

FOR THE TABLE

Chips & Salsa.....	16
<i>fresh corn chips, salsa verde & 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 & "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>	
Taco / Sope of the WEEK.....	AQ
<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 & 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 & 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 Sangritan/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

1800 Cristalino
Añejo..... 30

Casamigos
Blanco 23

Casamigos
Reposado..... 28

Casamigos
Añejo..... 34

MEZCAL

Del Maguey
Espadin 24

El Destilado
Pichomel 27

El Destilado
Madrecuishe 27

El Destilado
Bicuixe/
Madrecuishe 28

El Destilado
Bicuixe 30

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

Zero NA Pale Ale 18
young master brewery, hong kong

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 2023 105

RED BY THE BOTTLE

Pinot Nero, Elena Walch, Alto Adige, 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.*