

MEXTA

HAPPY *Apapacho* HOUR MENU

#TASTETHEAPACHO

Antojitos

Guacamole 9

Michoacan Hass avocado, ground green tomato, lemon, onion, cherry tomato, fresh cilantro, and onion ash. 2 tostadas + 1 salsa

Pacific Red Snapper Ceviche 9

Traditional recipe from the pacific coast. lemon, tomato, onion, Serrano chili, and fresh cilantro.

Salmon Tostada 9

Curated salmon with citrics, cumcumber, spicy mayonaise, jocoque cheese and honey, crunchy Leek.

Porcelet Taco 9

Porcelet carnitas taco with cilantro spread, curated pink onion and Martajada salsa.

Huitlacoche Quesadilla 9

Oaxaca quesadilla from la milpa, with huitlacoche and Poblano chili.

Beer

Modelo 4

Dos XX Lager 4

Pacifico 4

Combos

6 Oysters + 2 Champagne glasses 30

2 Tacos + 1 Beer 20

Tequila Aguasol + Modelito Beer 10

Flight

3 Mezcales (3 Oz total) 20

Three mezcales from Mexta's selection.

Drinks

JEIO, glera glass 6

Bisol Jero, Prosecco, Veneto, Italy

Margarita Clásica 9

"If we could describe Mexico in a cocktail, it would surely be a margarita—refreshing, balanced, with notes of agave and citrus."

Mezcalita Clásica 9

"Margarita with subtle smoky notes from Ojo de Tigre mezcal and the citrus notes of Mexican orange liqueur Alma Finca."

Paloma Clásica 9

"Mexico's most iconic long drink: tequila, grapefruit, soda, and salt. Cheers!"

Carajillo 9

"Our carajillo perfectly combines the coffee notes with the Mexican corn liqueur Nixta. An ideal cocktail for a great night."

Mikelito Shake 9

"Cocktail in honor of one of our chefs, Mikel Alonzo, represents the union between Spain and Mexico, but above all, it expresses through its notes the warmth of this great human being."

Gabichuela (non-alcoholic) 6

Beet, pink pepper, ginger beer



17:00 – 19:00
Monday – Friday