

PLATOS FUERTES

~ ENTREES ~

BRANZINO MAYA 46

Grilled Whole Branzino With Homemade Guajillo Salsa, Grilled Cactus Corn, Peppers, And Tortillas Del Comal.

PUERTO DE MARISCOS 39

Shrimp, Blackened Sea Bass, Seared Tuna, Creamy Poblano Truffled Rice, Salsa Negra.

MEDALLON DE ATUN 36

Sesame Spice Rub Pan-Seared Tuna, Cucumber, Corn, Black Bean, Tomatoes, Cactus Salad, Miso Cream, And Papalo Infused oil.

ENCHILADAS SUIZAS 27

(Stuffed Rolled up Tortillas) Pulled Chicken, Cotija, Monterey Jack Cheese, Charred Tomatillo Salsa,

ENCHILADAS CON MOLE 28

(Stuffed Rolled Up Tortillas) A Trio Of Mexican Cheeses, Cilantro, Red Onions, Roasted Adobo Potatoes, And Bitol Mole.

POLLO CON MOLE 31

Airline Chicken Breast, Queso Fresco, Enchilada, And Bitol House Mole.

CARNITAS MICHOACAN 29

Slow Cooked Pork Butt In A Copper Cazo, Orange, Lime, Herbs, Crispy Pork Belly, Homemade Pickled Vegetable, And Tortillas Del Comal.

- ALL OF THE ABOVE ARE SERVED WITH RICE & BEANS -

STEAK ON A STONE

Cooked On Lava Stone At The Table, Served With Truffle Sauce, Papalo Chimichurri, And Bitol Fries.

8OZ FILET MIGNON 58

12OZ NEW YORK STRIP 54

18OZ COWBOY RIBEYE 72

Enhance Your Steak Experience

Complement Any Of Our Classic Cuts With An Indulgent Topping.

HERB TRUFFLE BUTTER 6

SAUTEED GARLIC SHRIMP 12

WANT IT A LITTLE MORE DONE?

Cut Individual Pieces And Turn Until Just Right For You.

PARA ACOMPANAR

~ Sides ~

CORN/CHIPOTLE MAC & CHEESE 14

SWEET PLANTAINS 7
(CREMA & CHEESE)

BITOL FRIES 10

SAUTEED MUSHROOMS AND PEPPERS 9

NOPAL ASADO AND CHEESE AL GRATIN (GRILLED CACTUS) 8

ARROZ A LA MEXICANA (MEXICAN RICE) 7

FRIJOLES REFritos NEGROS (BLACK BEANS) 7

TLAYUDAS

~ Mexican Style Pizza ~

DEL MERCADO 19

Grilled Cactus, Mushrooms, Cauliflower, And Salsa Negra.

DE COSTA 21

Sauteed Shrimp, Pumpkin-Seeds Guajillo Salsa, Bell Pepper, And Mango Salsa.

DE TINGA 19

Chipotle Adobo Pulled Chicken, Pork Chorizo, Poblano And Red Bell Peppers, Corn.

DE ASADA 21

Grilled Adobo Spice Hanger Steak, Papas Bravas, Mole, And Oregano Pickled Onions.

HOMEMADE
BITOL
NIXTAMAL
TORTILLA

FRESH TACOS

~ 3 Per Order ~

BIRRIA DE JALISCO 21

Mexican Slow Cooked Beef Stew, Crispy Tortilla, Blended Mix Cheese, Red Adobo Broth Dipping Sauce, Cilantro, And Onions.

COLIFLOR 19

Beer-Batter Cauliflower Popcorn, Avocado Salsa, And Queso Fresco.

DE PEZ 21

Crispy Fish, Avocado Salsa, Apple Coleslaw, And Chipotle Aioli.

DE ATUN 23

Seared Tuna, Avocado Salsa, Sesame Oil, Habanero-Aioli, And Mango.

DE COSTA 21

Sauteed Shrimp, Sikil-P'ak, Chile Guajillo, Black Beans, And Red Bell Peppers.

DE POLLO 19

Adobo Chicken Crackling, Avocado Salsa, Grilled Pineapple, And Valentina-Chile Aioli.

AL PASTOR 19

Thinly Sliced Marinated Pork, Bacon, Onions, And Pineapple Escabeche.

CARNE ASADA 21

House Adobo Grilled Hanger Steak, Avocado Salsa, Black Beans, And Pico De Gallo.

- ALL OF THE ABOVE ARE SERVED WITH RICE & BEANS -



BITOL

MEXICAN HANDCRAFTED CANTINA

ENTRADAS

~ APPETIZERS ~

GUACAMOLE

Signature Fresh Made Guacamole 14

ADD A TOPPING:

POLLO 8

Adobo Chicken Crackling,
Grilled Spice Pineapple.

ATUN 10

Tuna Tartare, Sesame Oil, Lime,
And Cucumber Mango.

SIKIL-P'AK 8

Pumpkin Seed/Cilantro
Hummus And Pomegranate
Seeds.

AL PASTOR 8

Thin Sliced House Adobo Pork,
Bacon, And Grilled
Pineapple/Habanero
Escabeche.

TOSTADAS

Crunchy Corn Tortillas
3 Per Order

GUAVA CABRA 13

Goat Cheese, Guava Paste, Black Beans
And Pomegranate Seeds.

TUNA TARTARE 22

Pumpkin / Cilantro Hummus, Sesame Oil
And Mango / Cucumber Pico De Gallo.

CANGREJO 22

Jumbo Lump Crab Meat, Guacamole, Grilled
Corn, And Lime Emulsion.

CORN TRUFFLE FRITTERS 18

Corn Cake Fritters, Black Beans, Onions,
Poblano Peppers, Jumbo Lump Crab Meat
And Truffle Aioli.

FLAUTAS DE POLLO 14

Crispy Rolled Up Mini Corn Taquitos,
Pulled Chicken, Avocado Salsa,
Mexican Cream And Chipotle Aioli.

ELOTE LOCO 9

Grilled Corn on the cob, Red Chile
Aioli, House Adobo Chile Powder
And Queso Cotija.

SIKIL-P'AK (MAYAN DIP) 17

Toasted Pumpkin Seeds, Roasted
Tomatillo, Lime, Jalapeño, Queso Fresco,
Pomegranate Seeds, And Homemade
Crunchy Tortillas.

PALOMITAS DE COLIFLOR 16

Crispy Beer-Battered Tempura Cauliflower
Florets, Valentina Sweet Chile Sauce And
Roasted Peanuts.

QUESO FLAMERDO

Melted Cheese Casserole Skillet,
Homemade Corn Chips And Salsa. 15

EXTRAS

NOPAL CON HONGOS 6

Grilled Cactus And Mushrooms.

CHORIZO CON RAJÁS 7

Pork Chorizo And Poblano Peppers.

GASTRONOMIA DEL MAR

~ From The Sea ~

GRILLED OCTOPUS 26

Buttery Soft Octopus With A Light Mexican Citrus
Vinaigrette, Roasted Potatoes And Chorizo.

OSTRAS M/P

Raw Oyster of the Day served with Valentina Hot Sauce
And Horseradish Cocktail Sauce.

CEVICHEs

DE PEZ 22

Cured Bass Fish in Lime-Lulo Juice, Cucumber,
Pickled Red Onions, Tomatoes, Avocado, And
Sweet Potato Chips.

MAYA 24

Ahi Tuna, Shrimp, Cured Bass Fish In Lime-
Coconut Ginger Habanero Juice, Papalo Oil
And Sweet Potato Chips.

SOUP & SALADS

CALDO TLALPENO 14

Chipotle-Tomato Broth, Pulled Chicken
Breast, Vegetables, Rice, Frizzled
Tortillas, And Queso Fresco.

REY CESAR 14

Romaine Hearts, Queso Fresco,
Bolillo Al Gratin And Creamy
Caesar Dressing.

BOTANICA (HOUSE SALAD) 11

Mix Greens, Tomatoes, Avocado,
Cucumber, And Passion Fruit
Vinaigrette.

ADD TO ANY SALAD:

CHICKEN +9 | SHRIMP +12 | STEAK +14

Consumer Advisory: Products contain, or may contain, raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if a person in your party has a food allergy. **Consumer information:** There is a risk associated with the consumption of raw oysters. If you have chronic illness of the liver, stomach or blood or have an immune disorder, you are at a greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician. 2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request.



BITOL

MEXICAN HANDCRAFTED CANTINA

ENTRADAS

~ APPETIZERS ~

GUACAMOLE

Signature Fresh Made Guacamole 12

ADD A TOPPING:

POLLO 5

Adobo Chicken Crackling,
Grilled Spice Pineapple.

SIKIL-P'AK 5

Pumpkin Seed/Cilantro
Hummus And Pomegranate
Seeds.

ATUN 7.5

Tuna Tartare, Habanero-Lime,
And Cucumber Mango Relish.

AL PASTOR 5

Thin Slice House Adobo Pork,
Bacon, And Grilled
Pineapple/Habanero Escabeche.

TOSTADAS

Crunchy Corn Tortillas

GUAVA CABRA 12

Goat Cheese, Guava Paste, Black Beans
And Pomegranate Seeds.

TUNA TARTARE 16

Pumpkin / Cilantro Hummus, Sesame Oil
And Mango / Cucumber Pico De Gallo.

CANGREJO 18

Jumbo Lump Crab Meat, Guacamole, Grilled Corn,
And Lime Emulsion.

CORN TRUFFLE FRITTERS 16

Corn Cake Fritters, Black Beans, Onions,
Poblano Peppers, Jumbo Lump Crab Meat
And Truffle Aioli.

FLAUTAS DE POLLO 14

Crispy Rolled Up Mini Corn Taquitos,
Pulled Chicken, Avocado Mousse,
Creamy Black Bean And Chipotle Aioli.

ELOTE LOCO 8

Grilled Corn on the cob, Red Chile
Aioli, House Adobo Chile Powder
And Queso Fresco.

SIKIL-P'AK (MAYAN DIP) 14

Toasted Pumpkin Seeds, Roasted
Tomatillo, Lime, Jalapeño, Queso Fresco,
Pomegranate Seeds, And Homemade
Mexican Flatbread.

