

IXCHEL

FOOD OF THE DEITIES

LUNCH

TOTOPOS AND SALSA UPON ARRIVAL!

Most items are Gluten Free! Make sure to inform your server if you or anyone in your party has any allergies or intolerances

ALL ENTREES SERVED WITH HOMEMADE RICE AND BEANS

ARRACHERA CON CHILAQUILES YUCATECOS * * 25

Grilled skirt steak, red or green chilaquiles, queso fresco, crema and fried egg

🍷 TORTA MAYA 20

Grilled pork loin, fried egg, mayonnaise, lettuce, grilled cheese, avocado, tomato, onion and jalapeño, in a lightly toasted loaf

PIRAMIDES 3pcs 15

Corn tetelas stuffed with refried black beans. Topped with crema, queso fresco and served with homemade green sauce

MIXTAS DE TIKAL * * 28

Carne asada skillet, bell pepper, bacon, ham, onions & melted Oaxaca cheese. Served with handmade tortillas

FLAUTAS DEL CIELO 17

Beef or chicken rolled taquitos topped with shredded iceberg lettuce, queso fresco, drizzle of crema. Served with homemade green sauce

SOPA DE TORTILLA YUM KAAX 13

Fried corn tortilla strips, avocado, Oaxaca cheese, pork rinds in tomato broth

TAMALES DE LA RIVIERA 2 pcs 25

Traditional mexican corn dough in banana leaf, choice of chicken in green sauce or pork in a adobo red sauce

ENFRIJOLADAS 19

Two rolled chicken tacos covered in bean sauce, melted Oaxaca cheese, onion and avocado

CHILAQUILES DIVORCIADOS 18

Fried corn tortilla chips, fried eggs, in tangy red or green sauce. Drizzled with queso fresco, crema, cilantro and onions

🍷 BURRITO DE LOS DIOSES 17

Flour tortilla wrapped, choice of grill skirt steak, chicken, marinated pork, birria, rice, black beans and cheese, served with guacamole, pico. Also available as a bowl.

GRINGA IXCHEL 18

Flour tortilla, Oaxaca cheese. Choice of steak, chicken or shrimp

ENCOCADO DE PESCADO 29

Sauteed Chilean Sea Bass Filet fish in coconut sauce

KAAXO' CAMPESTRE 20

Grilled Chicken Breast over poblano Pepper rajas with a light Corn Cream

XNIEPEC SHRIMP 22

Sautéed Shrimp in a Cilantro herbal Garlic Sauce, fresh vegetables and rice

BROCHETAS MIXTAS 28

Grill shish kabobs mixed filet mignon, shrimp and fresh vegetables.

SANTUARIO DE LOS TACOS | TACO SANCTUARY 17

ORDER OF TWO. SERVED WITH POMPEII ONIONS AND HOMEMADE RED AND GREEN SAUCE

CARNE ASADA * * Grilled skirt steak, onion and cilantro

POLLO ASADO Grilled chicken, onions and cilantro

AL PASTOR Marinated pork, tropical pineapple

BIRRIA Stewed beef, filled with Oaxaca cheese, cilantro, onion. Served with beef broth on the side

COCHINITA Pulled pork marinated in orange juice and spices. Served with pickled onion

🍷 **CAMARÓN *** Fried shrimp, cabbage mix, creamy chipotle sauce

ENSALADA DE LOS DIOSES | SALAD OF THE GODS

ADD ON CHICKEN, STEAK OR SHRIMP

ENSALADA POPURRÍ 14

Salad of red lettuce, baby crispy green leaf, baby spinach, sweet cherry tomato, jicama strips, mango, strawberry. Dressed in wild berry vinaigrette

ENSALADA DEL TEMPLO 14

Salad of red lettuce, baby crispy green leaf, baby spinach, sweet cheery tomato, avocado, and jicama strips. Dressed in hibiscus vinaigrette

ENSALADA DE LAS MONJAS 14

Corn, black beans, tomato, mixed bell pepper, red onion, cilantro, queso fresco and dressing

ENSALADA PENACHO 13

Salad of cucumber, tomato, sliced red onion, avocado and dressing

ENSALADA DEL MAR 29

Grilled salmon, served in bed of baby crisp letters, radish, jicama, onions, cherry tomatoes and avocado in a mango vinaigrette

NAHUALES MAYAS | MAYAN NATURE SPIRITS (VEGETARIAN)

PIRAMIDES 3pcs 16

Corn tetelas stuffed with refried black beans. Topped with crema, queso fresco and served with homemade green sauce

MADRE TIERRA 20

Zucchini, mixed bell peppers, onion, broccoli, mushrooms, top with Chihuahua Cheese, served with handmade tortillas and nopal salad

🍷 CHILE RELLENO DEL AMANE CER 21

Roasted poblano pepper stuffed with Oaxaca Cheese, wrapped in egg batter, over tomato sauce

TACOS MADRE SELVA 3pcs 23

Zucchini, onion, mushrooms, and bell peppers, on soft corn tortilla. Lightly spicy

OFRENDAS | OFFERINGS

LIKE SIDE OF HOMEMADE GUACAMOLE

ESQUITES 10

Local corn off-the-cob, crushed red pepper, queso fresco, mayonnaise and crema

SWEET PLANTAINS 9

Fried Banana, cheese, and crema

NOPAL SALAD 10

Nutritious cactus salad with garlic and spices.

