON ^{GF N} 20
Ruby Red Shrimp, Chihuahua Cheese, Tomatillo Broth,
Jalapeño-Radish Slaw, Lime Crema

CHICKEN ^{GF} 20
Smoked Chicken, Oaxaca, Adobo Cream, Sliced Avocado

CHEESE ^{S N} 18
House Mole, Manchego Queso, Sesame Seeds

**SOPAS Y
ENSALADA** *Soup & Salad*

TORTILLA SOPA ^{GF} 9
Hand-Pulled Smoked Chicken, Avocado, Pico de Gallo,
Crispy Tortilla

MEXICAN COBB ^{GF} 9
Spring Mix, Chihuahua, Chayote, Corn, White Beans,
Panera, Creamy Jalapeño Tequila Dressing

CHOP 9
Cactus, Black Beans, Kale, Spring Mix, Corn, Chihuahua
Cheese, Charred Poblano Lime Vinaigrette, Ancho-Dusted
Torta Croutons

MAR *Sea*
Served with Mexican Rice, Black Beans & Pico de Gallo.
Tortillas Available Upon Request.

SURF & SURF ^{GF N} 39
Coal-Grilled Scallops & Macha Marinated Jumbo Red Shrimp,
Fajita Veggies, Poblano Oil, Salsa Negra

LIME MISO GROUPE ^{GF S} 44
Charcoal-Baked Lime Miso Glazed, Roasted Sweet Potatoes,
Braised Swiss Chard, Cascabel Chili Lime Miso

HALIBUT ^{GF} 45
Grilled Mushroom Tetela, Jalapeño Cream, Shiitake

**BARBACOA
BOWL** ^{GF} 24
Shredded Barbacoa Beef, Jalapeño Rice, Fajita Veggies,
Avocado Salsa, Pickled Red Onions

ALAMBRE ^{GF} 44

Skewered Royal Red Shrimp, Beef Tenderloin, Chicken
& Pork Belly over Coal Roasted Peppers & Squash,
Oaxaca Cheese Sauce, Avocado Salsa

TIERRA *Land*

Served with Mexican Rice, Black Beans & Pico de Gallo.
Tortillas Available Upon Request.



MOLE SHORT RIB ^{S N} 38
Banana Leaf Braised Short Rib, Mole de la Casa,
Lime Crema

FREE RANGE CHICKEN ^{S N} 28
Charcoal Grilled Mojo Chicken, Red Mole, Amarillo Arroz

WAGYU STRIP STEAK ^{GF} 65
Wagyu Pastor Marinated, Charred Pineapple, Salsa Verde

WAGYU FLANK ^{GF N} 38
Morita Seasoned Papas Fritas, Red Jalapeño Chimichurri,
Chiletin Aioli

FAJITA FILET ^{GF} 66
Charcoal-Seared 8oz. Filet, Fajita Veggies, Guacamole,
Bone Marrow

PUERCO VERDE ^{GF} 36
Coal Roasted Dry Aged Pork Chop, Epazote Green Salsa,
Blanco Frijole, Verdolaga

SHARE WITH THE TABLE
GRANDE
Served with Mexican Rice, Black Beans
& Pico de Gallo. Tortillas Available Upon Request



TOMAHAWK ^{GF} 180
Espresso-Cocoa Rubbed 36oz. Wagyu Tomahawk,
4 Salsas, Black Sea Salt, Smoked Vine Ripe Tomatoes

PARA PICAR *Sides*

BRUSSELS ^{GF N} 8
Tallow-Fried, Chipotle Tamarind Honey,
Spiced Peanuts, Cotija

SWEET POTATOES ^{GF} 8
Baked Sweet Potato Mash, Cinnamon Syrup,
Torched Marshmallow

**CHIPOTLE
STREET CORN** ^{GF} 8
Queso Cincho, Cilantro

CAULIFLOWER ^{GF} 8
Paprika-Ancho Chili Roasted, Poblano Cream

CROQUETAS DE PAPA ^{GF N} 8
Maseca-Crusted Potato Balls, Tossed in Salsa Macha, Macha Aioli

SODA *Soft Drinks*

Serving Coca-Cola Products, Mexican Coca-Cola, Mexican Sprite, Limited Jarritos Available. Ask Your Server for Details.

Food Safety & Allergens: Menu items are cooked to order. FDA advises consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if pregnant or certain medical conditions. We openly handle several allergens throughout our locations, including dairy, soy, tree nuts (e.g., almond, coconut, etc), egg, wheat & others. While we take precautions to keep ingredients separate, we cannot guarantee that any of our beverages or food items are allergen free as we use shared equipment to store, prepare & serve.