FOR THE TABLE

Chips & Salsa 16
fresh corn chips, salsa verde & salsa roja

Guacamole Nixta 26
hass avocadoes, grilled tomato, serrano, lime, white onion, feta

Nixta Salad 24
avocado, jicama, lime, corn, radishes, peanut dressing, hoja santa vinaigrette
add chicken 8

Queso Fundido 32
queso oaxaca, nixta lager, green chorizo, poblano, lime, warm flour tortillas

Bang Bang Potatoes 24
duck fat fingerlings, salsa verde, pecorino, hot sauce, raw garlic, white sauce

HEIRLOOM CORN MASA

Taco / Sope of the MONTH ..... AQ
unique ingredients, bold flavor

Tlayuda de la Casa 29
roasted corn, epazote, queso fresco, herb oil
add maine lobster meat 16

Blue Crab Tlayuda 35
diablo sauce, queso oaxaca, crema, BLP chile oil

Quesadilla Oaxaca 26
red chorizo, crushed avocado, fried potato

Chicken Quesadilla 26
wood-fired chicken, crushed avocado, chipotle aioli

Tuna Tostada 16ea
chipotle, avocado, fried leeks

Coal-Roasted Sweet Potato Tostada 12ea
salsa macha, crema, peanuts, cotija

TACOS & PLATOS PRINCIPALES

Taco Platter 36
choose one, 2 pieces of tacos served with green rice and black beans

Duck Barbacoa | Butternut Squash & Kale | Kurobuta Pork Belly al Pastor | Baja Fish or A la "Contramar"

Travis' Cadillac Fajitas 52
wagyu rib eye, house mole, ember-roasted chiles & onions
served with green rice, black beans and warm corn tortillas

Nixta Signature Spit & Herb-Roasted Chicken 42
epazote, grilled garlic, roasted jalapeño
served with green rice, black beans and warm tortillas

FOR THE TABLE

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

SIDES | 18

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

DESSERTS | 18

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

MARGARITA BAR

The Frida Kahlo 27
del maguey mezcal, hibiscus
agave syrup, egg white, fresh lime

Tamarindo 26
del maguey mezcal, cointreau
tamarind, agave syrup, fresh lime

Nixta Especial 28
don julio blanco, cointreau
agave nectar, fresh lime
taijin salt rim

MARGARITA MONDAY 18

Travis' Cadillac 28
don julio blanco, cointreau
fresh lime, egg white, sea salt rim

Maracuyá 27
don julio blanco, passion fruit purée
fresh lime, taijin salt rim

Tropic Thunder 28
don julio blanco, pineapple purée
cointreau, lime juice, taijin salt rim

Mexican Sunrise 28
don julio blanco, del maguey vida
cointreau, fresh orange & lime juice,
orange bitters, taijin salt rim

SIGNATURE COCKTAILS

Dos Amigos Michelada 20
nixta lager, luke's worcestershire
tomato juice, hot sauce, fresh lime
taijin salt rim

Classic Paloma 26
don julio blanco, hoja santa syrup fresh
grapefruit, soda

The Clubroom Manhattan 27
rye, sweet & dry vermouth
hinoki bitters, maraschino cherries

Mexico City Martini 29
don julio reposado, dry vermouth olive
brine

Nixta Old Fashioned 27
don julio reposado, del maguey mezcal
agave syrup, orange bitters
aztec chocolate bitters

Bad Hombre 26
del maguey mezcal, campari
sweet vermouth

Jalisco Highball 29
don julio añejo, soda, orange

Carajillo Frio 27
mexico city staple and staff favourite
espresso and licor 43

ZERO-PROOF COCKTAILS | 18

Almost Margarita | Like a Paloma | Better than a G&T | Aperol-ish

MEXICO CITY SUNDAY BRUNCH 11AM-2:30PM

AGUA FRESCA *Non-Alcoholic* | 14

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

BEER

Nixta Lager *brewlander brewery, singapore* 16
Blue Label Ale *rye & pint brewery, singapore* 16
Corona Extra Pale Lager *cervecería modelo, mexico* 16
Cerveza Pacifico Clara *pacifico brewery, mexico* 16
Zero NA Pale Ale *young master brewery, hong kong* 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"

Don Julio 22
fresh citrus, grassy agave, black pepper

Herradura 22
fresh agave, bright citrus, white pepper

Casamigos 23
banana, grapefruit zest, spicky kick

Clase Azul 34
fresh citrus, sweet agave, mineral

Patrón 28
roasted agave, citrus zest, subtle fruit

Codigo Rosa 23
bright agave, berries, soft pepper

Tres Ese 23
fresh citrus, subtle herbal notes

REPOSADO "RESTED"

Don Julio 26
dark chocolate, dried fruit, buttery

Herradura 26
butterscotch, cinnamon, toasted oak

Casamigos 28
caramel, sweet oak, vanilla

Clase Azul 58
hazelnut, candied orange, warm spice

Patrón 32
oak, wild honey, black pepper

Codigo 28
roasted hazelnut, smoky spice, herbal

AÑEJO "AGED"

Don Julio 28
roasted oak, dried fruit, rich caramel

Herradura 28
roasted oak, warm spice, smoky finish

Patrón 36
roasted oak, caramel, vanilla

Codigo 1530 42
roasted oak, caramel, baking spice

Don Julio 1942 52
dark chocolate, rich caramel, warm oak

Casamigos 34
soft caramel, vanilla, barrel spice

818 Eight Reserve 65
roasted oak, vanilla, toasted agave

MEZCAL

Del Maguey Espadin 24
vanilla, roasted pineapple, earthy spice

Zunte Espadin 26
fresh herbs, bright fruits, crisp finish

Machetazo Cupreata 26
fresh mint, tropical sweetness

Machetazo Espadin 24
roasted fruit, peppery spice

Codigo, Artesanal Espadin/Tobala 28
herbal, mineral finish, subtle smoke

Codigo, Ancestral Papalome 38
melon, honey, nutty notes

Ilegal Espadin 24
herbal, citrus, subtle smoke

Ilegal Espadin Reposado 26
toffee, baking spice, sweet smoke

Espina Negra Jabali 32
fresh mint, herbal, earthy finish

Koch, Espadin Pierna de Borrego 36
coconut, floral, hints of spice

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 2023 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 Nero, Elena Walch, Alto Adige, Italy 2024 110

Shiraz, Peccavi, "Estate", Margaret River, Western Australia 2022 115

Barbera, Tenuta Garetto, Barbera d'Asti Superiore, Italy 2021 105

Malbec, Monteviejo, 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.

prices do not include 10% service charge and statutory government goods and service tax