



DALLAS TEXAS

ONE HITTERS

SURF + TURF wagyu beef tartare, kaluga caviar*	7
GARBANZO SOPE lime, cabbage + carrot slaw	5
BRISKET avocado puree, queso fresco	7
CRAB CAKE guajillo goat cheese, corn pico	7

MARISCOS

SALMON CEVICHE salsa macha, citrus	20
CRAB CLAWS mojo verde, jicama	28
CHARRED OCTOPUS aji amarillo, encurtidos, jicama	22

VEGETALES

REFRIED LENTILS hoja santa creme fraiche	15
TIJUANA CAESAR little gem, poblano, chorizo	21
BROCCOLINI carrot sauce, figs, corn nuts	16
BEETS ajo blanco, pistachio, grapefruit	15
OKRA + SHISHITOS pistachio salsa macha, hoja santa	18

HAND-MADE MASA

SQUASH TETELA mayan hummus, black beans	22
CHORIZO MOLOTES salsa roja, refried beans	21
DUCK CONFIT TLACOYO cherry mole, orange	26
EL MACHETE cut to order	32

GRILL

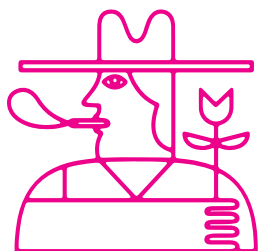
GUAJILLO CHICKEN mole madre, potato hash	34
PORK AL PASTOR berkshire secreto, pineapple butter	38
TAMARIND HALIBUT sweet corn, huitlacoche rice	42
CARNE ASADA chayote salad, molcajete style salsa	62
WHOLE FISH "divorced", herb salad	MKT

DULCES

KEY LIME guava, shortbread	13
MEXICAN CHOCOLATE pot de creme, crispy meringue	14
BUÑUELO crisp pastry, coffee gelato, orange, hazelnuts	13

ELEGANTE EXPERIENCE

\$99 per person



SPARKLING

Cielo Cellars Prosecco, Veneto, Italy NV 12
 Carboniste 'Octopus' Albarino, California, United States 2021 17
 Pierre Sparr Crémant Brut Rosé, Alsace, France NV 16

WHITE/ROSE

Novas Sauvignon Blanc, Maipo Valley, Chile, 2022 15
 Familia Montaña, Blanco Rioja, Spain 2020 16
 Pichot Vouvray, Chenin Blanc, Loire Valley, France 2022 16
 Basa Lore Txakoli, Rosé, Basque, Spain 2022 15

RED

Artuke Tinto Rioja, Spain 2022 15
 Honoro Vera, Cabernet Sauvignon, Jumilla, Spain 2020 14
 Breca, Grenacha, Munébrega, Spain 2019 17
 Cuvelier Los Andes, Malbec, Mendoza, Argentina 2018 18

DE LA CASA

LEGIT MICHELADA
 Pacifico or Negra Modelo
 12

CAFE BESOS
 Mezcal, Espresso, Licor 43, Orange
 18

TIO ROSSO
 Townes Vodka, grapefruit soda,
 rosemary
 17

ESTRELLITA
 El Dorado Rum, Pear, Lemon, Allspice
 17

CHERRY MOON
 Buffalo Trace, Cherry, Lemon, Vanilla
 17

NEGRONI CAFE
 Cocoa-nib infused Campari, Sweet
 Vermouth, Desolas Mezcal
 18

LA FAMOSA
 Sotol, Blood Orange, Strega, Aperol
 18

MARG

EL CARLITOS
 Derrumbes Salmiana, hickory salt
 18

JAMAICA MEZCAL
 Banhez Ensemble, hibiscus,
 gusano salt
 18

COCO LOCO
 Cimmaron Blanco, Coconut, Lime,
 Nutmeg
 17

PAPI TROPICAL
 Uruapan Charanda Blanco, Cazcabel
 Blanco, Passion Fruit
 18

LIMONADA STAND
 9

Ace's Bell Pepper
 Jamaica-Hibiscus
 Pear Lemonade

Try adding your favorite shot

AGAVE FLIGHT PLANS
 curated by El Carlos Elegante
 ROTATES MONTHLY