PALOMITAS DE COLIFLOR 13

Crispy Beer-Battered Tempura Cauliflower
Florets, Valentina Sweet Chile Sauce And
Roasted Peanuts.

QUESO FLAMEADO

Melted Cheese Casserole Skillet,
Homemade Corn Tortillas And Salsa. 12

EXTRAS

NOPAL CON HONGOS 4

Grilled Cactus And Mushrooms.

CHORIZO CON RAJÁS 5

Pork Chorizo, Poblano Peppers And
Caramelized Onions.

GASTRONOMIA DEL MAR

~ From The Sea ~

GRILLED OCTOPUS 22

Buttery Soft Octopus With A Light Mexican Citrus
Vinaigrette, Roasted Potatoes And Chorizo.

OSTRAS M/P

Raw Oyster of the Day served with Chipotle Mignonette,
Ginger-Lime Relish And Horseradish Sauce.

CEVICHEs

DE PEZ 16

Cured Bass Fish in Lime-Lulo Juice, Cucumber,
Pickled Red Onions, Tomatoes, Avocado,
Chile Serrano And Sweet Potato Chips.

MAYA 18

Ahi Tuna, Shrimp, Cured Bass Fish In Lime-
Coconut Ginger Habanero Juice, Papalo Oil
And Sweet Potato Chips.

SOUP & SALADS

CALDO TLALPENO 12

Chipotle-Tomato Broth, Pulled Chicken
Breast, Vegetables, Rice, Frizzled
Tortillas, Avocado And Queso Fresco.

REY CESAR 11

Romaine Hearts, Queso Fresco,
Bolillo Al Gratin And Creamy
Caesar Dressing.

BOTANICA (HOUSE SALAD) 10

Mix Greens, Tomatoes, Avocado,
Cucumber, And Passion Fruit
Vinaigrette.

ADD TO ANY SALAD:

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~ ENTREES ~

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PUERTO DE MARISCOS 32

Shrimp, Blackened Sea Bass, Seared Tuna, Creamy Poblano Truffled Rice, Salsa Negra.

MEDALLON DE ATUN 28

Sesame Spice Rub Pan-Seared Tuna, Cucumber, Corn, Black Bean Cactus Salad, Miso Cream, And Hoja Santa Citrus Emulsion.

ENCHILADAS SUIZAS 23

(Stuffed Rolled up Tortillas) Pulled Chicken, Fresco / Cotija / Monterey Jack Cheese, Charred Tomatillo Salsa, And Al Gratin.

ENCHILADAS CON MOLE 24

(Stuffed Rolled Up Tortillas) A Trio Of Mexican Cheeses, Cilantro, Red Onions, Roasted Adobo Potatoes, And Bitol Mole.

POLLO CON MOLE 29

Airline Chicken Breast, Queso Fresco, Enchilada, And Bitol House Mole.

CARNITAS MICHOACAN 24

Slow Cooked Pork Butt In A Copper Cazo, Orange, Lime, Herbs, Crispy Pork Belly, Homemade Pickled Vegetable, And Tortillas Del Comal.

STEAK ON A STONE

Cooked On Lava Stone At The Table, Served With Truffle Sauce, Papalo Chimichurri, And Bitol Fries.

8OZ FILET MIGNON 46

12OZ NEW YORK STRIP 48

18OZ COWBOY RIBEYE 60

Enhance Your Steak Experience

Complement Any Of Our Classic Cuts With An Indulgent Topping.

HERB TRUFFLE BUTTER 5

SAUTEED GARLIC SHRIMP 12

WANT IT A LITTLE MORE DONE?

Cut Individual Pieces And Turn Until Just Right For You.

PARA ACOMPANAR

~ Sides ~

CORN/CHIPOTLE MAC & CHEESE 12

SWEET PLANTAINS 7

BITOL FRIES 7

SAUTEED MUSHROOMS AND PEPPERS 7

NOPAL ASADO AND CHEESE AL GRATIN (GRILLED CACTUS) 7

ARROZ A LA MEXICANA (MEXICAN RICE) 5

FRIJOLES REFritos NEGROS (BLACK BEANS) 5

TLAYUDAS

~ Mexican Style Pizza ~

HOMEMADE
BITOL
NIXTAMAL
TORTILLA

FRESH TACOS

~ 3 Per Order ~

DEL MERCADO 14

Grilled Cactus, Mushrooms, Cauliflower, And Salsa Negra.

DE COSTA 18

Sauteed Shrimp, Pumpkin-Seeds Guajillo Salsa, Bell Pepper, And Mango Salsa.

DE TINGA 16

Chipotle Adobo Pulled Chicken, Pork Chorizo, Poblano Peppers, And Corn.

DE ASADA 18

Grilled Adobo Spice Hanger Steak, Papas Bravas, Mole, And Oregano Pickled Onions.

BIRRIA DE JALISCO 18

Mexican Slow Cooked Beef Stew, Crispy Tortilla, Blended Mix Cheese, Red Adobo Broth Dipping Sauce, Cilantro, And Onions.

COLIFLOR 14

Beer-Batter Cauliflower Popcorn, Guacamole, And Queso Fresco.

DE PEZ 17

Crispy Fish, Guacamole, Apple Coleslaw, And Chipotle Aioli.

DE ATUN 18

Seared Tuna, Guacamole, Sesame Oil, Habanero-Aioli, And Mango.

DE COSTA 17

Sauteed Shrimp, Sikil-P'ak, Chile Guajillo, Black Beans, And Red Bell Peppers.

DE POLLO 16

Adobo Chicken Crackling, Guacamole, Grilled Pineapple, And Valentina-Chile Aioli.

AL PASTOR 14

Thinly Sliced Marinated Pork, Bacon, Onions, Pineapple, And Papalo.

CARNE ASADA 18

House Adobo Grilled Hanger Steak, Avocado, Black Beans, And Pico De Gallo.



HANDCRAFTED COCKTAILS

EXOTIC MARGARITAS

Available Frozen Or On The Rocks

By The Glass 14 / By The Pitcher 56 (Serves 5)

Lime | Lulo (Tropical Fruit) | Passion Fruit | Guava | Mango | Tamarind | Strawberry
Smoky Pineapple | Prickly Pear | Hibiscus | Bitol Piña-Rita



AZUL ENSUENO 14

Blanco Tequila, Creme De Violette, Lavender Infused, Lime, Pasteurized Egg Whites, Aromatic Bitters.



AMANTE PICANTE 14

Blanco tequila, Tito's vodka, Lime, Agave, Mango Puree, Angostura Bitters, Jalapeño.



COLOMITOS COCONUT 16

Mezcal, Exotico Tequila, Vanilla, Butterfly Pea, Pineapple, Coconut.



EXTRAVAGANT SMOKE 18

Bulleit Bourbon, Courvoisier VS, Carpano Antica, Cynar, Frangelico, Chocolate Mole Bitters.



FUEGO ETERNO 14

Bribon Tequila, Jalapeño, Lime, House Made Watermelon Puree, Agave.



FRESA ESPUMOSA 15

Olmecca Altos Plata, St-Germain Elderflower Liqueur, Lime, Jasmine, House Made Strawberry Puree, Cava.



JASMINE TINI 15

Citron Vodka, Lime, Jasmine, Grapefruit Juice, Lychee Puree, Orange Blossom Water.



MEXICAN NEGRONI 15

Monte Alban Mezcal, Cynar, Ancho Reyes, Habanero Tincture.



NUTTY 14

Amaretto, Frangelico, Honey, Tropical Juices, Toasted Almonds.



PALOMA SILVESTRE 14

Lunazul Tequila, Hibiscus Ginger Infused, Lime, Grapefruit Juice, Cava.



PRICKLY PEAR MULE 14

Tito's Vodka, Lime, Prickly Pear Puree, Ginger Beer, Butterfly Pea Flower.



SUMMER BREEZE 14

Brockmans Gin, Grand Marnier, Heering Cherry Liqueur, Pineapple.

TEQUILA & MEZCAL

TEQUILA BLANCO

	1oz	2oz
1800	10.	13.
Casa Dragones	12.	22.
Avion	11.	17.
Bribon	10.	13.
Casa Noble	10.	18.
Casamigos	12.	18.
Código 1530	10.	17.
Don Julio	11.	19.
Dos Artes	11.	20.
Olmeca Altos	10.	13.
Patrón	11.	17.
Santo	10.	16.
Teremana	10.	15.
Espolon	10.	13.
818	10.	16.
Clase Azul Plata	14.	24.
Tequila Ocho Plata	10.	16.
Tres Generaciones	10.	14.
Lalo	10.	18.
Cimarron	10.	13.
G4 Tequila	10.	15.
Yeyo	10.	15.
Chamucos	11.	17.
Tromba	10.	13.
Fortaleza	11.	18.
Cazcanes	11.	18.

TEQUILA AÑEJO

	1oz	2oz
818	13.	18.
Casa Dragones	27.	55.
Casa Noble	11.	20.
Casamigos	16.	22.
Código 1530	17.	35.
Santo	12.	20.
Don Julio	13.	22.
Dos Artes	15.	30.
Patrón	14.	20.
Dos Artes Skull Limited Edition	26.	48.
Chamucos	11.	20.
Tromba	12.	18.

TEQUILA RESERVA ESPECIAL & EXTRA AÑEJO

	1oz	2oz
Mala Vida Extra Añejo	32.	65.
Patrón Extra Añejo	15.	25.
Código 1530 Añejo Barrel Strength	24.	47.
Don Julio 1942	20.	33.
Don Julio ULTIMA RESVA Extra Añejo	55.	108.
Dos Artes Reserva Especial	18.	37.
Don Julio Primavera	22.	45.
Komos Añejo Reserva	27.	49.

TEQUILA REPOSADO

	1oz	2oz
1800	10.	15.
818	12.	16.
Avion	12.	18.
Casa Noble	11.	19.
Casamigos	14.	20.
Clase Azul	22.	40.
Don Julio	12.	20.
Dos Artes	12.	24.
Teremana	11.	17.
Patrón	12.	18.
Santo	11.	17.
Dos Artes Skull Limited Edition	20.	43.
Espolon	10.	14.
Tres Generaciones	11.	15.
Tequila Ocho	11.	18.
Chamucos	10.	14.
Tromba	10.	17.
Cazcanes	17.	34.
Cimarron	11.	14.

