

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>	
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, house pastor sauce, shaved radish salad</i>	
<i>lime, cilantro</i>	
Fish a la "Contramar" [taco whole fish].....	17 88
<i>sea bass, green and red chile sauces, pickled carrot, cabbage, crema</i>	
<i>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>	
Mushroom Quesadilla	26
<i>oaxaca cheese, chipotle aioli, wood-fired mushrooms</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 grain-fed bone-in rib eye, house chile rub</i>	

SIDES | 18

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

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 vermouoth</i>		Bad Hombre.....	
<i>hinoki bitters, maraschino cherries</i>		<i>del maguey mezcal, campari</i>	
Mexico City Martini	29	<i>sweet vermouoth</i>	
<i>don julio reposado, dry vermouoth</i>		Jalisco Highball	
<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
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
<i>off day beer co., singapore</i>	
Blue Label Ale	16
<i>rye & pint brewery, singapore</i>	
BOTTLED & CANNED BEER	
Corona Extra Pale Lager	16
<i>cervecería modelo, mexico</i>	
Cerveza Pacifico Clara	16
<i>pacifico brewery, mexico</i>	
Zero NA Pale Ale	18
<i>young master brewery, hong kong</i>	

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

Tacos <i>duck, pork belly, butternut squash or fish (+2)</i>	10
Quesadilla Oaxaca	20
Nixta Margaritas <i>choice of: especial or spicy</i>	
Jalisco Highball	15
Nixta Lager	12
Peccavi, Sauvignon Blanc Peccavi, Cabernet Sauvignon	16

WINES

SPARKLING BY THE GLASS BOTTLE	
<i>Prosecco, Ruggeri Argeo Treviso, Brut DOC, Valdobbiadene, Veneto, Italy</i>	23 110
WHITE BY THE GLASS BOTTLE	
<i>Sauvignon Blanc+, Peccavi, "No Regrets", Margaret River 2023</i>	23 110
ROSÉ BY THE GLASS BOTTLE	
<i>Grenache+, Domaine Le Grand Cros, Côtes de Provence, France 2022</i>	20 95
RED BY THE GLASS BOTTLE	
<i>Cabernet Sauvignon+, Peccavi, "No Regrets", Margaret River 2021</i>	23 110
<i>Grenache+, Château Gigognan, Côtes du Rhône, Rhône Valley, France 2021.....</i>	23 110
WHITE BY THE BOTTLE	
<i>Chardonnay, Haden Fig, Willamette Valley, Oregon, U.S.A. 2022</i>	135
<i>Chardonnay, Peccavi, "Estate", Margaret River 2021</i>	135
<i>Albariño, Pazo de Señoráns, Galicia, Rías Baixas, Spain 2023</i>	105
RED BY THE BOTTLE	
<i>Pinot Noir, Evesham Wood, Willamette Valley, Oregon, U.S.A. 2022</i>	140
<i>Shiraz, Peccavi, "Estate", Margaret River 2022</i>	115
<i>Barbera, Tenuta Garetto, Barbera d'Asti Superiore, Piedmont, Italy 2021</i>	105
<i>Sangiovese+, Barone Ricasoli, "Brolio", Chianti Classico, Tuscany, Italy 2022.....</i>	110
<i>Malbec, Susana Balbo, "Crios", Mendoza, Argentina 2023.....</i>	115
<i>Tempranillo, Conde San Cristobal, Ribera del Duero, Spain 2020</i>	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.