

## FOR THE TABLE

Chips & Salsa.....	16
<i>fresh corn chips, salsa verde &amp; salsa roja</i>	
Guacamole Nixta .....	26
<i>haas avocados, grilled tomato, serrano, lime, white onion, feta</i>	
Aguachile Nixta.....	32
<i>market seafood, pickled onion, cucumber, chiles</i>	
Seafood Cocktail Veracruz.....	34
<i>shrimp, crab, avocado, green olives, spicy tomato broth</i>	
Nixta Salad.....	24
<i>avocado, jicama, lime, corn, radishes, peanut dressing, hoja santa vinaigrette</i>	
Queso Fundido.....	32
<i>queso oaxaca, nixta lager, green chorizo, poblano, lime, warm flour tortillas</i>	
Wood-Fired Oysters .....	32
<i>charred jalapeño butter &amp; "molcajete" tomato vinaigrette</i>	
Bang Bang Potatoes.....	24
<i>duck fat fingerlings, salsa verde, pecorino, hot sauce, raw garlic, white sauce</i>	

## HEIRLOOM CORN MASA *Tacos, Tlayudas & Tostadas*

Duck Barbacoa [taco   large format].....	17   62
<i>slow-roasted duck in hoja santa leaf, onion, tomatillo salsa, lime, cilantro</i>	
Kurobuta Pork Belly Al Pastor Taco .....	16ea
<i>pineapple, chicharon, salsa verde, onion, lime, cilantro</i>	
Fish a la "Contramar" [taco   whole fish].....	17   88
<i>sea bass, green and red chile sauces, pickled carrot, cabbage, crema hot sauce, lime</i>	
Butternut Squash & Kale Taco.....	15ea
<i>mole amarillo, fried egg, onion, cotija, spice rub</i>	
<b>Taco / Sope of the WEEK.....</b>	<b>AQ</b>
<i>unique ingredients, bold flavor</i>	
Tlayuda de la Casa .....	29
<i>roasted corn, epazote, queso fresco, herb oil</i>	
add maine lobster meat .....	16
Blue Crab Tlayuda.....	35
<i>diablo sauce, queso oaxaca, crema, BLP chile oil</i>	
Quesadilla Oaxaca.....	26
<i>red chorizo, crushed avocado, fried potato</i>	
Tuna Tostada .....	16ea
<i>chipotle, avocado, fried leeks</i>	
Coal-Roasted Sweet Potato Tostada .....	12ea
<i>salsa macha, crema, peanuts, cotija</i>	

## FROM THE WOOD-FIRED GRILL

### LARGE FORMAT MEAT & POULTRY

Travis' Cadillac Fajitas.....	98
<i>wagyu rib eye, house mole, ember-roasted chiles &amp; onions</i>	
<i>mezcal butter, lime, crema, warm corn tortillas</i>	
Nixta Signature Spit & Herb-Roasted Chicken.....	40   80
<i>epazote, grilled garlic, roasted jalapeño</i>	
Nixtahawk Chop .....	185
<i>1.2kg cape grim grass-fed bone-in rib eye, house chile rub</i>	

### SIDES | 18

Rancho Gordo   Green Rice   Tomato &   Wood-Fired	26
Black Beans   Cucumber Salad   "Magic" Mushrooms	

### DESSERTS | 18

Tres Leches Cake *bananas & raspberries* | Churros *hay's milk cajeta*

## MARGARITA BAR

The Frida Kahlo .....	27	Travis' Cadillac .....	28
<i>del maguey mezcal, hibiscus</i>		<i>don julio blanco, cointreau</i>	
<i>agave syrup, egg white, fresh lime</i>		<i>fresh lime, egg white, sea salt rim</i>	
Tamarindo .....	26	Maracuyá.....	27
<i>del maguey mezcal, cointreau</i>		<i>herradura plata, passion fruit purée</i>	
<i>tamarind, agave syrup, fresh lime</i>		<i>fresh lime, taijin salt rim</i>	
Nixta Especial .....	28	Tropic Thunder .....	28
<i>don julio blanco, cointreau</i>		<i>pineapple-infused herradura plata</i>	
<i>agave nectar, fresh lime</i>		<i>pineapple purée, cointreau</i>	
<i>taijin salt rim</i>		<i>lime juice, taijin salt rim</i>	

## SIGNATURE COCKTAILS

Dos Amigos Michelada.....	20	Nixta Old Fashioned.....	27
<i>nixta lager, luke's worcestershire</i>		<i>don julio reposado, del maguey mezcal</i>	
<i>tomato juice, hot sauce, fresh lime</i>		<i>agave syrup, orange bitters</i>	
<i>taijin salt rim</i>		<i>aztec chocolate bitters</i>	
Classic Paloma .....	26	Nixta Bloody Maria .....	26
<i>don julio blanco, hoja santa syrup</i>		<i>don julio blanco, house-made mix</i>	
<i>fresh grapefruit, soda</i>		<i>taijin salt rim, pickled vegetables</i>	
The Clubroom Manhattan .....	27	+Beer Chaser .....	14
<i>rye, sweet &amp; dry vermouth</i>		<i>Bad Hombre.....</i>	
<i>hinoki bitters, maraschino cherries</i>		<i>del maguey mezcal, campari</i>	
Mexico City Martini.....	29	<i>sweet vermouth</i>	
<i>don julio reposado, dry vermouth</i>		Jalisco Highball.....	29
<i>olive brine</i>		<i>herradura añejo, soda, orange</i>	
Carajillo Frio .....	27	Mexican Sunrise.....	24
<i>mexico city staple and staff favourite</i>		<i>pineapple-infused tequila</i>	
<i>espresso and licor 43</i>			

