

CÓCTELES ESPECIALES

JALISCO MARGARITAS

all margaritas contain fresh lime juice, orange liqueur, agave
Spice it up for \$1

Classic 10
piedra azul blanco

Cilantro Smash 12
piedra azul blanco, cilantro simple

Smoke & Fire 15
serrano-infused sambra mezcal,
cilantro simple

Jalisco 12
piedra azul repo, grapefruit juice,
mezcal spritz

Cadillac 15
altos añejo, grand marnier

CÓCTELES

YELLOW JACKET 15
xicaru mezcal, pineapple & lime juice, pineapple nectar,
honey, fire tincture (crafted by Apryl)

OSA ROSA 13
spotted bear vodka, spiced cranberry syrup,
lime juice, soda (crafted by Kelsey)

ALA ROTA 13
spotted bear gin, blood orange juice,
lime juice, maple syrup (crafted by Nealie)

TEQUILA CINNAMON SOUR 14
altos añejo, lemon juice, cinnamon simple,
orgeat, egg white (crafted by Hannah)

AVIÓN MEZCALERO 15
xicaru mezcal, aperol, amaro nonino, lemon juice, egg
white, grapefruit bitters (crafted by Baylen)

GOTA DE LIMON 14
piedre azul reposado, spotted bear limoncello, lemon juice,
agave, sugar rim (crafted by Hannah)

NEGRONI ESPECIADO 14
serrano-infused sombra mezcal, aperol,
carpano antica, orange bitters

ROSEMARY MAPLE OLD FASHIONED 14
bighorn bourbon, rosemary-infused
maple syrup, orange bitters

**Indicates items that
may be served raw or
undercooked or contain raw
or undercooked ingredients.*

VINO

SPARKLING

CODORNIU - CLASSICO
SPARKLING CAVA
SANT SADURNI D'ANOIA, SPAIN
187ml bottle
12

RED

SOUTHERN BELLE
RED BLEND
JUMILLA, SPAIN
15 | 58

J BOUCHON - BLOCK SERIES
CABERNET
MAULE VALLEY, CHILE
12 | 44

MATIAS RICCITELLI - HEY MALBEC
MALBEC
MENDOZA, ARGENTINA
14 | 54

CASA DEL BOSQUE
PINOT NOIR
CHILE
13 | 48

ONTAÑON
TEMPRANILLO
RIOJA, SPAIN
11 | 40

WHITE

LA CANA
ALBARIÑO
RIAS BAIXAS, SPAIN
12 | 44

CASA DEL BOSQUE RESERVA
CHARDONNAY
CHILE
9 | 34

BODEGAS BORSAO
CHARDONNAY
BORJA, SPAIN
12 | 40

ESTE
VINHO VERDE ROSÉ
MINHO, PORTUGAL
9 | 32

LA PLAYA
SAUVIGNON BLANC
CURICO VALLEY, CHILE
10 | 36

MOCKTAILS

HARDLY-RITA 8
agave, soda, lemon & lime juices

SINLESS GINGER 8
cinnamon simple, lemon juice, fiery
ginger syrup, soda

CILANTRO SMASHLESS 8
agave, cilantro, lemon & lime

BLOOD ORANGE 8
blood orange, sprite, lime juice

CERVEZA

DRAFTS

NEPTUNE'S RIVER NYMPH GOLDEN ALE 7
Livingston, MT ABV 5%

HIGHER GROUND MONTANA HAZE 7
Hamilton, MT ABV 6%

SACRED WATERS THE BOB IPA 7
Kalispell, MT ABV 6.5%

MEADOWLARK BLACK STEER TOOKUS STOUT 7
Billings, MT ABV 5.5%

ROTATORS

SEASONAL & IPA ROTATORS M/P

HOUSE MEXICAN LAGER 6

HOUSE MEXICAN DARK LAGER 7

BOTTLES CANS

CORONA 5

CORONA LIGHT 5

COORS LIGHT 4

PBR 4

KOKANEE 4

DOS EQUIS 6

MODELO ESPECIAL 6

COLD SMOKE SCOTCH ALE 7

ATHLETIC LAGER N/A 5

ATHLETIC IPA N/A 5

BOTANAS

SALSAS 6.50 VEGAN GF
verde & ranchera

GUACAMOLE 10 VEGAN GF
avocado, lime, salt, jalapeño, cilantro

CEVICHE* 17.50 DF GF
cured dorado, lemon, lime, jicama, red onion, serrano,
aji amarillo, cherry tomatoes, cilantro