TEQUILA CRISTALINO

	1oz	2oz
Komos Cristalino Añejo	25.	45.
Espolon Cristalino Añejo	11.	15.
1800 Cristalino Añejo	11.	19.
Casamigos Cristalino Reposado	15.	21.
Avion Cristalino Añejo	20.	39.

TEQUILA ROSA

	1oz	2oz
Código 1530 Rosa	11.	18.
Komos Reposado Rosa	19.	38.

MEZCAL

	1oz	2oz
Amaras Cupreata	10.	14.
Casamigos Mezcal	11.	18.
Del Maguey Vida	10.	13.
Dos Hombres Espadin Joven	11.	18.
El Buho Mezcal	10.	15.
El Silencio Espadin	10.	13.
Gracias a Dios Tobaía	13.	24.
Gracias a Dios Cuishe	13.	24.
Los Vecinos Mezcal Esp	10.	13.
Montelobos Espadin Joven	10.	16.
Santo Mezquila	10.	17.
Zombra	10.	14.
Los Amantes Añejo	12.	22.
Mestizo Añejo	10.	15.
Ojo de Tigre	10.	13.

LIQUOR

VODKA

Belvedere	13.
Ciroc	13.
Grey Goose	14.
Grey Goose Citron	14.
Skyy Citrus	11.
Stoly Vanil	12.
Titos	12.
Ketel One	13.

GIN

Beefeater	12.
Bombay Sapphire	13.
Tanqueray	12.
Hendricks	14.
Brockmans	12.
Monkey 47 Gin	21.
Tanqueray 10	15.

RUM

Captain Morgan	12.
Malibu	12.
Malibu Passion	12.
Malibu Mango	12.
Plantation 3 Stars	12.
Myer's Original Dark	12.
Don Q Cristal	12.

WHISKY

Dewars White Label	12.
Crown Royal	12.
Jack Daniels	12.
Johnnie Walker Black	15.
Jameson	12.
Nikka Coffey Grain Japanese Whisky	23.

BOURBON

Woodford RS	14.
Angel's Envy	16.
Bulleit Bourbon	13.
Bulleit Rye	13.
Maker's Mark	12.

SINGLE MALT SCOTCH

Bruichladdich Islay	24.
The Glenrothes Whisky Maker's Cut	31.
Macallan 12 yrs	20.
The Glenrothes 12 yrs	25.
Highland Park 12 yrs	21.
Glenlivet 12 yrs	21.
The Balvenie 14 yrs	29.
Lagavulin 16 yrs	26.
Glenrothes 18 yrs	62.

COGNAC

Remy Martin VSOP	19.
Courvoisier	15.
Hennesy VS	16.

APERITIF & DIGESTIF

Carpano Antica	12.
Averna Amaro	12.
Kahlúa	11.
Sambuca Molinari	12.
Baileys Irish Cream	11.
Licor 43	12.
Frangelico	11.
Amaretto Disaronno	12.
Aperol	11.
Campari	11.
St-Germaine	11.
Cynar	11.
Grand Marnier	12.
Lillet Blanc	11.
Chartreuse Yellow	12.
Chartreuse Green	12.
Ancho Reyes	11.

WINE

CHAMPAGNE & SPARKLING

	GL	BTTL
Prosecco, Valdo, Veneto, Italy 750ml	9.	32.
Prosecco, Rose, Zonin, Veneto, Italy, 187 ml	-	12.
Champagne, Moet Brut Rose IMP NV, 187 ml	-	30.
Champagne, Moet Imperial 750ml	-	119.
Champagne Veuve Clicquot Rose 750 ml	-	140.

WHITE & ROSE

	GL	BTTL
Pinot Grigio, Bertani, Velante, Venezia Giulia	10.	39.
Chardonnay, Finca El Origen, Valle De Uco Mendoza	9.	36.
Albarino, Granbazan, Galicia, Spain	11.	44.
Sauvignon Blanc, Hess Select, California	11.	40.
Riesling, Dr. Hermann, Mosel, Germany	11.	42.
Chateau Miraval, Studio Rose	12.	38.

RED

	GL	BTTL
Cabernet Sauvignon, Bonanza	15.	60.
Merlot, Hayes Ranch, California	9.	32.
Pinot Noir, Portillo Uco Valley, Mendoza	11.	40.
Malbec, Terrazas De Los Andes, Argentina	10.	40.
Rioja, Bodegas Beronia Reserva	-	58.
Blend, Frida Kahlo "Day of the Dead" Colchagua Valley, Chile	12.	40.
Belle Glos Clark & Telephone, Santa Maria Valley	-	130.
Cabernet Sauvignon, Caymus, Napa	-	195.
Red Blend, The Prisoner Wine Company, California	-	96.
Cabernet Sauvignon, Stag's Leap Wine Cellars, Artemis, Napa	-	200.

BEER

Corona Extra	(Pale Lager)	8.
Modelo Especial	(Pilsner)	8.
Modelo Negra	(Vienna-style Lager)	8.
Dos Equis	(Amber)	8.
Victoria	(Lager)	8.
Pacifico	(Pilsner-style Lager)	9.
Lagunitas	(IPA)	9.
Heineken	(Lager)	8.

BITOL

MEXICAN HANDCRAFTED CANTINA

ENTRADAS

~ APPETIZERS ~

GUACAMOLE

Signature Fresh Made Guacamole 12

ADD A TOPPING:

POLLO 5

Adobo Chicken Cracking,
Grilled Spice Pineapple.

SIKIL-P'AK 5

Pumpkin Seed/Cilantro
Hummus And Pomegranate
Seeds.

ATUN 7.5

Tuna Tartare, Habanero-Lime,
And Cucumber Mango Relish.

AL PASTOR 5

Thin Slice House Adobo Pork,
Bacon, And Grilled
Pineapple/Habanero Escabeche.

TOSTADAS

Crunchy Corn Tortillas

GUAVA CABRA 12

Goat Cheese, Guava Paste, Black Beans
And Pomegranate Seeds.

TUNA TARTARE 16

Pumpkin / Cilantro Hummus, Sesame Oil
And Mango / Cucumber Pico De Gallo.

CANGREJO 18

Jumbo Lump Crab Meat, Guacamole, Grilled Corn,
And Lime Emulsion.

CORN TRUFFLE FRITTERS 16

Corn Cake Fritters, Black Beans, Onions,
Poblano Peppers, Jumbo Lump Crab Meat
And Truffle Aioli.

FLAUTAS DE POLLO 14

Crispy Rolled Up Mini Corn Taquitos,
Pulled Chicken, Avocado Mousse,
Creamy Black Bean And Chipotle Aioli.

ELOTE LOCO 8

Grilled Corn on the cob, Red Chile
Aioli, House Adobo Chile Powder
And Queso Fresco.

SIKIL-P'AK (MAYAN DIP) 14

Toasted Pumpkin Seeds, Roasted
Tomatillo, Lime, Jalapeño, Queso Fresco,
Pomegranate Seeds, And Homemade
Mexican Flatbread.

PALOMITAS DE COLIFLOR 13

Crispy Beer-Battered Tempura Cauliflower
Florets, Valentina Sweet Chile Sauce And
Roasted Peanuts.

QUESO FLAMERDO

Melted Cheese Casserole Skillet,
Homemade Corn Tortillas And Salsa. 12

EXTRAS

NOPAL CON HONGOS 4

Grilled Cactus And Mushrooms.

CHORIZO CON RAJÁS 5

Pork Chorizo, Poblano Peppers And
Caramelized Onions.

GASTRONOMIA DEL MAR

~ From The Sea ~

GRILLED OCTOPUS 22

Buttery Soft Octopus With A Light Mexican Citrus
Vinaigrette, Roasted Potatoes And Chorizo.

OSTRAS M/P

Raw Oyster of the Day served with Chipotle Mignonette,
Ginger-Lime Relish And Horseradish Sauce.

CEVICHEs

DE PEZ 16

Cured Bass Fish in Lime-Lulo Juice, Cucumber,
Pickled Red Onions, Tomatoes, Avocado,
Chile Serrano And Sweet Potato Chips.

MAYA 18

Ahi Tuna, Shrimp, Cured Bass Fish In Lime-
Coconut Ginger Habanero Juice, Papalo Oil
And Sweet Potato Chips.

SOUP & SALADS

CALDO TLALPENO 12

Chipotle-Tomato Broth, Pulled Chicken
Breast, Vegetables, Rice, Frizzled
Tortillas, Avocado And Queso Fresco.

REY CESAR 11

Romaine Hearts, Queso Fresco,
Bolillo Al Gratin And Creamy
Caesar Dressing.

BOTANICA (HOUSE SALAD) 10

Mix Greens, Tomatoes, Avocado,
Cucumber, And Passion Fruit
Vinaigrette.

ADD TO ANY SALAD:

CHICKEN +9 | SHRIMP +9 | STEAK +12

Consumer Advisory: Products contain, or may contain, raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if a person in your party has a food allergy. **Consumer information:** There is a risk associated with the consumption of raw oysters. If you have chronic illness of the liver, stomach or blood or have an immune disorder, you are at a greater risk of serious illness from raw oysters, And should eat oysters fully cooked. If unsure of your risk, consult a physician. 2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request.



PLATOS FUERTES

~ ENTREES ~

BRANZINO MAYA 44

Grilled Whole Branzino With Homemade Guajillo Salsa, Grilled Cactus Corn, Peppers, And Tortillas Del Comal.

PUERTO DE MARISCOS 32

Shrimp, Blackened Sea Bass, Seared Tuna, Creamy Poblano Truffled Rice, Salsa Negra.

MEDALLON DE ATUN 28

Sesame Spice Rub Pan-Seared Tuna, Cucumber, Corn, Black Bean Cactus Salad, Miso Cream, And Hoja Santa Citrus Emulsion.

ENCHILADAS SUIZAS 23

(Stuffed Rolled up Tortillas) Pulled Chicken, Fresco / Cotija / Monterey Jack Cheese, Charred Tomatillo Salsa, And Al Gratin.

