



# QUIXOTE



**GUACAMOLE 14.**

ADD *CHICHARRON* 3. *QUESO FRESCO* 5.  
*CHAPULINES* 5. *CRUDITE* 5.

**LENTIL SPREAD**

*Roasted Jalapeno, Crispy Shallots,  
Spicy Bunuelos 12.*

**SPICY TUNA  
TOSTADA**

*Salsa Macha, Avocado, Ponzu 19.*

**BEET SALAD**

*Requeson, Citrus, Hoja Santa  
Vinaigrette, Chicory, Hazelnut 16.*

**HUITLACOCHÉ  
TAMAL**

*Ayocote Beans, Cashew Spicy Cream,  
Hoja Santa 16.*

**PULPO**

*Mole Pipian, Corn Nuts, Herb Salad,  
Quixote Oil 23.*

**CRISP CHICKEN  
TACOS**

*Tenderloin, Sour Slaw, Shallot Rings,  
Mexican Ranch 18.*

**OAXACAN FONDUE**

*Chorizo, Tortillas, Truffle, Oaxacan Cheese 18.*

**BAY SCALLOP  
BLACK COCKTAIL**

*Avocado, Octopus, Mamba Sauce, Persian  
Cucumber, Crackers 18.*

**SQUASH BLOSSOM**

*Sweet Potato, Mushroom Duxelle, Corn  
Tempura, Horseradish Aioli 15.*

**CRAB CORN  
DOUGHNUT**

*Blue Crab, Chili Oil, Caviar, Burnt Chili  
Emulsion 21.*

**MEMELITA**

*Duck Carnitas, Cotija Adobado, Refried  
Beans, Black Mole 15.*

**CHILI GARLIC  
SHRIMP TACOS**

*Crispy Cheese Tortilla, Salsa Macha,  
Chicory 18.*

**WHOLE GRILLED FISH MP.**

*Seasonal Fish, Swiss Chard And Kale, Pickled Jalapeno, Guaje Sauce*

**BRAISED LAMB BELLY 63.**

*Grilled Cactus Leaf, Pickled Cauliflower, Chichilo Mole*

**TASAJO 95.**

*Dry Aged Ribeye, Chard Avocado, Pickled Fresno, Watercress, Molcajete Salsa*

**FLAN OAXAQUEÑO. . . . . 12**

*Mezcal Caramel, Ancient Chocolate Soil*

**FRITTERS . . . . . 12**

*Crispy Horchata Rice Pudding, Cajeta Dipping Sauce*

**CHAMOYADA . . . . . 12**

*'Street Style' selections of Seasonal Exotic Fruit,  
Housemade Chamoy, Mango Sorbet*

**SELECTION**

**OF**

**SEASONAL**

**ICE CREAMS**

**AND**

**SORBETS 6.**

2223 El Cajon Blvd. S.D Calif.

# Cocktails.

## CARRITOS

*Mezcal and Sangrita 12. Mezcal and Verdita 12. Mezcal and Horchata 12.*

## MARGARITA

*HOUSE Tequila Blanco, Lime, Curacao 16. MANGO Tequila Blanco, Mango, Lime 16.*

*PASSIONFRUIT Tequila Blanco, Passionfruit, Moringa Agave, Lime 16.*

## VIBRAS 16.

*Mezcal, Guava, Amaro Angeleno, Pampelmousse, Grapefruit, Lime, Seltzer*

## VERNITA GREEN 17.

*Raicilla, Reposado Tequila, Mango, Verdita, Lime*

## SUDDEN DEATH 16.

*Sotol, Elderflower, Pasubio, Lemon, Agave, Absinthe*

## HERE TODAY, GONE TOMORROW 16.

*Mezcal, Plantain, Sweet Vermouth, Amontillado Sherry, Cacao, Campari*

## OAXACAN OLD FASHIONED 16.

*Reposado, Mezcal Madrecuishe, Moringa Agave, Cacao & Aromatic Bitters*

## MOTOMAMI 16.

*Oaxacan Rum, Mezcal, Smoked Pineapple, Buttered Gardenia, Sochu, Lime, Demerara*

## SUADADE 16.

*Mezcal, Creme de Menthe, Pedro Ximenez Sherry, Cacao & Aromatic Bitters*

## FERNANDO'S WAY 17.

*Reposado Tequila, Mezcal, Espresso, Mole, Crema Espesa, Pedro Ximenez Sherry*

## MARIA TAMBIEN 17.

*Amontillado & Pedro Ximenez Sherry, Masa, Pox, Coconut, Leche Condensada, Horchata*

# Beer.

## CHELADA

*lime, verdita, leche de tigre 12.*

## COLIMITA, MX

*pilsner 7.*

## RREY, MX

*kölsch 7.*

## DOS TOPAS, SD

*mexican lager 7.*

## BAJA, MX

*por favor ipa 7.*

# Wine.

## SPARKLING

*El Bajio, Queretaro Brut NV 14/55  
Pares Balta, Brut Rose, Cava NV 16/65*

## ROSÉ

*Sangiovese, Bruma, Ocho Rose, Valle De Guadalupe 21' 70.*

## WHITE

*Sauvignon Blanc, Bodegas Henri Louton, Santo Tomas Valley 22' 17.*

*Chenin Blanc, Vinaltura, Queretaro 20' 120.*

*Hondarradi Zuri, Txakoli Ulacia, Basque 23' 16/65*

## RED

*Cabernet Sauvignon, Paoloni, Valle De Guadalupe 20' 16/65*

*Nebbiolo, Casa Jipi, Valle San Vincente 21' 70.*

*Syrah/Cabernet, Adobe Guadalupe, Serafiel,*

*Valle De Guadalupe 17' 140.*

*Primitivo, Nibo De Abeja, Valle De Guadalupe 20' 110.*

