

FOR THE TABLE

Chips & Salsa	16
<i>fresh corn chips, salsa verde & salsa roja</i>	
Guacamole Nixta	26
<i>hass avocados, grilled tomato, serrano, lime, white onion, feta</i>	
Nixta Salad	24
<i>avocado, jicama, lime, corn, radishes, peanut dressing, hoja santa vinaigrette</i>	
add chicken	8
Queso Fundido	32
<i>queso oaxaca, nixta lager, green chorizo, poblano, lime, warm flour tortillas</i>	
Bang Bang Potatoes	24
<i>duck fat fingerlings, salsa verde, pecorino, hot sauce, raw garlic, white sauce</i>	

HEIRLOOM CORN MASA

Taco / Sope of the MONTH	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>	
Chicken Quesadilla	26
<i>wood-fired chicken, crushed avocado, chipotle aioli</i>	
Tuna Tostada	16ea
<i>chipotle, avocado, fried leeks</i>	
Coal-Roasted Sweet Potato Tostada	12ea
<i>salsa macha, crema, peanuts, cotija</i>	

TACOS & PLATOS PRINCIPALES

Taco Platter	36
<i>choose one, 2 pieces of tacos served with green rice and black beans</i>	
Duck Barbacoa Butternut Squash & Kale Kurobuta Pork Belly al Pastor Baja Fish or A la "Contramar"	
Travis’ Cadillac Fajitas	52
<i>wagyu rib eye, house mole, ember-roasted chiles & onions served with green rice, black beans and warm corn tortillas</i>	
Nixta Signature Spit & Herb-Roasted Chicken	42
<i>epazote, grilled garlic, roasted jalapeño served with green rice, black beans and warm tortillas</i>	

FOR THE TABLE

Nixtahawk Chop	185
<i>1.2kg grain-fed bone-in rib eye, house chile rub</i>	

SIDES | 18

Oaxacan Black Beans Green Rice Tomato & Cucumber Salad Esquites	
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DESSERTS | 18

Tres Leches Cake <i>bananas & raspberries</i> Churros <i>hay’s milk cajeta</i>	
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MARGARITA BAR

The Frida Kahlo	27	Travis’ Cadillac	28
<i>del maguey mezcal, hibiscus agave syrup, egg white, fresh lime</i>		<i>don julio blanco, cointreau fresh lime, egg white, sea salt rim</i>	
Tamarindo	26	Maracuyá	27
<i>del maguey mezcal, cointreau tamarind, agave syrup, fresh lime</i>		<i>don julio blanco, passion fruit purée fresh lime, taijin salt rim</i>	
Nixta Especial	28	Tropic Thunder	28
<i>don julio blanco, cointreau agave nectar, fresh lime taijin salt rim</i>		<i>don julio blanco, pineapple purée cointreau, lime juice, taijin salt rim</i>	
		Mexican Sunrise	28
		<i>don julio blanco, del maguey vida cointreau, fresh orange & lime juice, orange bitters, taijin salt rim</i>	

MARGARITA
MONDAY 18

SIGNATURE COCKTAILS

Dos Amigos Michelada	20	Nixta Old Fashioned	27
<i>nixta lager, luke’s worcestershire tomato juice, hot sauce, fresh lime taijin salt rim</i>		<i>don julio reposado, del maguey mezcal agave syrup, orange bitters aztec chocolate bitters</i>	
Classic Paloma	26	Bad Hombre	26
<i>don julio blanco, hoja santa syrup fresh grapefruit, soda</i>		<i>del maguey mezcal, campari sweet vermouth</i>	
The Clubroom Manhattan	27	Jalisco Highball	29
<i>rye, sweet & dry vermouth hinoki bitters, maraschino cherries</i>		<i>don julio añejo, soda, orange</i>	
Mexico City Martini	29	Carajillo Frio	27
<i>don julio reposado, dry vermouth olive brine</i>		<i>mexico city staple and staff favourite espresso and licor 43</i>	

ZERO-PROOF COCKTAILS | 18

Almost Margarita Like a Paloma Better than a G&T Aperol-ish	
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MEXICO CITY
SUNDAY BRUNCH
11AM-2:30PM

AGUA FRESCA *Non-Alcoholic* | 14

Grapefruit & Cucumber	Salted Lime	Nixta Limeade	Passion Fruit & Mint	Orange & Basil
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BEER