ENCHILADAS CON MOLE 24

(Stuffed Rolled Up Tortillas) A Trio Of Mexican Cheeses, Cilantro, Red Onions, Roasted Adobo Potatoes, And Bitol Mole.

POLLO CON MOLE 29

Airline Chicken Breast, Queso Fresco, Enchilada, And Bitol House Mole.

CARNITAS MICHOACAN 24

Slow Cooked Pork Butt In A Copper Cazo, Orange, Lime, Herbs, Crispy Pork Belly, Homemade Pickled Vegetable, And Tortillas Del Comal.

STEAK ON A STONE

Cooked On Lava Stone At The Table, Served With Truffle Sauce, Papalo Chimichurri, And Bitol Fries.

8OZ FILET MIGNON 46

12OZ NEW YORK STRIP 48

18OZ COWBOY RIBEYE 60

Enhance Your Steak Experience

Complement Any Of Our Classic Cuts With An Indulgent Topping.

HERB TRUFFLE BUTTER 5

SAUTEED GARLIC SHRIMP 12

WANT IT A LITTLE MORE DONE?

Cut Individual Pieces And Turn Until Just Right For You.

PARA ACOMPANAR

~ Sides ~

CORN/CHIPOTLE MAC & CHEESE 12

SWEET PLANTAINS 7

BITOL FRIES 7

SAUTEED MUSHROOMS AND PEPPERS 7

NOPAL ASADO AND CHEESE AL GRATIN (GRILLED CACTUS) 7

ARROZ A LA MEXICANA (MEXICAN RICE) 5

FRIJOLES REFritos NEGROS (BLACK BEANS) 5

TLAYUDAS

~ Mexican Style Pizza ~

DEL MERCADO 14

Grilled Cactus, Mushrooms, Cauliflower, And Salsa Negra.

DE COSTA 18

Sauteed Shrimp, Pumpkin-Seeds Guajillo Salsa, Bell Pepper, And Mango Salsa.

DE TINGA 16

Chipotle Adobo Pulled Chicken, Pork Chorizo, Poblano Peppers, And Corn.

DE ASADA 18

Grilled Adobo Spice Hanger Steak, Papas Bravas, Mole, And Oregano Pickled Onions.

HOMEMADE
BITOL
NIXTAMAL
TORTILLA

FRESH TACOS

~ 3 Per Order ~

BIRRIA DE JALISCO 18

Mexican Slow Cooked Beef Stew, Crispy Tortilla, Blended Mix Cheese, Red Adobo Broth Dipping Sauce, Cilantro, And Onions.

COLIFLOR 14

Beer-Batter Cauliflower Popcorn, Guacamole, And Queso Fresco.

DE PEZ 17

Crispy Fish, Guacamole, Apple Coleslaw, And Chipotle Aioli.

DE ATUN 18

Seared Tuna, Guacamole, Sesame Oil, Habanero-Aioli, And Mango.

DE COSTA 17

Sauteed Shrimp, Sikil-P'ak, Chile Guajillo, Black Beans, And Red Bell Peppers.

DE POLLO 16

Adobo Chicken Crackling, Guacamole, Grilled Pineapple, And Valentina-Chile Aioli.

AL PASTOR 14

Thinly Sliced Marinated Pork, Bacon, Onions, Pineapple, And Papalo.

CARNE ASADA 18

House Adobo Grilled Hanger Steak, Avocado, Black Beans, And Pico De Gallo.



HANDCRAFTED COCKTAILS

EXOTIC MARGARITAS

Available Frozen Or On The Rocks

By The Glass 14 / By The Pitcher 56 (Serves 5)

Lime | Lulo (Tropical Fruit) | Passion Fruit | Guava | Mango | Tamarind | Strawberry
Smoky Pineapple | Prickly Pear | Hibiscus | Bitol Piña-Rita



AZUL ENSUENO 14

Blanco Tequila, Creme De Violette, Lavender Infused, Lime, Pasteurized Egg Whites, Aromatic Bitters.



AMANTE PICANTE 14

Blanco tequila, Tito's vodka, Lime, Agave, Mango Puree, Angostura Bitters, Jalapeño.



COLOMITOS COCONUT 16

Mezcal, Exotico Tequila, Vanilla, Butterfly Pea, Pineapple, Coconut.



EXTRAVAGANT SMOKE 18

Bulleit Bourbon, Courvoisier VS, Carpano Antica, Cynar, Frangelico, Chocolate Mole Bitters.



FUEGO ETERNO 14

Bribon Tequila, Jalapeño, Lime, House Made Watermelon Puree, Agave.



FRESA ESPUMOSA 15

Olmecca Altos Plata, St-Germain Elderflower Liqueur, Lime, Jasmine, House Made Strawberry Puree, Cava.



JASMINE TINI 15

Citron Vodka, Lime, Jasmine, Grapefruit Juice, Lychee Puree, Orange Blossom Water.



MEXICAN NEGRONI 15

Monte Alban Mezcal, Cynar, Ancho Reyes, Habanero Tincture.



NUTTY 14

Amaretto, Frangelico, Honey, Tropical Juices, Toasted Almonds.



PALOMA SILVESTRE 14

Lunazul Tequila, Hibiscus Ginger Infused, Lime, Grapefruit Juice, Cava.



PRICKLY PEAR MULE 14

Tito's Vodka, Lime, Prickly Pear Puree, Ginger Beer, Butterfly Pea Flower.



SUMMER BREEZE 14

Brockmans Gin, Grand Marnier, Heering Cherry Liqueur, Pineapple.

TEQUILA & MEZCAL

TEQUILA BLANCO

	1oz	2oz
1800	10.	13.
Casa Dragones	12.	22.
Avion	11.	17.
Bribon	10.	13.
Casa Noble	10.	18.
Casamigos	12.	18.
Código 1530	10.	17.
Don Julio	11.	19.
Dos Artes	11.	20.
Olmeca Altos	10.	13.
Patrón	11.	17.
Santo	10.	16.
Teremana	10.	15.
Espolon	10.	13.
818	10.	16.
Clase Azul Plata	14.	24.
Tequila Ocho Plata	10.	16.
Tres Generaciones	10.	14.
Lalo	10.	18.
Cimarron	10.	13.
G4 Tequila	10.	15.
Yeyo	10.	15.
Chamucos	11.	17.
Tromba	10.	13.
Fortaleza	11.	18.
Cazcanes	11.	18.

TEQUILA AÑEJO

	1oz	2oz
818	13.	18.
Casa Dragones	27.	55.
Casa Noble	11.	20.
Casamigos	16.	22.
Código 1530	17.	35.
Santo	12.	20.
Don Julio	13.	22.
Dos Artes	15.	30.
Patrón	14.	20.
Dos Artes Skull Limited Edition	26.	48.
Chamucos	11.	20.
Tromba	12.	18.

TEQUILA RESERVA ESPECIAL & EXTRA AÑEJO

	1oz	2oz
Mala Vida Extra Añejo	32.	65.
Patrón Extra Añejo	15.	25.
Código 1530 Añejo Barrel Strength	24.	47.
Don Julio 1942	20.	33.
Don Julio ULTIMA RESVA Extra Añejo	55.	108.
Dos Artes Reserva Especial	18.	37.
Don Julio Primavera	22.	45.
Komos Añejo Reserva	27.	49.

TEQUILA REPOSADO

	1oz	2oz
1800	10.	15.
818	12.	16.
Avion	12.	18.
Casa Noble	11.	19.
Casamigos	14.	20.
Clase Azul	22.	40.
Don Julio	12.	20.
Dos Artes	12.	24.
Teremana	11.	17.
Patrón	12.	18.
Santo	11.	17.
Dos Artes Skull Limited Edition	20.	43.
Espolon	10.	14.
Tres Generaciones	11.	15.
Tequila Ocho	11.	18.
Chamucos	10.	14.
Tromba	10.	17.
Cazcanes	17.	34.
Cimarron	11.	14.

TEQUILA CRISTALINO

	1oz	2oz
Komos Cristalino Añejo	25.	45.
Espolon Cristalino Añejo	11.	15.
1800 Cristalino Añejo	11.	19.
Casamigos Cristalino Reposado	15.	21.
Avion Cristalino Añejo	20.	39.

TEQUILA ROSA

	1oz	2oz
Código 1530 Rosa	11.	18.
Komos Reposado Rosa	19.	38.

MEZCAL

	1oz	2oz
Amaras Cupreata	10.	14.
Casamigos Mezcal	11.	18.
Del Maguey Vida	10.	13.
Dos Hombres Espadin Joven	11.	18.
El Buho Mezcal	10.	15.
El Silencio Espadin	10.	13.
Gracias a Dios Tobalá	13.	24.
Gracias a Dios Cuishe	13.	24.
Los Vecinos Mezcal Esp	10.	13.
Montelobos Espadin Joven	10.	16.
Santo Mezquila	10.	17.
Zombra	10.	14.
Los Amantes Añejo	12.	22.
Mestizo Añejo	10.	15.
Ojo de Tigre	10.	13.

LIQUOR

VODKA

Belvedere	13.
Ciroc	13.
Grey Goose	14.
Grey Goose Citron	14.
Skyy Citrus	11.
Stoly Vanil	12.
Titos	12.
Ketel One	13.

GIN

Beefeater	12.
Bombay Sapphire	13.
Tanqueray	12.
Hendricks	14.
Brockmans	12.
Monkey 47 Gin	21.
Tanqueray 10	15.

RUM

Captain Morgan	12.
Malibu	12.
Malibu Passion	12.
Malibu Mango	12.
Plantation 3 Stars	12.
Myer's Original Dark	12.
Don Q Cristal	12.

WHISKY

Dewars White Label	12.
Crown Royal	12.
Jack Daniels	12.
Johnnie Walker Black	15.
Jameson	12.
Nikka Coffey Grain Japanese Whisky	23.

BOURBON

Woodford RS	14.
Angel's Envy	16.
Bulleit Bourbon	13.
Bulleit Rye	13.
Maker's Mark	12.

SINGLE MALT SCOTCH

Bruichladdich Islay	24.
The Glenrothes Whisky Maker's Cut	31.
Macallan 12 yrs	20.
The Glenrothes 12 yrs	25.
Highland Park 12 yrs	21.
Glenlivet 12 yrs	21.
The Balvenie 14 yrs	29.
Lagavulin 16 yrs	26.
Glenrothes 18 yrs	62.