## AGAVE

*"Mexico City Style"*  
House Sangrita .....n/c

TEQUILA

Don Julio  
Blanco ..... 22

Don Julio  
Reposado, ..... 26

Don Julio  
Añejo..... 28

Don Julio  
Añejo 1942 ..... 52

Herradura  
Plata ..... 22

Herradura  
Reposado..... 26

Herradura  
Añejo..... 28

Patrón  
Silver ..... 28

Patrón  
Reposado..... 32

Patrón  
Añejo..... 36

Clase Azul  
Blanco ..... 34

Clase Azul  
Reposado..... 58

Clase Azul  
Añejo..... 158

Codigo  
Rosa Reposado..... 30

Codigo  
Reposado..... 28

Codigo  
Añejo..... 42

818 Eight Reserve  
Añejo..... 65

Don Fulano  
Blanco ..... 30

1800 Cristalino  
Añejo..... 30

MEZCAL

Del Maguey  
Espadin ..... 24

El Destilado  
Pichomel ..... 27

El Destilado  
Madrecuishe ..... 27

El Destilado  
Bicuixe/  
Madrecuishe ..... 28

El Destilado  
Bicuixe ..... 30

El Destilado  
Barril..... 26

Alipús  
Espadin ..... 24

Zunte  
Espadin ..... 26

Machetazo  
Cupreata ..... 26

Machetazo  
Espadin ..... 24

Codigo, Artesanal  
Espadin/Tobala..... 28

Codigo, Ancestral  
Papalome..... 38

Ilegal  
Espadin ..... 24

Ilegal  
Espadin Reposado .... 26

Koch, Espadin  
Pierna de Borrego ... 36



**Tequila & Mezcal  
Tasting Menu**

## DRAFT BEER

Nixta Lager ..... 16  
*off day beer co., singapore*

Blue Label Ale ..... 16  
*rye & pint brewery, singapore*

**BOTTLED & CANNED BEER**

Corona Extra Pale Lager ..... 16  
*cervecería modelo, mexico*

Cerveza Pacifico Clara ..... 16  
*pacifico brewery, mexico*

Sierra Nevada India Pale Ale ..... 18  
*sierra nevada brewing company, usa*

Heaps NA Lager ..... 18  
*less than 0.5% abv*

### HAPPY HOUR MONDAY THROUGH FRIDAY 5-7PM except public holidays

**Tacos**  
*duck, pork belly, butternut squash or fish (+2)*  
10

**Quesadilla Oaxaca**  
20

**Nixta Margaritas**  
*choice of: especial or spicy*

**Jalisco Highball**  
15

**Nixta Lager**  
12

**Peccavi, Sauvignon Blanc**  
**Peccavi, Cabernet Sauvignon**  
16

## WINES

**SPARKLING BY THE GLASS | BOTTLE**  
*Prosecco, Adriano Adami, "Bosco di Gica", Brut, Valdobbiadene, Veneto, Italy MV* ..... 23 | 110

**WHITE BY THE GLASS | BOTTLE**  
*Sauvignon Blanc+, Peccavi, "No Regrets", Margaret River 2023* ..... 23 | 110

**ROSÉ BY THE GLASS | BOTTLE**  
*Grenache+, Domaine Le Grand Cros, Côtes de Provence, France 2022* ..... 20 | 95

**RED BY THE GLASS | BOTTLE**  
*Cabernet Sauvignon+, Peccavi, "No Regrets", Margaret River 2021* ..... 23 | 110  
*Grenache+, Château Gigognan, Côtes du Rhône, Rhône Valley, France 2021* ..... 23 | 110

**WHITE BY THE BOTTLE**  
*Chardonnay, Haden Fig, Willamette Valley, Oregon, U.S.A. 2017* ..... 135  
*Chardonnay, Peccavi, "Estate", Margaret River 2021* ..... 135  
*Albariño, Pazo de Señoráns, Galicia, Rías Baixas, Spain 2022* ..... 105

**RED BY THE BOTTLE**  
*Pinot Nero, Elena Walch, Alto Aldige, Italy 2023* ..... 110  
*Pinot Noir, Evesham Wood, Willamette Valley, Oregon, U.S.A. 2022* ..... 140  
*Shiraz, Peccavi, "Estate", Margaret River 2022* ..... 115  
*Barbera, Tenuta Garetto, Barbera d'Asti Superiore, Piedmont, Italy 2020* ..... 105  
*Sangiovese+, Barone Ricasoli, "Brolio", Chianti Classico, Tuscany, Italy 2021* ..... 110  
*Malbec, Susana Balbo, "Crios", Mendoza, Argentina 2022* ..... 115  
*Tempranillo, Conde San Cristobal, Ribera del Duero, Spain 2020* ..... 120

## AGUA FRESCA | 14

Grapefruit & Cucumber  
Passion Fruit & Mint  
Salted Lime  
Nixta Limeade

*Reserve wine list  
available upon  
request.  
Please ask our staff  
for assistance.*