SIGNATURE MARGARITAS

REVOLUCIÓN'S SIGNATURE MARGARITA $39
Taste Profile: Rich & Vibrant
Clase Azul Reposado, fresh lime juice, Cointreau, and organic agave nectar.
Finished with Red wine float and Tajín rim.

EL JEFE MARGARITA $16
Taste Profile: Smooth & Citrusy
Premium tequila, orange curaçao, fresh lime, orange juice, and organic epazote syrup.
Clarified for a clean, silky finish. **Contains lactose.**

MILPA MARGARITA $15
Taste Profile: Zesty & Herbaceous
Mezcal, Nixta Corn Liqueur, fresh lime, roasted tomatillo, and epazote. Bright citrus with light herbal notes.

CLASSIC HOUSE MARGARITA $15
Taste Profile: Bold & Lively
Premium tequila, triple sec, fresh lime juice, orange liqueur, and organic agave nectar.

Flavors: Strawberry • Mango • Raspberry • Passion Fruit • Cucumber • Guava-Jalapeño

TEQUILA CREATIONS

SUMMERS IN JALISCO $15
Taste Profile: Fruity & Refreshing
Blanco tequila, watermelon, raspberry, fresh lime, and ginger beer

ROSEMARY PALOMA $15
Taste Profile: Herbal & Citrusy
Rosemary-infused blanco tequila, grapefruit liqueur, grapefruit juice, fresh lime, and soda.

OAXACAN OLD FASHIONED $17
Taste Profile: Smoky & Spiced
Añejo tequila, mezcal, orange bitters, mole bitters y agave.

NO TE RAJES, JALISCO $15
Taste Profile: Bold & Smooth
Añejo tequila, coffee-chile liqueur, fresh espresso, and agave.



MEZCAL CREATIONS

SMOKY NEGRONI $17
Taste Profile: Bitter & Smoky
Mezcal, sweet vermouth, Campari, and jamaica liqueur.

NOT SO NAKED, NOT SO FAMOUS $16
Taste Profile: Bitter & Citrusy
Mezcal , fresh lime juice, Génépy liqueur, and aromatic bitters.
Herbal and citrus notes with a lightly spiced finish.

DULCE DE TAMARINDO $14
Taste Profile: Smoky, Sweet & Tangy
Mezcal joven, pineapple tepache, tamarind ponche, and fresh lime juice.

SIGNATURE COCKTAILS

AZTEC DRINK $15
Taste Profile: Creamy & Tropical
Toasted coconut rum, tequila, pineapple, fresh lime, and avocado.

COLADA TROPICAL $15
Taste Profile: Creamy & Tropical
Coconut rum, Oaxacan rum, pineapple, coconut milk, tepache, and smoky coconut foam.

LA DAISY CONDESA $16
Taste Profile: Citrusy & Botanical
Mexican Gin, fresh lime, Génépy liqueur, and strawberry oleo. Bright citrus with herbal and fresh strawberry notes.

SANGRÍA REVOLUCIÓN $16
Taste Profile: Fruity & Floral
Red wine, hibiscus liqueur, rum, orange cordial, and fresh citrus.
Bright with subtle floral notes.

MENTAS DE JALISCO $14
Taste Profile: Fresh & Minty
Agave vodka, fresh lime, mint juice, and lemon-lime soda.

RASPADOS DEL CARRITO $14
Taste Profile: Sweet & Refreshing
A nostalgic Mexican shaved ice cocktail made with Pajarote Ponche Liqueur, available in guava, tamarind, hibiscus (jamaica), or rompope.

SOUR MI TIERRA $15
Taste Profile: Rich & Citrusy
Mexican whiskey, Licor 43, fresh lime juice, aromatic bitters, finished with a silky foam.

FROM OAXACA WITH LOVE $14
Taste Profile: Tropical & Spicy
Oaxacan rum, mango-chili liqueur, fresh lime, cane sugar, and mango-chile foam.

SANDÍA DE SÁNCHEZ $15
Taste Profile: Spicy & Fruity
Raicilla, ancho liqueur, sangrita, fresh lime, agave, and watermelon.

WINE

WHITE
Chardonnay. $12
Sauvignon Blanc. $12
Pinot Grigio. $12

RED
Cabernet Sauvignon. $12
Pinot Noir. $12
Tempranillo. $38 (Botle)

BEER

DRAFT
Corona. $7
Modelo Especial. $7
Negra Modelo. $7
Pacifico. $7
Buenaveza Mexican Lager. $8

BOTTLE
Corona Extra. $7
Corona Premier. $7
Corona Cero (Non-Alcoholic). $6
Negra Modelo. $7
Miller Lite. $6
Coors Light. $6
Modelo Especial. $7
XX Lager. $7

PREFER A MORE FAMILIAR CLASSIC?
We're happy to craft your favorite standard cocktail

Just ask your bartender or server!

APPETIZERS

GUACAMOLE $15
GF Fresh avocado with lime, cilantro, serrano pepper, onion, epazote, and cherry tomatoes. Served with baked corn tortilla chips.