COGNAC

Remy Martin VSOP	19.
Courvoisier	15.
Hennesy VS	16.

APERITIF & DIGESTIF

Carpano Antica	12.
Averna Amaro	12.
Kahlúa	11.
Sambuca Molinari	12.
Baileys Irish Cream	11.
Licor 43	12.
Frangelico	11.
Amaretto Disaronno	12.
Aperol	11.
Campari	11.
St-Germaine	11.
Cynar	11.
Grand Marnier	12.
Lillet Blanc	11.
Chartreuse Yellow	12.
Chartreuse Green	12.
Ancho Reyes	11.

WINE

CHAMPAGNE & SPARKLING

	GL	BTTL
Prosecco, Valdo, Veneto, Italy 750ml	9.	32.
Prosecco, Rose, Zonin, Veneto, Italy, 187 ml	-	12.
Champagne, Moet Brut Rose IMP NV, 187 ml	-	30.
Champagne, Moet Imperial 750ml	-	119.
Champagne Veuve Clicquot Rose 750 ml	-	140.

WHITE & ROSE

	GL	BTTL
Pinot Grigio, Bertani, Velante, Venezia Giulia	10.	39.
Chardonnay, Finca El Origen, Valle De Uco Mendoza	9.	36.
Albarino, Granbazan, Galicia, Spain	11.	44.
Sauvignon Blanc, Hess Select, California	11.	40.
Riesling, Dr. Hermann, Mosel, Germany	11.	42.
Chateau Miraval, Studio Rose	12.	38.

RED

	GL	BTTL
Cabernet Sauvignon, Bonanza	15.	60.
Merlot, Hayes Ranch, California	9.	32.
Pinot Noir, Portillo Uco Valley, Mendoza	11.	40.
Malbec, Terrazas De Los Andes, Argentina	10.	40.
Rioja, Bodegas Beronia Reserva	-	58.
Blend, Frida Kahlo "Day of the Dead" Colchagua Valley, Chile	12.	40.
Belle Glos Clark & Telephone, Santa Maria Valley	-	130.
Cabernet Sauvignon, Caymus, Napa	-	195.
Red Blend, The Prisoner Wine Company, California	-	96.
Cabernet Sauvignon, Stag's Leap Wine Cellars, Artemis, Napa	-	200.

BEER

Corona Extra	(Pale Lager)	8.
Modelo Especial	(Pilsner)	8.
Modelo Negra	(Vienna-style Lager)	8.
Dos Equis	(Amber)	8.
Victoria	(Lager)	8.
Pacifico	(Pilsner-style Lager)	9.
Lagunitas	(IPA)	9.
Heineken	(Lager)	8.

BITOL

MEXICAN HANDCRAFTED CANTINA

ENTRADAS

~ APPETIZERS ~

GUACAMOLE

Signature Fresh Made Guacamole 12

ADD A TOPPING:

POLLO 5

Adobo Chicken Cracking,
Grilled Spice Pineapple.

SIKIL-P'AK 5

Pumpkin Seed/Cilantro
Hummus And Pomegranate
Seeds.

ATUN 7.5

Tuna Tartare, Habanero-Lime,
And Cucumber Mango Relish.

AL PASTOR 5

Thin Slice House Adobo Pork,
Bacon, And Grilled
Pineapple/Habanero Escabeche.

TOSTADAS

Crunchy Corn Tortillas

GUAVA CABRA 12

Goat Cheese, Guava Paste, Black Beans
And Pomegranate Seeds.

TUNA TARTARE 16

Pumpkin / Cilantro Hummus, Sesame Oil
And Mango / Cucumber Pico De Gallo.

CANGREJO 18

Jumbo Lump Crab Meat, Guacamole, Grilled Corn,
And Lime Emulsion.

CORN TRUFFLE FRITTERS 16

Corn Cake Fritters, Black Beans, Onions,
Poblano Peppers, Jumbo Lump Crab Meat
And Truffle Aioli.

FLAUTAS DE POLLO 14

Crispy Rolled Up Mini Corn Taquitos,
Pulled Chicken, Avocado Mousse,
Creamy Black Bean And Chipotle Aioli.

ELOTE LOCO 8

Grilled Corn on the cob, Red Chile
Aioli, House Adobo Chile Powder
And Queso Fresco.

SIKIL-P'AK (MAYAN DIP) 14

Toasted Pumpkin Seeds, Roasted
Tomatillo, Lime, Jalapeño, Queso Fresco,
Pomegranate Seeds, And Homemade
Mexican Flatbread.

PALOMITAS DE COLIFLOR 13

Crispy Beer-Battered Tempura Cauliflower
Florets, Valentina Sweet Chile Sauce And
Roasted Peanuts.

QUESO FLAMERDO

Melted Cheese Casserole Skillet,
Homemade Corn Tortillas And Salsa. 12

EXTRAS

NOPAL CON HONGOS 4

Grilled Cactus And Mushrooms.

CHORIZO CON RAJÁS 5

Pork Chorizo, Poblano Peppers And
Caramelized Onions.

GASTRONOMIA DEL MAR

~ From The Sea ~

GRILLED OCTOPUS 22

Buttery Soft Octopus With A Light Mexican Citrus
Vinaigrette, Roasted Potatoes And Chorizo.

OSTRAS M/P

Raw Oyster of the Day served with Chipotle Mignonette,
Ginger-Lime Relish And Horseradish Sauce.

CEVICHEs

DE PEZ 16

Cured Bass Fish in Lime-Lulo Juice, Cucumber,
Pickled Red Onions, Tomatoes, Avocado,
Chile Serrano And Sweet Potato Chips.

MAYA 18

Ahi Tuna, Shrimp, Cured Bass Fish In Lime-
Coconut Ginger Habanero Juice, Papalo Oil
And Sweet Potato Chips.

SOUP & SALADS

CALDO TLALPENO 12

Chipotle-Tomato Broth, Pulled Chicken
Breast, Vegetables, Rice, Frizzled
Tortillas, Avocado And Queso Fresco.

REY CESAR 11

Romaine Hearts, Queso Fresco,
Bolillo Al Gratin And Creamy
Caesar Dressing.

BOTANICA (HOUSE SALAD) 10

Mix Greens, Tomatoes, Avocado,
Cucumber, And Passion Fruit
Vinaigrette.

ADD TO ANY SALAD:

CHICKEN +9 | SHRIMP +9 | STEAK +12

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PLATOS FUERTES

~ ENTREES ~

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Shrimp, Blackened Sea Bass, Seared Tuna, Creamy Poblano Truffled Rice, Salsa Negra.

MEDALLON DE ATUN 28

Sesame Spice Rub Pan-Seared Tuna, Cucumber, Corn, Black Bean Cactus Salad, Miso Cream, And Hoja Santa Citrus Emulsion.

ENCHILADAS SUIZAS 23

(Stuffed Rolled up Tortillas) Pulled Chicken, Fresco / Cotija / Monterey Jack Cheese, Charred Tomatillo Salsa, And Al Gratin.

ENCHILADAS CON MOLE 24

(Stuffed Rolled Up Tortillas) A Trio Of Mexican Cheeses, Cilantro, Red Onions, Roasted Adobo Potatoes, And Bitol Mole.

POLLO CON MOLE 29

Airline Chicken Breast, Queso Fresco, Enchilada, And Bitol House Mole.

CARNITAS MICHOACAN 24

Slow Cooked Pork Butt In A Copper Cazo, Orange, Lime, Herbs, Crispy Pork Belly, Homemade Pickled Vegetable, And Tortillas Del Comal.

STEAK ON A STONE

Cooked On Lava Stone At The Table, Served With Truffle Sauce, Papalo Chimichurri, And Bitol Fries.

8OZ FILET MIGNON 46

12OZ NEW YORK STRIP 48

18OZ COWBOY RIBEYE 60

Enhance Your Steak Experience

Complement Any Of Our Classic Cuts With An Indulgent Topping.

HERB TRUFFLE BUTTER 5

SAUTEED GARLIC SHRIMP 12

WANT IT A LITTLE MORE DONE?

Cut Individual Pieces And Turn Until Just Right For You.

PARA ACOMPANAR

~ Sides ~

CORN/CHIPOTLE MAC & CHEESE 12

SWEET PLANTAINS 7

BITOL FRIES 7

SAUTEED MUSHROOMS AND PEPPERS 7

NOPAL ASADO AND CHEESE AL GRATIN (GRILLED CACTUS) 7

ARROZ A LA MEXICANA (MEXICAN RICE) 5

FRIJOLES REFritos NEGROS (BLACK BEANS) 5

TLAYUDAS

~ Mexican Style Pizza ~

DEL MERCADO 14

Grilled Cactus, Mushrooms, Cauliflower, And Salsa Negra.

DE COSTA 18

Sauteed Shrimp, Pumpkin-Seeds Guajillo Salsa, Bell Pepper, And Mango Salsa.

DE TINGA 16

Chipotle Adobo Pulled Chicken, Pork Chorizo, Poblano Peppers, And Corn.

DE ASADA 18

Grilled Adobo Spice Hanger Steak, Papas Bravas, Mole, And Oregano Pickled Onions.

HOMEMADE
BITOL
NIXTAMAL
TORTILLA

FRESH TACOS

~ 3 Per Order ~

BIRRIA DE JALISCO 18

Mexican Slow Cooked Beef Stew, Crispy Tortilla, Blended Mix Cheese, Red Adobo Broth Dipping Sauce, Cilantro, And Onions.

COLIFLOR 14

Beer-Batter Cauliflower Popcorn, Guacamole, And Queso Fresco.

DE PEZ 17

Crispy Fish, Guacamole, Apple Coleslaw, And Chipotle Aioli.

DE ATUN 18

Seared Tuna, Guacamole, Sesame Oil, Habanero-Aioli, And Mango.

DE COSTA 17

Sauteed Shrimp, Sikil-P'ak, Chile Guajillo, Black Beans, And Red Bell Peppers.

DE POLLO 16

Adobo Chicken Crackling, Guacamole, Grilled Pineapple, And Valentina-Chile Aioli.

