EXPERIENCE THE TASTE OF FRESH INGREDIENTS IN EVERY BITE!

¡VIVA MESHICO!

MESHICO
AUTHENTIC MEXICAN

¡VIVA AGUASCALIENTES!

FRESHLY OFF THE GRILL

FALL 2026

PARA LA MESA STARTERS

GUACAMOLE ..... *MP
Mashed fresh avocado with tomato, onion, cilantro, lime

DOS QUESADILLAS 9
Served on two flour tortillas with pico de gallo, sour cream and guacamole
Add Steak +$5 • Chicken +$4 • Rajas +$4
Make it a Jumbo Quesadilla 10

CHASKA (ELOTE) 6
Street-style corn with mayo, cotija cheese, chile, lime

FLAUTAS DE POLLO 14
4 crispy corn tortillas filled with chicken tinga, topped with queso fresco, sour cream and avocado salsa

QUESO BLANCO 9
White queso sauce, topped with chorizo, grilled jalapeños, cilantro

VALE NACHOS 13
Steak or Chicken, topped with cheese, refried beans, lettuce, tomato, onion, cilantro, avocado, sour cream, jalapeños

PATTY'S PAPAS BRAVAS 7
Roasted garlic potatoes cooked in salsa, topped with cilantro

VEGETALES ASADOS 11
Grilled veggies: A mix of zucchini, corn, carrots, cauliflower, asparagus, bell peppers, Brussels sprouts and onions
Add Steak +$7 • Chicken +$6

MP = MARKET PRICE

Hecho en casa

TAMALES
$3.50

VERDES
Shredded chicken in tomatillo-green chile sauce

ROJOS
Tender pork in a mole-style red chile sauce

RAJAS
Roasted poblano strips with melted cheese

All dine-in tamales are topped with salsa, sour cream & cilantro

ENCHILADAS 16

MOLE POBLANO
Chicken tinga enchiladas smothered in our house-made mole sauce, topped with toasted sesame seeds

ENFRIJOLADAS
Corn tortillas filled with queso fresco and onion, covered in a warm, creamy refried bean sauce and finished with sour cream, fresh avocado, and cilantro

ROJAS TRADICIONALES
Corn tortillas filled with cheese and onion, covered in our red chile sauce and topped with cheese and sour cream. Served with chorizo, diced carrots and potatoes

ROJAS DE POLLO
Chicken tinga enchiladas covered in our tomato sauce blended with morita, chipotle and guajillo chiles. Topped with cheese and sour cream



VERDES DE POLLO
Chicken tinga enchiladas covered in our house-made tomatillo sauce. Finished with cheese and sour cream

Upgrade to an Enchilada Dinner for just $1!

3 AMIGOS COMBO $15.00
INCLUDES RICE & REFRIED BEANS



1 TACO



1 ENCHILADA
Chicken or cheese
Choice of sauce



1 QUESADILLA
Add meat +$2.50

YOUR SAFETY MATTERS.
Some dishes contain onions. Please inform your server of any food allergies or dietary restrictions before ordering.
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

A 20% GRATUITY WILL BE ADDED TO PARTIES OF 5 OR MORE.
Management reserves the right to add a 20% gratuity for additional service or excessive cleanup.

SOPAS Y ENSALADAS
SOUPS & SALADS

CREMA POBLANA ..... bowl 9
Creamy roasted poblano peppers with corn, cheese, sour cream, and fresh spinach

SOPA DE FIDEO ..... bowl 8
AKA. MEXICAN NOODLE SOUP
Toasted thin noodles in a flavorful tomato broth with veggies. Served with warm corn tortillas

SOPA AZTECA ..... bowl 9
AKA. TORTILLA SOUP
Traditional tomato-chile broth with chicken tinga, grilled corn, crispy tortilla strips, sliced avocado, and queso fresco

POZOLE ROJO ..... bowl 13
Traditional pork hominy soup simmered in a rich red chile broth. Served with tostadas, radish, onion, cilantro, lettuce, lime, and oregano

ENSALADA DE MESHICO 13
Chopped salad with fresh strawberries, cucumber, tomato, radish, red onion, corn, queso fresco, pepitas, dried cranberries, pecans and crispy tortilla strips, served with a cilantro-lime vinaigrette

ENSALADA DE OTOÑO 13
Mixed greens topped with crisp apples, dried cranberries, red onion, crumbled bacon, candied walnuts, pepitas, and queso fresco, served with a honey-lime vinaigrette

ADD CHICKEN +$6 • STEAK +$7 • SHRIMP +$7

TACO SALAD 13
Crispy tortilla shell filled with fresh lettuce, tomato, refried beans, cheese, sour cream, guacamole, and your choice of protein

TOSTADA SALAD 12
Two crispy corn tostadas layered with refried beans and your choice of protein, then topped with lettuce, tomato, avocado, queso fresco, and sour cream

CHECKS MAY BE SPLIT ONTO A MAXIMUM OF 2 CARDS ONLY.
NO OUTSIDE FOOD, DESSERTS, OR BEVERAGES PERMITTED.