DIPPING TRIO $10
GF Roasted tomatillo salsa, molcajete-style red salsa, and refried beans with chipotle and chorizo. Served with baked corn tortilla chips.

CEVICHE DE PESCADO $17
GF Fresh tuna cured in citrus, serrano leche de tigre, mixed with pico de gallo, cucumber, and avocado. Served with baked chips and garlic mayo.

TUNA TOSTADAS $15
GF Fresh tuna slices marinated in lime, layered with salsa macha, avocado, garlic aioli, crispy leeks, and toasted pumpkin seeds.

AGUACHILE DE PULPO NEGRO $18
GF Grilled octopus in a smoky citrus-lime black aguachile sauce made from charred chiles, cucumber, red onion, and cilantro. Served with baked chips.
Substitute skirt steak +$4

BIRRIA TAQUITOS $14
Three crispy, handmade corn taquitos filled with slow-braised lamb birria.
Topped with pickled red onions, crema, salsa verde, salsa macha, and cotija cheese.

CORN RIBS $12
Crispy corn ribs tossed in smoky spices, topped with cotija cheese, fresh herbs, and garlic aioli.

BRUSSELS SPROUTS $11
Crispy-fried Brussels sprouts finished with hot agave honey, crushed chile de árbol, goat cheese, and truffle glaze.

ENTRÉES

TLAYUDA OAXACA (Mexican pizza)
GF Large crispy, baked 12 " corn tortilla, layered with chorizo- refried beans, grilled onions, avocado, queso Oaxaca, radish, cactus, and molcajete salsa.
Choice of protein: Ribeye $24 | Chicken $20 | Vegetables $20

BURRITO REVO
Large flour tortilla 12" filled with refried beans, Chihuahua cheese, avocado, grilled onions, banana peppers, and crema. Served with roasted tomatillo salsa verde.
Choose protein: Ribeye $18 | Chicken $17 | Vegetables $17

PULPO A LAS BRASAS $20
Grilled octopus served over roasted potatoes and crispy corn.
Finished with chimichurri, garlic aioli, truffle glaze, and salsa macha.

QUESADILLA NORTENA
Flour tortilla 12 " filled with Chihuahua cheese, pico de gallo, and banana peppers.
Served with crema and salsa verde.
Choose protein: Steak $17 | Chicken $16

SHORT RIB CON MOLE NEGRO $25
Tender, slow-braised short rib finished in a rich and complex traditional Oaxacan black mole, crafted with roasted chiles, spices, chocolate, and nuts. Served with roasted potatoes and fluffy white rice.

CARNE ASADA EL JEFE $28
Marinated skirt steak topped with chimichurri, grilled onions, and jalapeño.
Served with grilled cactus, chorizo-refried beans, roasted tomato salsa, and handmade corn tortillas.

TACOS
- 3 per order
- served with house molcajete salsas

QUESABIRRIAS $18
GF Lamb birria and melted Chihuahua cheese tacos served on handmade corn tortillas with grilled onions. Served with salsa macha and birria consommé.

RIBEYE & BONEMARROW $24
GF Grilled ribeye tacos on handmade corn tortillas topped with roasted bone marrow, grilled onions, queso panela, and cilantro.

CAMARÓN GOBER $18
GF Shrimp sautéed with melted cheese, banana peppers, and onions in house mayo. Served on handmade corn tortillas and finished with avocado.

POLLO AL PASTOR $17
GF Marinated grilled chicken with pineapple, red onions, and cilantro served on handmade corn tortillas.

CARNE ASADA $18
Grilled rib-eye steak tacos on handmade corn tortillas with a crispy Chihuahua cheese crust, topped with cilantro, avocado, and crispy leeks.

TACOS DE PESCADO $18
Baja-style, crispy-fried salmon tacos on handmade corn tortillas with avocado, cucumber, pico de gallo, and garlic aioli.

TACOS REVOLUCION $13
GF Crispy, handmade, grilled corn tacos filled with our house refried beans, chorizo, and melted Chihuahua cheese. Served with roasted salsa verde and salsa roja.

SIDES

ARROZ BLANCO $4
GF White rice sautéed with lime and cilantro.

FRIJOLES CON CHORIZO $4
Refried beans, slow-cooked pinto beans with chorizo and spices.

PAPAS BRAVAS $6
Crispy roasted baby potatoes topped with chimichurri, queso fresco, and salsa macha.

VEGETALES ASADOS $8
GF Fire-grilled seasonal vegetables finished with chimichurri and chipotle salsa.

DESSERTS

CORNBREAD BORRACHO $13
GF Warm Mexican cornbread with elote ice cream, candied walnuts, and rompope (Mexican vanilla-cinnamon custard liqueur).

CHURRO BITES $13
Cinnamon-sugar churros served with chocolate pasilla sauce and orange mezcal morita jam.

TRADITIONAL FLAN $12
GF Silky house-made traditional flan served with a guava drizzle and a scoop of sweet corn ice cream.

GF Gluten Free