AL PASTOR 14

Thinly Sliced Marinated Pork, Bacon, Onions, Pineapple, And Papalo.

CARNE ASADA 18

House Adobo Grilled Hanger Steak, Avocado, Black Beans, And Pico De Gallo.



HANDCRAFTED COCKTAILS

EXOTIC MARGARITAS

Available Frozen Or On The Rocks

By The Glass 14 / By The Pitcher 56 (Serves 5)

Lime | Lulo (Tropical Fruit) | Passion Fruit | Guava | Mango | Tamarind | Strawberry
Smoky Pineapple | Prickly Pear | Hibiscus | Bitol Piña-Rita



AZUL ENSUENO 14

Blanco Tequila, Creme De Violette, Lavender Infused, Lime, Pasteurized Egg Whites, Aromatic Bitters.



AMANTE PICANTE 14

Blanco tequila, Tito's vodka, Lime, Agave, Mango Puree, Angostura Bitters, Jalapeño.



COLOMITOS COCONUT 16

Mezcal, Exotico Tequila, Vanilla, Butterfly Pea, Pineapple, Coconut.



EXTRAVAGANT SMOKE 18

Bulleit Bourbon, Courvoisier VS, Carpano Antica, Cynar, Frangelico, Chocolate Mole Bitters.



FUEGO ETERNO 14

Bribon Tequila, Jalapeño, Lime, House Made Watermelon Puree, Agave.



FRESA ESPUMOSA 15

Olmecca Altos Plata, St-Germain Elderflower Liqueur, Lime, Jasmine, House Made Strawberry Puree, Cava.



JASMINE TINI 15

Citron Vodka, Lime, Jasmine, Grapefruit Juice, Lychee Puree, Orange Blossom Water.



MEXICAN NEGRONI 15

Monte Alban Mezcal, Cynar, Ancho Reyes, Habanero Tincture.



NUTTY 14

Amaretto, Frangelico, Honey, Tropical Juices, Toasted Almonds.



PALOMA SILVESTRE 14

Lunazul Tequila, Hibiscus Ginger Infused, Lime, Grapefruit Juice, Cava.



PRICKLY PEAR MULE 14

Tito's Vodka, Lime, Prickly Pear Puree, Ginger Beer, Butterfly Pea Flower.



SUMMER BREEZE 14

Brockmans Gin, Grand Marnier, Heering Cherry Liqueur, Pineapple.

TEQUILA & MEZCAL

TEQUILA BLANCO

	1oz	2oz
1800	10.	13.
Casa Dragones	12.	22.
Avion	11.	17.
Bribon	10.	13.
Casa Noble	10.	18.
Casamigos	12.	18.
Código 1530	10.	17.
Don Julio	11.	19.
Dos Artes	11.	20.
Olmeca Altos	10.	13.
Patrón	11.	17.
Santo	10.	16.
Teremana	10.	15.
Espolon	10.	13.
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Clase Azul Plata	14.	24.
Tequila Ocho Plata	10.	16.
Tres Generaciones	10.	14.
Lalo	10.	18.
Cimarron	10.	13.
G4 Tequila	10.	15.
Yeyo	10.	15.
Chamucos	11.	17.
Tromba	10.	13.
Fortaleza	11.	18.
Cazcanes	11.	18.

TEQUILA AÑEJO

	1oz	2oz
818	13.	18.
Casa Dragones	27.	55.
Casa Noble	11.	20.
Casamigos	16.	22.
Código 1530	17.	35.
Santo	12.	20.
Don Julio	13.	22.
Dos Artes	15.	30.
Patrón	14.	20.
Dos Artes Skull Limited Edition	26.	48.
Chamucos	11.	20.
Tromba	12.	18.

TEQUILA RESERVA ESPECIAL & EXTRA AÑEJO

	1oz	2oz
Mala Vida Extra Añejo	32.	65.
Patrón Extra Añejo	15.	25.
Código 1530 Añejo Barrel Strength	24.	47.
Don Julio 1942	20.	33.
Don Julio ULTIMA RESVA Extra Añejo	55.	108.
Dos Artes Reserva Especial	18.	37.
Don Julio Primavera	22.	45.
Komos Añejo Reserva	27.	49.

TEQUILA REPOSADO

	1oz	2oz
1800	10.	15.
818	12.	16.
Avion	12.	18.
Casa Noble	11.	19.
Casamigos	14.	20.
Clase Azul	22.	40.
Don Julio	12.	20.
Dos Artes	12.	24.
Teremana	11.	17.
Patrón	12.	18.
Santo	11.	17.
Dos Artes Skull Limited Edition	20.	43.
Espolon	10.	14.
Tres Generaciones	11.	15.
Tequila Ocho	11.	18.
Chamucos	10.	14.
Tromba	10.	17.
Cazcanes	17.	34.
Cimarron	11.	14.

TEQUILA CRISTALINO

	1oz	2oz
Komos Cristalino Añejo	25.	45.
Espolon Cristalino Añejo	11.	15.
1800 Cristalino Añejo	11.	19.
Casamigos Cristalino Reposado	15.	21.
Avion Cristalino Añejo	20.	39.

TEQUILA ROSA

	1oz	2oz
Código 1530 Rosa	11.	18.
Komos Reposado Rosa	19.	38.

MEZCAL

	1oz	2oz
Amaras Cupreata	10.	14.
Casamigos Mezcal	11.	18.
Del Maguey Vida	10.	13.
Dos Hombres Espadin Joven	11.	18.
El Buho Mezcal	10.	15.
El Silencio Espadin	10.	13.
Gracias a Dios Tobalá	13.	24.
Gracias a Dios Cuishe	13.	24.
Los Vecinos Mezcal Esp	10.	13.
Montelobos Espadin Joven	10.	16.
Santo Mezquila	10.	17.
Zombra	10.	14.
Los Amantes Añejo	12.	22.
Mestizo Añejo	10.	15.
Ojo de Tigre	10.	13.

LIQUOR

VODKA

Belvedere	13.
Ciroc	13.
Grey Goose	14.
Grey Goose Citron	14.
Skyy Citrus	11.
Stoly Vanil	12.
Titos	12.
Ketel One	13.

GIN

Beefeater	12.
Bombay Sapphire	13.
Tanqueray	12.
Hendricks	14.
Brockmans	12.
Monkey 47 Gin	21.
Tanqueray 10	15.

RUM

Captain Morgan	12.
Malibu	12.
Malibu Passion	12.
Malibu Mango	12.
Plantation 3 Stars	12.
Myer's Original Dark	12.
Don Q Cristal	12.

WHISKY

Dewars White Label	12.
Crown Royal	12.
Jack Daniels	12.
Johnnie Walker Black	15.
Jameson	12.
Nikka Coffey Grain Japanese Whisky	23.

BOURBON

Woodford RS	14.
Angel's Envy	16.
Bulleit Bourbon	13.
Bulleit Rye	13.
Maker's Mark	12.

SINGLE MALT SCOTCH

Bruichladdich Islay	24.
The Glenrothes Whisky Maker's Cut	31.
Macallan 12 yrs	20.
The Glenrothes 12 yrs	25.
Highland Park 12 yrs	21.
Glenlivet 12 yrs	21.
The Balvenie 14 yrs	29.
Lagavulin 16 yrs	26.
Glenrothes 18 yrs	62.

COGNAC

Remy Martin VSOP	19.
Courvoisier	15.
Hennesy VS	16.

APERITIF & DIGESTIF

Carpano Antica	12.
Averna Amaro	12.
Kahlúa	11.
Sambuca Molinari	12.
Baileys Irish Cream	11.
Licor 43	12.
Frangelico	11.
Amaretto Disaronno	12.
Aperol	11.
Campari	11.
St-Germaine	11.
Cynar	11.
Grand Marnier	12.
Lillet Blanc	11.
Chartreuse Yellow	12.
Chartreuse Green	12.
Ancho Reyes	11.

WINE

CHAMPAGNE & SPARKLING

	GL	BTTL
Prosecco, Valdo, Veneto, Italy 750ml	9.	32.
Prosecco, Rose, Zonin, Veneto, Italy, 187 ml	-	12.
Champagne, Moet Brut Rose IMP NV, 187 ml	-	30.
Champagne, Moet Imperial 750ml	-	119.
Champagne Veuve Clicquot Rose 750 ml	-	140.

WHITE & ROSE

	GL	BTTL
Pinot Grigio, Bertani, Velante, Venezia Giulia	10.	39.
Chardonnay, Finca El Origen, Valle De Uco Mendoza	9.	36.
Albarino, Granbazan, Galicia, Spain	11.	44.
Sauvignon Blanc, Hess Select, California	11.	40.
Riesling, Dr. Hermann, Mosel, Germany	11.	42.
Chateau Miraval, Studio Rose	12.	38.

RED

	GL	BTTL
Cabernet Sauvignon, Bonanza	15.	60.
Merlot, Hayes Ranch, California	9.	32.
Pinot Noir, Portillo Uco Valley, Mendoza	11.	40.
Malbec, Terrazas De Los Andes, Argentina	10.	40.
Rioja, Bodegas Beronia Reserva	-	58.
Blend, Frida Kahlo "Day of the Dead" Colchagua Valley, Chile	12.	40.
Belle Glos Clark & Telephone, Santa Maria Valley	-	130.
Cabernet Sauvignon, Caymus, Napa	-	195.
Red Blend, The Prisoner Wine Company, California	-	96.
Cabernet Sauvignon, Stag's Leap Wine Cellars, Artemis, Napa	-	200.

BEER

Corona Extra	(Pale Lager)	8.
Modelo Especial	(Pilsner)	8.
Modelo Negra	(Vienna-style Lager)	8.
Dos Equis	(Amber)	8.
Victoria	(Lager)	8.
Pacifico	(Pilsner-style Lager)	9.
Lagunitas	(IPA)	9.
Heineken	(Lager)	8.

BITOL

MEXICAN HANDCRAFTED CANTINA

ENTRADAS

~ APPETIZERS ~

GUACAMOLE

Signature Fresh Made Guacamole 12

ADD A TOPPING:

POLLO 5

Adobo Chicken Crackling,
Grilled Spice Pineapple.

