

CRAFT COCKTAILS

REVOLUCIÓN’S SIGNATURE MARGARITA

Taste Profile: Rich & Velvety
A cocktail as bold as the revolutionaries who reshaped Mexico. This elevated margarita starts with the oak-kissed elegance of Clase Azul Reposado, balanced with the crisp brightness of fresh lime juice, the citrus complexity of Cointreau, and the natural sweetness of agave nectar. But the true rebellion begins with a deep, sultry red wine float, adding layers of dark fruit, intrigue, and a touch of the unexpected. \$39

EL JEFE MARGARITA

Taste Profile: Bright and Citrusy
A crystal-clear reimagining of our restaurant group’s popular El Jefe Margarita, crafted with premium tequila, bright orange curaçao, fresh lime, a touch of orange essence, and a subtle hint of epazote for depth. Smooth and refined, this cocktail’s clarity is achieved through a delicate process that includes lactose. \$16

MILPA MARGARITA

Taste Profile: Zesty and herbaceous
A uniquely refreshing take on a classic Margairta, featuring smoky Mezcal, the sweet richness of Nixta Licor de Maíz, zesty lime, and the bright, tangy notes of fresh tomatillo. Finished with a hint of epazote, this Margarita pays homage to the vibrant flavors of Mexico’s milpas (cornfields) in every sip. \$15

CLASSIC HOUSE MARGARITA

Taste Profile: Bold and Limey
Made with crisp, Tequila Blanco, freshly squeezed lime juice, smooth agave nectar, and a splash of bright orange liqueur, this cocktail is a tribute to simplicity done right. \$15
Flavor option: Strawberry / Mango / Raspberry / Passion fruit / Cucumber

RAZA APASIONADA

Taste Profile: Tart and Floral
This cocktail takes inspiration from the classic “sour” but features Raicilla as the base spirit. It is mixed with passionfruit liquor and contains an egg white rim with hibiscus powder. \$16

SANGRÍA REVOLUCIÓN

Taste Profile: Vibrant , fruity and floral twist
Hibiscus liqueur, rum, orange cordial, citrus blend, and red wine \$14

SMOKY PALOMA

Taste Profile: Citrusy , slightly spicy and Smokey
Reposado tequila, grapefruit juice, lime juice, dry pepper syrup, grapefruit cordial, and club soda. \$14

THE PERFECT COLADA

Taste Profile: Slightly sweet, creamy and tropical notes
Rum, coconut, banana liqueur, pineapple juice, tepache, lime juice, and coconut cream. \$15

TIKI CON MEZCAL

Taste Profile: Smokey , tropical, citrusy and fruity
Mezcal, sweet vermouth, lime juice, orange juice, and orgeat \$15

MAIZ OLD FASHIONED

Taste Profile: Bold and Buttery
A bold reimagining of the classic, featuring smoky burnt tortilla Mezcal wash and the sweet, buttery notes of Nixta Corn Liqueur. Brightened with lemon oleo and a hint of fresh lemon juice. \$17

PREFER A MORE FAMILIAR CLASSIC?

We’re happy to craft your favorite standard cocktail

Just ask your bartender or server!

AÑEJO OLD FASHIONED

Taste Profile: Warm and Spiced
A bold twist on the timeless classic, featuring smooth Tequila Añejo, a touch of agave nectar, fragrant orange essence, and rich Mexican mole bitters. \$17

PITAYA BRAVA

Taste Profile: Spicy and Luscious
A vibrant twist on the classic spicy Margarita, crafted with premium Tequila, smoky-sweet Ancho Reyes liqueur, and luscious prickly pear. Fresh lime juice and a dash of orange bitters bring balance, delivering a refreshing, bold cocktail. \$15

AGAVE ROSA

Taste Profile: Bright and Tart
A Mexicanized version of a Cosmopolitan, featuring smooth, agave vodka, bright Aperol, tart cranberry, and fresh lime juice, lightly sweetened with agave nectar. \$15

