

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 *Make it a cocktail! Add \$5 to any agave spirit of your choice.*

TEQUILA "Mexico City Style" House Sangrit n/c

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 2023.....	110



Tequila & Mezcal
Tasting Menu

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