SIKIL-P'AK 5

Pumpkin Seed/Cilantro
Hummus And Pomegranate
Seeds.

ATUN 7.5

Tuna Tartare, Habanero-Lime,
And Cucumber Mango Relish.

AL PASTOR 5

Thin Slice House Adobo Pork,
Bacon, And Grilled
Pineapple/Habanero Escabeche.

TOSTADAS

Crunchy Corn Tortillas

GUAVA CABRA 12

Goat Cheese, Guava Paste, Black Beans
And Pomegranate Seeds.

TUNA TARTARE 16

Pumpkin / Cilantro Hummus, Sesame Oil
And Mango / Cucumber Pico De Gallo.

CANGREJO 18

Jumbo Lump Crab Meat, Guacamole, Grilled Corn,
And Lime Emulsion.

CORN TRUFFLE FRITTERS 16

Corn Cake Fritters, Black Beans, Onions,
Poblano Peppers, Jumbo Lump Crab Meat
And Truffle Aioli.

FLAUTAS DE POLLO 14

Crispy Rolled Up Mini Corn Taquitos,
Pulled Chicken, Avocado Mousse,
Creamy Black Bean And Chipotle Aioli.

ELOTE LOCO 8

Grilled Corn on the cob, Red Chile
Aioli, House Adobo Chile Powder
And Queso Fresco.

SIKIL-P'AK (MAYAN DIP) 14

Toasted Pumpkin Seeds, Roasted
Tomatillo, Lime, Jalapeño, Queso Fresco,
Pomegranate Seeds, And Homemade
Mexican Flatbread.

PALOMITAS DE COLIFLOR 13

Crispy Beer-Battered Tempura Cauliflower
Florets, Valentina Sweet Chile Sauce And
Roasted Peanuts.

QUESO FLAMERDO

Melted Cheese Casserole Skillet,
Homemade Corn Tortillas And Salsa. 12

EXTRAS

NOPAL CON HONGOS 4

Grilled Cactus And Mushrooms.

CHORIZO CON RAJÁS 5

Pork Chorizo, Poblano Peppers And
Caramelized Onions.

GASTRONOMIA DEL MAR

~ From The Sea ~

GRILLED OCTOPUS 22

Buttery Soft Octopus With A Light Mexican Citrus
Vinaigrette, Roasted Potatoes And Chorizo.

OSTRAS M/P

Raw Oyster of the Day served with Chipotle Mignonette,
Ginger-Lime Relish And Horseradish Sauce.

CEVICHEs

DE PEZ 16

Cured Bass Fish in Lime-Lulo Juice, Cucumber,
Pickled Red Onions, Tomatoes, Avocado,
Chile Serrano And Sweet Potato Chips.

MAYA 18

Ahi Tuna, Shrimp, Cured Bass Fish In Lime-
Coconut Ginger Habanero Juice, Papalo Oil
And Sweet Potato Chips.

SOUP & SALADS

CALDO TLALPENO 12

Chipotle-Tomato Broth, Pulled Chicken
Breast, Vegetables, Rice, Frizzled
Tortillas, Avocado And Queso Fresco.

REY CESAR 11

Romaine Hearts, Queso Fresco,
Bolillo Al Gratin And Creamy
Caesar Dressing.

BOTANICA (HOUSE SALAD) 10

Mix Greens, Tomatoes, Avocado,
Cucumber, And Passion Fruit
Vinaigrette.

ADD TO ANY SALAD:

CHICKEN +9 | SHRIMP +9 | STEAK +12

Consumer Advisory: Products contain, or may contain, raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if a person in your party has a food allergy. **Consumer information:** There is a risk associated with the consumption of raw oysters. If you have chronic illness of the liver, stomach or blood or have an immune disorder, you are at a greater risk of serious illness from raw oysters, And should eat oysters fully cooked. If unsure of your risk, consult a physician. 2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request.



PLATOS FUERTES

~ ENTREES ~

BRANZINO MAYA 44

Grilled Whole Branzino With Homemade Guajillo Salsa, Grilled Cactus Corn, Peppers, And Tortillas Del Comal.

PUERTO DE MARISCOS 32

Shrimp, Blackened Sea Bass, Seared Tuna, Creamy Poblano Truffled Rice, Salsa Negra.

MEDALLON DE ATUN 28

Sesame Spice Rub Pan-Seared Tuna, Cucumber, Corn, Black Bean Cactus Salad, Miso Cream, And Hoja Santa Citrus Emulsion.

ENCHILADAS SUIZAS 23

(Stuffed Rolled up Tortillas) Pulled Chicken, Fresco / Cotija / Monterey Jack Cheese, Charred Tomatillo Salsa, And Al Gratin.

ENCHILADAS CON MOLE 24

(Stuffed Rolled Up Tortillas) A Trio Of Mexican Cheeses, Cilantro, Red Onions, Roasted Adobo Potatoes, And Bitol Mole.

POLLO CON MOLE 29

Airline Chicken Breast, Queso Fresco, Enchilada, And Bitol House Mole.

CARNITAS MICHOACAN 24

Slow Cooked Pork Butt In A Copper Cazo, Orange, Lime, Herbs, Crispy Pork Belly, Homemade Pickled Vegetable, And Tortillas Del Comal.

STEAK ON A STONE

Cooked On Lava Stone At The Table, Served With Truffle Sauce, Papalo Chimichurri, And Bitol Fries.

8OZ FILET MIGNON 46

12OZ NEW YORK STRIP 48

18OZ COWBOY RIBEYE 60

Enhance Your Steak Experience

Complement Any Of Our Classic Cuts With An Indulgent Topping.

HERB TRUFFLE BUTTER 5

SAUTEED GARLIC SHRIMP 12

WANT IT A LITTLE MORE DONE?

Cut Individual Pieces And Turn Until Just Right For You.

PARA ACOMPANAR

~ Sides ~

CORN/CHIPOTLE MAC & CHEESE 12

SWEET PLANTAINS 7

BITOL FRIES 7

SAUTEED MUSHROOMS AND PEPPERS 7

NOPAL ASADO AND CHEESE AL GRATIN (GRILLED CACTUS) 7

ARROZ A LA MEXICANA (MEXICAN RICE) 5

FRIJOLES REFritos NEGROS (BLACK BEANS) 5

TLAYUDAS

~ Mexican Style Pizza ~

DEL MERCADO 14

Grilled Cactus, Mushrooms, Cauliflower, And Salsa Negra.

DE COSTA 18

Sauteed Shrimp, Pumpkin-Seeds Guajillo Salsa, Bell Pepper, And Mango Salsa.

DE TINGA 16

Chipotle Adobo Pulled Chicken, Pork Chorizo, Poblano Peppers, And Corn.

DE ASADA 18

Grilled Adobo Spice Hanger Steak, Papas Bravas, Mole, And Oregano Pickled Onions.

HOMEMADE
BITOL
NIXTAMAL
TORTILLA

FRESH TACOS

~ 3 Per Order ~

BIRRIA DE JALISCO 18

Mexican Slow Cooked Beef Stew, Crispy Tortilla, Blended Mix Cheese, Red Adobo Broth Dipping Sauce, Cilantro, And Onions.

COLIFLOR 14

Beer-Batter Cauliflower Popcorn, Guacamole, And Queso Fresco.

DE PEZ 17

Crispy Fish, Guacamole, Apple Coleslaw, And Chipotle Aioli.

DE ATUN 18

Seared Tuna, Guacamole, Sesame Oil, Habanero-Aioli, And Mango.

DE COSTA 17

Sauteed Shrimp, Sikil-P'ak, Chile Guajillo, Black Beans, And Red Bell Peppers.

DE POLLO 16

Adobo Chicken Crackling, Guacamole, Grilled Pineapple, And Valentina-Chile Aioli.

AL PASTOR 14

Thinly Sliced Marinated Pork, Bacon, Onions, Pineapple, And Papalo.

CARNE ASADA 18

House Adobo Grilled Hanger Steak, Avocado, Black Beans, And Pico De Gallo.



HANDCRAFTED COCKTAILS

EXOTIC MARGARITAS

Available Frozen Or On The Rocks

By The Glass 14 / By The Pitcher 56 (Serves 5)

Lime | Lulo (Tropical Fruit) | Passion Fruit | Guava | Mango | Tamarind | Strawberry
Smoky Pineapple | Prickly Pear | Hibiscus | Bitol Piña-Rita



AZUL ENSUENO 14

Blanco Tequila, Creme De Violette, Lavender Infused, Lime, Pasteurized Egg Whites, Aromatic Bitters.



AMANTE PICANTE 14

Blanco tequila, Tito's vodka, Lime, Agave, Mango Puree, Angostura Bitters, Jalapeño.



COLOMITOS COCONUT 16

Mezcal, Exotico Tequila, Vanilla, Butterfly Pea, Pineapple, Coconut.



EXTRAVAGANT SMOKE 18

Bulleit Bourbon, Courvoisier VS, Carpano Antica, Cynar, Frangelico, Chocolate Mole Bitters.



FUEGO ETERNO 14

Bribon Tequila, Jalapeño, Lime, House Made Watermelon Puree, Agave.



FRESA ESPUMOSA 15

Olmecca Altos Plata, St-Germain Elderflower Liqueur, Lime, Jasmine, House Made Strawberry Puree, Cava.



JASMINE TINI 15

Citron Vodka, Lime, Jasmine, Grapefruit Juice, Lychee Puree, Orange Blossom Water.



MEXICAN NEGRONI 15

Monte Alban Mezcal, Cynar, Ancho Reyes, Habanero Tincture.



NUTTY 14

Amaretto, Frangelico, Honey, Tropical Juices, Toasted Almonds.



PALOMA SILVESTRE 14

Lunazul Tequila, Hibiscus Ginger Infused, Lime, Grapefruit Juice, Cava.



PRICKLY PEAR MULE 14

Tito's Vodka, Lime, Prickly Pear Puree, Ginger Beer, Butterfly Pea Flower.



SUMMER BREEZE 14

Brockmans Gin, Grand Marnier, Heering Cherry Liqueur, Pineapple.