LA DAISY DE LA CONDESA

Taste Profile: Citrusy and botanical
Mexican gin, lime juice, strawberry, and Génépy liqueur. \$15

OAXACAN ESPRESSO

Taste Profile: Bold,bitter sweet and smoky
Mezcal, coffee liqueur, amaretto, and a modest shot of espresso. \$14

PEPINO AHUMADO

Taste Profile: Light and refreshing
Mezcal,fresh cucumber, lime juice and sparkling water. \$14

MOJITO DE LA COSTA

Taste Profile: Vibrant mint flavor ,sweet and citrusy
White rum, lime, demerara syrup, club soda, and fresh mint. Choose your flavor: original, mango, strawberry, coconut or passion fruit. \$14

LA HUASTECA

Taste Profile: Limey and slightly tart
Cachaça rum, fresh lime juice, sugar cane juice, guava juice. \$14

WINE

WHITE	RED	
Chardonnay. \$12	Tempranillo. \$18	Pinot Noir. \$12
Sauvignon Blanc. \$12	Cabernet Sauvignon. \$12	

BEER

DRAFT	BOTTLE	
Corona. \$7	Corona. \$7	Modelo Especial. \$ 7
Modelo. \$7	Corona Light. \$7	Negra Modelo. \$7
Negra modelo. \$7	Corona Premier. \$7	Miller Lite. \$6
Pacifico. \$7	Corona 0.0. \$6	Coors Light. \$6
Buenaveza. \$8	XX Lager. \$7	

APPETIZERS

GUACAMOLE

Traditional guacamole made with fresh avocados, lime, cilantro, serrano peppers, onions, epazote and tomatoes. Served with baked corn tortilla chips. \$15

Add Chicharrón (crispy pork belly) + \$6

DIPPING TRIO

Three delectable dips served with baked corn tortilla chips: green roasted tomatillo salsa, traditional molcajete style red salsa and refried beans made with chipotle and chorizo. \$10

CEVICHE DE PESCADO

Fresh tuna cured in citrus habanero sauce, mixed with pico de gallo, cucumber, avocado, and Tajin. Served with garlic mayo and baked chips. \$17

AGUACHILE DE PULPO NEGRO

Grilled Octopus, lime juice , tossed with black salsa, red onion, cucumber, cilantro, chiltepin chile, and avocado. Served with roasted chips. \$17

CORN RIBS

Fresh corn on the cob, quartered, seasoned with smoky spices, and fried until crispy. Served with garlic mayo, fresh herbs, cotija cheese, salsa macha, and fresh lime. \$12

PULPO CON MAIZ

Grilled octopus served with crispy hominy corn, fried leaks, pumpkin seeds. Topped with chimichurri and salsa macha. \$18

CHICKEN WINGS AL PIBIL

Slow roasted chicken wings marinated in citrus juices and tossed in a habanero-pickle achiote sauce. Served with fried shallots and house mayo. \$14

TAQUITOS DORADOS

Three crispy, golden corn taquitos filled with creamy Mexican mashed potatoes, deep-fried to perfection for the ultimate crunch. Topped with a vibrant salsa verde, a drizzle of rich Mexican sour cream, and a bold kick of salsa macha for just the right amount of smoky heat. \$10

ENTRÉES

TLAYUDA OAXACA

A large corn tortilla served nachos-style with ribeye steak, chorizo refried beans, grilled onions, cilantro, queso Oaxaca, avocado, radishes, grilled cactus and traditional salsa de molcajete. Protein choose: Rib eye steak. \$19 - Grilled chicken. \$17 - Roasted Cauliflower. \$17

BURRITO REVO

Large 12-inch flour tortilla filled with refried beans, Chihuahua cheese, avocado, grilled onions, banana peppers, sour cream, and roasted salsa verde on the side. Choice of protein: Ribeye steak. \$15 - Grilled chicken. \$14 - Al pastor cauliflower. \$14