CHILES TOREADOS 10

Choice of sauteed: poblano (Mild), jalapeno (Hot) or serrano (Extra hot) peppers

*This item may be cooked to your liking. serving raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. ** this food is served raw or undercooked, or contains, or may contain, raw or undercooked ingredients. 🍷 Contains gluten

IXCHEL

COCKTAIL MENU

SIGNATURE COCKTAILS

BLOODY MARÍA 16

Don Julio Blanco, Clamato, Hot Sauce

CANTARITO 17

Tromba Plata, Lime Juice, Orange Juice, Jarritos Toronja, Grapefruit Juice

AGUA DE RANCHO 16

Patron Silver, Jarritos Toronja, Lime Juice

MAYAN DAWN 18

Tromba Reposado, Raspberries, Naranja Liqueur, Lime Juice

MAYAN DUSK 18

Tromba Añejo, Blackberries, Naranja Liqueur, Lime Juice

IXCHEL MOJITARITA 17

Don Julio Blanco, Mint, Lime, Mango Puree

IXCHEL MULE 17

Patron Ahumado Silver, Mint, Lime, Ginger Beer

MEXICAN SHANDY 15

Monopolio Clara, 7-up, Lime Juice

RED OR WHITE SANGRÍA 15

TROPICAL SNAKEBITE 17

Tromba Plata, Narano Bitter Orange Liqueur, Mango, Pineapple, Jalapeño

MUSA ITZIA 18

A New Day Rosé Elderflower Liqueur, Lime and hint of Jalapeño

SHARABLE COCKTAILS 32 OZ

SANGRÍA PITCHER 42

Red or White

MARGARITA PITCHER 69

Classic margarita serves up to 4

CERVEZAS 8

CORONA // CORONA LIGHT // MODELO // MONOPOLIO NEGRA // MONOPOLIO CLARA // PACÍFICO VICTORIA // LAGUNITA DAYTIME // SAMUEL ADAMS (SEASONAL) // BLUE MOON // MONOPOLIO IPA

IXCHEL MOCKTAILS (NON-ALCOHOLIC)

MANGONADA 9

Mango Juice, chamoy sauce, tajín

SPICY GUAVA MOCK-A-RITA 9

Guava, pineapple, jalapeño, lime, tajín

AGUA DE RANCHO VIRGEN 9

Jarritos Toronja, lime, salt

COCONUT ELIXIR 10

A refreshing and delicious coconut drink with a hint of fresh lemon

VINO BLANCO GLASS / BOTTLE

SAUVIGNON BLANC

Monte Xanic, Baja California, México

66 (Bottle Only)

Nobilo, Marlborough, New Zealand **8 / 28**

CHARDONNAY

Monte Xanic Calixa, Baja California, México

66 (Bottle Only)

Bonterra, Mendocino County, California **10/ 30**

PINOT GRIGIO

Santa Cristina, Tuscany, Italy **11 / 33**

Torresella, Venezia, Italy **80 / 35**

VINO ROSADO GLASS / BOTTLE

ROSE

Monte Xanic, Baja California, México

69 (Bottle Only)

Juliette, Provence, France **9 / 27**

A new Day Sonoma, California **14/43**

VINO TINTO GLASS / BOTTLE

CABERNET SAUVIGNON

Monte Xanic, Baja California, México

90 (Bottle Only)

Arboleda, Aconcagua Valley, Chile

64 (Bottle Only)

The Charmer, Valle Central, Chile **10 / 28**

PINOT NOIR

Natura, Coquimbo, Chile **10 / 30**

MALBEC “18”

Valle Central Chile **12 / 36**

MERLOT

Somona, California **12 / 36**

SYRAH

Monte Xanic Calixa, Baja California, México

60 (Bottle Only)

Montes Alpha, Valle Central, Chile **13 / 39**

GARNACHA

Campo Viejo, Rioja, Spain **9 / 27**

SOFT DRINKS / JUICES 4

ORANGE Juice

APPLE Juice

POMEGRANATE Juice

PINEAPPLE Juice

CRANBERRY Juice

GRAPEFRUIT Juice

GINGER Beer

LEMONADE

SWEETENED Iced Tea

GINGER ALE®

COKE®

DIET COKE®

7-UP®