TEQUILA & MEZCAL

TEQUILA BLANCO

	1oz	2oz
1800	10.	13.
Casa Dragones	12.	22.
Avion	11.	17.
Bribon	10.	13.
Casa Noble	10.	18.
Casamigos	12.	18.
Código 1530	10.	17.
Don Julio	11.	19.
Dos Artes	11.	20.
Olmeca Altos	10.	13.
Patrón	11.	17.
Santo	10.	16.
Teremana	10.	15.
Espolon	10.	13.
818	10.	16.
Clase Azul Plata	14.	24.
Tequila Ocho Plata	10.	16.
Tres Generaciones	10.	14.
Lalo	10.	18.
Cimarron	10.	13.
G4 Tequila	10.	15.
Yeyo	10.	15.
Chamucos	11.	17.
Tromba	10.	13.
Fortaleza	11.	18.
Cazcanes	11.	18.

TEQUILA AÑEJO

	1oz	2oz
818	13.	18.
Casa Dragones	27.	55.
Casa Noble	11.	20.
Casamigos	16.	22.
Código 1530	17.	35.
Santo	12.	20.
Don Julio	13.	22.
Dos Artes	15.	30.
Patrón	14.	20.
Dos Artes Skull Limited Edition	26.	48.
Chamucos	11.	20.
Tromba	12.	18.

TEQUILA RESERVA ESPECIAL & EXTRA AÑEJO

	1oz	2oz
Mala Vida Extra Añejo	32.	65.
Patrón Extra Añejo	15.	25.
Código 1530 Añejo Barrel Strength	24.	47.
Don Julio 1942	20.	33.
Don Julio ULTIMA RESVA Extra Añejo	55.	108.
Dos Artes Reserva Especial	18.	37.
Don Julio Primavera	22.	45.
Komos Añejo Reserva	27.	49.

TEQUILA REPOSADO

	1oz	2oz
1800	10.	15.
818	12.	16.
Avion	12.	18.
Casa Noble	11.	19.
Casamigos	14.	20.
Clase Azul	22.	40.
Don Julio	12.	20.
Dos Artes	12.	24.
Teremana	11.	17.
Patrón	12.	18.
Santo	11.	17.
Dos Artes Skull Limited Edition	20.	43.
Espolon	10.	14.
Tres Generaciones	11.	15.
Tequila Ocho	11.	18.
Chamucos	10.	14.
Tromba	10.	17.
Cazcanes	17.	34.
Cimarron	11.	14.

TEQUILA CRISTALINO

	1oz	2oz
Komos Cristalino Añejo	25.	45.
Espolon Cristalino Añejo	11.	15.
1800 Cristalino Añejo	11.	19.
Casamigos Cristalino Reposado	15.	21.
Avion Cristalino Añejo	20.	39.

TEQUILA ROSA

	1oz	2oz
Código 1530 Rosa	11.	18.
Komos Reposado Rosa	19.	38.

MEZCAL

	1oz	2oz
Amaras Cupreata	10.	14.
Casamigos Mezcal	11.	18.
Del Maguey Vida	10.	13.
Dos Hombres Espadin Joven	11.	18.
El Buho Mezcal	10.	15.
El Silencio Espadin	10.	13.
Gracias a Dios Tobalá	13.	24.
Gracias a Dios Cuishe	13.	24.
Los Vecinos Mezcal Esp	10.	13.
Montelobos Espadin Joven	10.	16.
Santo Mezquila	10.	17.
Zombra	10.	14.
Los Amantes Añejo	12.	22.
Mestizo Añejo	10.	15.
Ojo de Tigre	10.	13.

LIQUOR

VODKA

Belvedere	13.
Ciroc	13.
Grey Goose	14.
Grey Goose Citron	14.
Skyy Citrus	11.
Stoly Vanil	12.
Titos	12.
Ketel One	13.

GIN

Beefeater	12.
Bombay Sapphire	13.
Tanqueray	12.
Hendricks	14.
Brockmans	12.
Monkey 47 Gin	21.
Tanqueray 10	15.

RUM

Captain Morgan	12.
Malibu	12.
Malibu Passion	12.
Malibu Mango	12.
Plantation 3 Stars	12.
Myer's Original Dark	12.
Don Q Cristal	12.

WHISKY

Dewars White Label	12.
Crown Royal	12.
Jack Daniels	12.
Johnnie Walker Black	15.
Jameson	12.
Nikka Coffey Grain Japanese Whisky	23.

BOURBON

Woodford RS	14.
Angel's Envy	16.
Bulleit Bourbon	13.
Bulleit Rye	13.
Maker's Mark	12.

SINGLE MALT SCOTCH

Bruichladdich Islay	24.
The Glenrothes Whisky Maker's Cut	31.
Macallan 12 yrs	20.
The Glenrothes 12 yrs	25.
Highland Park 12 yrs	21.
Glenlivet 12 yrs	21.
The Balvenie 14 yrs	29.
Lagavulin 16 yrs	26.
Glenrothes 18 yrs	62.

COGNAC

Remy Martin VSOP	19.
Courvoisier	15.
Hennesy VS	16.

APERITIF & DIGESTIF

Carpano Antica	12.
Averna Amaro	12.
Kahlúa	11.
Sambuca Molinari	12.
Baileys Irish Cream	11.
Licor 43	12.
Frangelico	11.
Amaretto Disaronno	12.
Aperol	11.
Campari	11.
St-Germaine	11.
Cynar	11.
Grand Marnier	12.
Lillet Blanc	11.
Chartreuse Yellow	12.
Chartreuse Green	12.
Ancho Reyes	11.

WINE

CHAMPAGNE & SPARKLING

	GL	BTTL
Prosecco, Valdo, Veneto, Italy 750ml	9.	32.
Prosecco, Rose, Zonin, Veneto, Italy, 187 ml	-	12.
Champagne, Moet Brut Rose IMP NV, 187 ml	-	30.
Champagne, Moet Imperial 750ml	-	119.
Champagne Veuve Clicquot Rose 750 ml	-	140.

WHITE & ROSE

	GL	BTTL
Pinot Grigio, Bertani, Velante, Venezia Giulia	10.	39.
Chardonnay, Finca El Origen, Valle De Uco Mendoza	9.	36.
Albarino, Granbazan, Galicia, Spain	11.	44.
Sauvignon Blanc, Hess Select, California	11.	40.
Riesling, Dr. Hermann, Mosel, Germany	11.	42.
Chateau Miraval, Studio Rose	12.	38.

RED

	GL	BTTL
Cabernet Sauvignon, Bonanza	15.	60.
Merlot, Hayes Ranch, California	9.	32.
Pinot Noir, Portillo Uco Valley, Mendoza	11.	40.
Malbec, Terrazas De Los Andes, Argentina	10.	40.
Rioja, Bodegas Beronia Reserva	-	58.
Blend, Frida Kahlo "Day of the Dead" Colchagua Valley, Chile	12.	40.
Belle Glos Clark & Telephone, Santa Maria Valley	-	130.
Cabernet Sauvignon, Caymus, Napa	-	195.
Red Blend, The Prisoner Wine Company, California	-	96.
Cabernet Sauvignon, Stag's Leap Wine Cellars, Artemis, Napa	-	200.

BEER

Corona Extra	(Pale Lager)	8.
Modelo Especial	(Pilsner)	8.
Modelo Negra	(Vienna-style Lager)	8.
Dos Equis	(Amber)	8.
Victoria	(Lager)	8.
Pacifico	(Pilsner-style Lager)	9.
Lagunitas	(IPA)	9.
Heineken	(Lager)	8.

BITOL

MEXICAN HANDCRAFTED CANTINA

SAVORY

- Steak And Eggs** 27
Grilled hanger steak, Bitol home fries, house salad, eggs any style
- Mexican Eggs Benedict** 24
Corn cake fritters, smoked salmon, poached eggs, house salad, poblano hollandaise
- Huevos Rancheros** 21
Crispy corn tortillas, black beans, thin sliced marinated pork, avocado, fried eggs, salsa verde, and roja
- Breakfast Burrito** 21
Flour tortilla, black beans, scrambled eggs, grilled cactus, chorizo, and cheese
- Bitol Burger** 21
Brioche Bun, angus beef, fried egg, cheese, chipotle aioli, served with Bitol fries
- Avocado Toast** 19
Creamy avocado spread on crispy bread, topped with queso fresco, fried eggs, tomato, bacon, corn esquites, beans
- Chilaquiles** 21
Poached eggs over chilaquiles in salsa roja & verde, queso fresco, and crema
DE POLLO: Smoked pulled chicken
DE TROMPO: Adobo pork bacon
DEL MERCADO: Grilled cactus, mushrooms

Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

SWEET

- French Toast** 18
Challah bread soaked in coconut milk for 24 hrs, crusted in corn flakes, vanilla, cinnamon, served with fresh berries and hibiscus sauce
- Guava Pancake Tacos** 18
Fresh fruit, Greek yogurt, served with butterfly pea flower sauce
- Pollo & Waffles** 19
Crispy chicken on waffles drizzled with chipotle agave



TO SHARE

- Two Eggs Any Style** 6
- Bacon** 6
- Home Fries** 5

VIVA CAFE

- Carajillo Ahogado** 14
Espresso, Vanilla Ice Cream and licor 43
- Mexican Coffee** 14
Cinnamon coffee, silver tequila, kahlua & whipped cream
- Martini Of The Gods** 16
Espresso, tequila, kahlua, cream de cacao, vanilla

HORA FELIZ

- Exotic Margaritas** 9
ADD A FLAVOR +2
Mango | Guava | Strawberry | Hibiscus
Tamarind | Smoky Pineapple | Passion fruit
All available on the rocks or frozen
- Mimosa Flight** 18
Sample a variety of mimosa flavors
Classic | Guava | Hibiscus | Butterfly pea flower
- Mimosa** 7
Crisp Champagne with the vibrant & fruitier flavors of OJ or peach
- Watermelon Tini** 9
A perfect escape in a glass
- Wine** 7
Red | White | Prosecco
- Mojito** 9
Classic | passion fruit | Coconut
Guava | Prickly pear
- Sangria** 9
Red | White



FIESTA INFINITA 39

90 min of unlimited drinks per person. until 3pm.

CHOICE OF:

- MIMOSA
WINE
(Red or White)
MARGARITAS
(Frozen or Rocks)