QUESADILLA NORTEÑA

12-inch flour tortilla filled with Chihuahua cheese, pico de gallo, and banana peppers.Served with sour cream and salsa verde on the side. Grilled steak. \$14 - Grilled chicken. \$13

CHAMORRO DE PUERCO

Slow-braised pork shank marinated with guajillo chile and aromatic spices, served with roasted potatoes and fresh tortillas. \$35

CARNE ASADA HACIENDA

Marinated skirt steak topped with chimichurri, grilled onions, and jalapeño. Served with pico de gallo and grilled cactus, refried beans with chorizo, a side of roasted tomato salsa, and fresh tortillas \$28

ENSALADA ASADA

Lightly grilled romaine lettuce with roasted vegetables—broccolini, baby carrots, beets, and tomatoes—topped with garlic croutons, Parmesan cheese, and thyme lime vinaigrette. \$14
Add Grille chicken + \$4 - add Salmon + \$6

SIDES

ARROZ BLANCO

Fluffy white rice sautéed with lime and aromatic cilantro. \$4

FRIJILES CON CHORIZO

Creamy pinto beans mashed and slow-cooked with savory Mexican chorizo, garlic, and spices—rich, smoky, and satisfying. \$4

PAPAS CRUJIENTES

Crispy roasted potatoes topped with chimichurri, crumbled white cheese. \$6

VEGETALES ASADOS

Oven-roasted broccolini, baby carrots, and beets, served with garlic mayo and a vibrant matcha sauce. \$7

BRUSSELS SPROUTS

Tossed with agave honey, chile de árbol, goat cheese, and truffa glaze. \$9

TACOS

3 taco order made with homemade corn tortillas, served with roasted molcajete style salsas on the side.

QUESABIRRIA

Filled with Chihuahua cheese and lamb barbacoa, grilled onions. Served with salsa macha and consommé. \$16

RIBEYE & BONE MARROW

Two grilled USDA Choice ribeye tacos, perfectly seared for rich, smoky flavor, topped with grilled onions, queso panela, and fresh cilantro. Elevated with decadent bone marrow and finished with a bold, fire-roasted tomato salsa for the perfect balance of depth and heat. \$24

ADOBADO AL FUEGO

Two succulent pork tacos, marinated in a bold blend of chili sauce, vinegar, and oregano, then grilled to perfection for a smoky, flavorful bite. Topped with fresh onions, cilantro, and a rich, fire-roasted tomato salsa, these tacos deliver the perfect balance of heat, tang, and depth. \$15

CAMARÓN GOBERNADOR

Two savory shrimp stew tacos, simmered to perfection and paired with melted cheese, banana peppers, onions, and creamy house mayo. Folded with care and griddled until golden and crispy, then topped with fresh avocado and a bold, fire-roasted tomato salsa. \$17

POLLO ASADO

Two juicy, grilled chicken thigh tacos, perfectly seasoned and flame-kissed for bold, smoky flavor. Topped with sweet cherry tomatoes, crisp red onions, creamy avocado, and a vibrant tomatillo salsa verde for a fresh, zesty finish. \$16

CARNE ASADA

Two grilled steak tacos, made with tender, flame-seared beef and melted Chihuahua cheese for a rich, creamy bite. Topped with fresh cilantro, creamy avocado, and crispy fried leeks for a satisfying crunch. Finished with a vibrant tomatillo salsa verde. \$17

TACOS DE PESCADO

Two Crispy grilled Salmon , avocado, pico de gallo, cucumber, garlic house mayo, and salsa verde side. \$17

DESSERTS

CORNBREAD BORRACHO

A warm, moist Mexican cornbread, rich in flavor and perfectly tender, topped with a scoop of elote-flavored ice cream for a sweet and savory twist. Finished with crunchy walnuts and a subtle touch of rum. \$13

CHURRO BITES

Crispy on the outside and soft on the inside churro bites tossed in sugar and cinnamon and served with a chocolate pasilla sauce and an orange mezcal morita jam for dipping. \$12