GAUCHO PAPAS FRITAS 16 GF
shredded beef, birria jus, fries, chihuahua cheese, hand-cut fries,
pickled red onion, fresh jalapeño, lime crema, cilantro

TOSTADA DE ATÚN* 19.50 GF
ahi tuna, corn tostada, avocado crema, mango, lime,
red onion, marinated cucumber, tajin, tamari, sesame seeds

SOPAS & ENSALADAS

CAESAR 13/7.50
romacrunch lettuce, caesar dressing, preserved lemon,
parmesan, sourdough bread crumbs
ADD CHICKEN +5 | CARNITAS +6 | CARNE +7 | BLACKENED SHRIMP +8

ESQUITES 15/8.50 V GF
roasted corn salad with roma crunch, cotija cheese, tortilla strips,
tomato, jicama, red onion, chile-lime dressing, cilantro
ADD CHICKEN +5 | CARNITAS +6 | CARNE +7 | BLACKENED SHRIMP +8

CREMA POBLANO 13
corn & poblano chowder, potato, leek, tortilla strips, fresno sauce, parsley oil

POZOLE 12 DF GF
pork stew with hominy, cabbage, radish, lime, jalapeño,
chile de arbol, tortilla strips, chilmole, cilantro

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Jalisco Cantina
EST. 2018

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

TACOS

all of our tacos are made gluten-free

PESCADO 20 GF

masa-fried dorado, jicama-cabbage slaw,
chipotle crema, cilantro

CARNITAS 17 GF

crispy pork shoulder, pineapple-jicama pico, salsa taquera,
cotija cheese, cilantro

AGUACATE 17.50 V GF

masa-fried avocado, red cabbage, jalapeño mayo, salsa mexicana,
cotija cheese, fresno hot sauce, cilantro

POLLO ASADO 17 GF

achiote-grilled chicken, salsa tinga, salsa mexicana,
avocado crema, cotija cheese, cilantro

BARBACOA 19 DF GF

adobo-smoked brisket, salsa ranchera, shaved onion,
salsa escabeche, cilantro

CARNE ASADA 20 GF

grilled tri-tip, chihuahua cheese, grilled onions and chiles,
salsa frita, cilantro

CAMARONES 21.50 GF

blackened shrimp, guacamole, lime crema,
fried red onion, cilantro (crafted by Nick)

four per order served on house-made corn tortillas,
flour tortillas, or as a lettuce bowl. no mix & match.

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PLATOS FUERTES

BURRITO 17.50 v

black beans, achiote rice, lime crema, grilled onions,
chihuahua cheese, salsa mexicana

CHICKEN +5 | CARNITAS +6 | CHORIZO +6 | CARNE ASADA OR BARBACOA +7 | BLACKENED SHRIMP +8

ENCHILADAS DE POLLO 27 GF

achiote-grilled chicken, roasted poblano, chihuahua cheese, salsa guajillo, cotija cheese,
cilantro, salsa mexicana, black beans, achiote rice

BIRRIA DE RES 28 DF GF

adobo-braised beef, pickled red onion, yellow onion, cilantro, achiote rice,
jalapeño jicama slaw, corn tortillas

CHILE RELLENO 23.50 GF

achiote rice, salsa mexicana, and chihuahua cheese-stuffed chile with
smashed black beans, salsa tinga, cotija, cilantro, crema verde

CHICKEN +5 | CARNITAS OR CHORIZO +6 | CARNE ASADA OR BARBACOA +7 | BLACKENED SHRIMP +8

ATÙN INCRUSTADO* 39 GF

pepita & tajin-encrusted ahi, cilantro lime rice, grilled honey cayenne-glazed pineapple,
avocado crema, fresno hot sauce, microgreen mercado salad

** ask your server about our daily specials **

SIDES

ACHIOTE RICE 6 GF VEGAN

BLACK BEANS 7 v GF

ELOTES 8 v GF

corn on the cob, jalapeño mayo, cilantro, tajin

HAND-CUT FRIES 6 v GF

jalapeño mayo
ACHIOTE SEASONING +2

Parties of 8 or more may have an 18% gratuity added
Any unsigned credit card slips will have an 18% gratuity added