Nixta Lager <i>brewlander brewery, singapore</i>	16
Blue Label Ale <i>rye & pint brewery, singapore</i>	16
Corona Extra Pale Lager <i>cerveceria modelo, mexico</i>	16
Cerveza Pacifico Clara <i>pacifico brewery, mexico</i>	16
Zero NA Pale Ale <i>young master brewery, hong kong</i>	18

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

TEQUILA

BLANCO "SILVER"		REPOSADO "RESTED"	
Don Julio	22	Don Julio	26
<i>fresh citrus, grassy agave, black pepper</i>		<i>dark chocolate, dried fruit, buttery</i>	
Herradura	22	Herradura	26
<i>fresh agave, bright citrus, white pepper</i>		<i>butterscotch, cinnamon, toasted oak</i>	
Casamigos	23	Casamigos	28
<i>banana, grapefruit zest, spicky kick</i>		<i>caramel, sweet oak, vanilla</i>	
Clase Azul	34	Clase Azul	58
<i>fresh citrus, sweet agave, mineral</i>		<i>hazelnut, candied orange, warm spice</i>	
Patrón	28	Patrón	32
<i>roasted agave, citrus zest, subtle fruit</i>		<i>oak, wild honey, black pepper</i>	
Codigo Rosa	23	Codigo	28
<i>bright agave, berries, soft pepper</i>		<i>roasted hazelnut, smoky spice, herbal</i>	
AÑEJO "AGED"			
Don Julio	28	Don Julio 1942	52
<i>roasted oak, dried fruit, rich caramel</i>		<i>dark chocolate, rich caramel, warm oak</i>	
Herradura	28	Casamigos	34
<i>roasted oak, warm spice, smoky finish</i>		<i>soft caramel, vanilla, barrel spice</i>	
Patrón	36	818 Eight Reserve	65
<i>roasted oak, caramel, vanilla</i>		<i>roasted oak, vanilla, toasted agave</i>	
Codigo 1530	42		
<i>roasted oak, caramel, baking spice</i>			

MEZCAL

Del Maguey Espadin	24	Codigo, Ancestral Papalome	38
<i>vanilla, roasted pineapple, earthy spice</i>		<i>melon, honey, nutty notes</i>	
Zunte Espadin	26	Ilegal Espadin	24
<i>fresh herbs, bright fruits, crisp finish</i>		<i>herbal, citrus, subtle smoke</i>	
Machetazo Cupreata	26	Ilegal Espadin Reposado	26
<i>fresh mint, tropical sweetness</i>		<i>toffee, baking spice, sweet smoke</i>	
Machetazo Espadin	24	Espina Negra Jabali	32
<i>roasted fruit, peppery spice</i>		<i>fresh mint, herbal, earthy finish</i>	
Codigo, Artesanal		Koch, Espadin	
Espadin/Tobala	28	Pierna de Borrego	36
<i>herbal, mineral finish, subtle smoke</i>		<i>coconut, floral, hints of spice</i>	

WINES

SPARKLING		GLASS BOTTLE
Prosecco, Ruggeri Argeo Treviso, Brut DOC, Valdobbiadene, Veneto, Italy	23	110
WHITE		
Sauvignon Blanc+, Peccavi, "No Regrets", Margaret River, Western Australia 2025	23	110
Chardonnay, Peccavi, "Estate", Margaret River, Western Australia 2022		135
Pinot Grigio, Elena Walch, Alto Adige, Italy 2025		110
ROSÉ		
Grenache+, Domaine Le Grand Cros, Côtes de Provence, France 2024	20	95
RED		
Cabernet Sauvignon+, Peccavi, "No Regrets", Margaret River, Western Australia 2022	23	110
Grenache+, Château Gigognan, Côtes du Rhône, Rhône Valley, France 2023	23	110
Pinot Noir, Evesham Wood, Willamette Valley, Oregon, U.S.A. 2023		140
Shiraz, Peccavi, "Estate", Margaret River, Western Australia 2022		115
Barbera, Tenuta Garetto, Barbera d'Asti Superiore, Italy 2021		105
Malbec, Monte Viejo, Festivo, Mendoza, Argentina 2023		115
Sangiovese+, Castello di Querceto, Chianti Classico, Tuscany, Italy 2022		110



Tequila & Mezcal
Tasting Menu

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