EAT
DRINK
SER FELIZ

NUESTROS PLATILLOS OUR DISHES

FAJITAS 24
STEAK, CHICKEN, SHRIMP, OR VEGGIES
Made with bell peppers, onion, and tomato. Paired with rice, beans, guac, sour cream, and tortillas

- **Combo Fajitas (pick 2)** 26
- **Meshico Fajitas** 28
  Trio: steak, chicken & shrimp

CARNE ASADA CHIMICHURRI 30*
Grilled skirt steak topped with house-made chimichurri. Served with grilled cebollitas, cactus, seasoned black beans, rice and tortillas

COCHINITA PIBIL 20
Pork shank simmered in habanero salsa and topped with red onion. Served with rice, tortillas and romaine lettuce

MOLE POBLANO DE POLLO 22
Tender chicken covered in our rich, sweet mole sauce, topped with sesame seeds and red onion. Served with rice, tortillas, and romaine lettuce

CHILE RELLENO TRADICIONAL 20
Two poblano peppers fried and stuffed with cheese, topped with mild tomato sauce and queso fresco. Served with rice, beans, and tortillas

CARNE A LA TAMPIQUEÑA 31*
Grilled skirt steak served with grilled vegetables, cebollitas, jalapeño, a cheese enchilada, and guacamole. Served with rice, beans, and tortillas

MULITA 23
Steak, bacon, and ham sautéed in chipotle sauce with bell peppers and pineapple. Topped with melted cheese and served with rice, beans, and tortillas

CHIMICHANGUITAS 17
Three crispy flour tortillas stuffed with chicken tinga, cheese, refried beans, lettuce, and tomato, then topped with sour cream, queso fresco, and avocado salsa. Served with rice and beans

CAMARONES AL GUSTO 21
Sautéed shrimp in your choice of *Veracruz-style, garlic, or Diabla sauce*. Served with rice and salad

COCTEL DE CAMARON 20
Chilled shrimp served in our house cocktail sauce with avocado, tomato, cucumber, cilantro, onion, and jalapeños. Served with saltine crackers

HOMESTYLE FLAVORS, FAMILY RECIPES

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

PEACE, LOVE & TACOS

ASADA 5.00
Skirt steak, cilantro, onion

CECINA 5.00
Thin-sliced cured beef, black beans, grilled onions, cilantro, avocado

QUESABIRRIA 5.00
Steamed beef barbacoa, melted cheese + chile sauce, cilantro, onion, served with consome

BIRRIA 4.95
Steamed beef barbacoa, cilantro, onion, birria salsa

AL PASTOR 4.75
Marinated pork, pineapple, cilantro, onion

CAMPECHANO 4.75
Steak, chorizo, potatoes, cactus, cilantro, onion

POLLO 4.50
Chicken tinga(shredded chicken)or grilled chicken, lettuce, tomato

PICADILLO 4.50
Ground beef, diced carrots & potatoes, lettuce, tomato

CHORIZO 4.50
Mexican sausage, cilantro, onion

CHILE RELLENO 4.95
1/2 poblano pepper fried & stuffed with cheese, topped with cilantro, onion, mild tomato sauce

COLIFLOR FRITA 4.95
Crispy hand-breaded cauliflower topped with ginger tomatillo salsa, queso fresco, cilantro, onion & toasted almonds

NOPALES 4.50
Grilled cactus, cilantro, onion

VEGETALES ASADOS 4.50
Grilled veggies
Zucchini, corn, carrots, onions, cauliflower, asparagus, Brussels sprouts, bell peppers

CAMARON 5.25
Grilled shrimp, pineapple & onions with red cabbage, spinach, carrot, avocado, chipotle mayo on a flour tortilla

TILAPIA 5.25
Grilled tilapia with red cabbage, tomato, avocado, grilled onions, chipotle mayo on a flour tortilla



MAKE IT A TACO DINNER! : +$2.95
ADD RICE & REFRIED BEANS

TORTAS



Served on a toasted telera roll with lettuce, tomato, avocado, cheese, mayo, and sour cream

ASADA Skirt steak 13
MILANESA Breaded chicken 12
POLLO ASADO Grilled chicken 12
CHORIZO Mexican sausage 12

TORTA AGUASCALIENTES 13
Grilled chicken, melted cheese, grilled onions, tomato, jalapeños, mayo, and crema

TORTA DE BIRRIA 13
Steamed beef barbacoa, beans, cilantro, onion, and salsa birria

TORTA AL PASTOR 12
Marinated pork, melted cheese, cilantro, onion, and avocado salsa

TORTA DINNER +$2.95

BURRITOS



Flour tortilla filled with refried beans, cheese, sour cream, lettuce, tomato, and avocado

ASADA Skirt steak 14
AL PASTOR Marinated pork 13
POLLO Chicken tinga or grilled chicken 13
PICADILLO Ground beef 13
CHORIZO Mexican sausage 13
VEGETALES ASADOS Our grilled veggie blend ... 13

BURRITO DINNER +$2.95 MAKE IT SUIZO +$2
CHIMICHANGA STYLE +$2 MIXED+$2

BURRITO BOWL $12.95



Your choice of protein over Mexican rice and black beans topped with cheese, sour cream, lettuce, corn, pico de gallo, and avocado