

HOUSE STANDARDS

- **FUEGO MARGARITA** 16
JALAPENO-INFUSED BLANCO TEQUILA, PINEAPPLE, LIME, CILANTRO, TRIPLE SEC, AGAVE
- **LITTLE DEVIL** 16
HABANERO-INFUSED MEZCAL, LIME, POBLANO, CHILE DE ARBOL-INFUSED AGAVE
- **ROLLS-ROYCE MARGARITA** 20
SINGLE-ESTATE TEQUILA OCHO PLATA, COINTREAU, LIME
- **BENITO JUAREZ** 16
BLANCO TEQUILA, MEZCAL, LIME, PEYCHAUD'S BITTERS, ANGOSTURA
- **MEZCAL MULE** 15
REPOSADO TEQUILA, MEZCAL, GINGER, TAMARIND, LIME, CUCUMBER
- **ANCHO PALOMA** 15
BLANCO TEQUILA, GRAPEFRUIT, APEROL, ANCHO CHILE, LIME, HONEY
- **PEYOTE OLD FASHIONED** 15
BONDED BOURBON, REPOSADO TEQUILA, MEZCAL, CACAO-INFUSED ANGOSTURA
- **ROOSTER & THE PEARL** 16
MEZCAL, CYNAR, AMONTILLADO SHERRY, PILONCILLO, PEYCHAUD'S BITTERS

SEASONAL COCKTAILS

- **LIL' FLEA** 15
SOL TARASCO AÑEJO CHARANDA, VODKA, ESPRESSO, CREME DE CACAO, AMARO SFUMATO
- **TEPACHE SPRITZ** 15
BLANCO TEQUILA, SPARKLING WINE, PINEAPPLE, TEPACHE OLEO SACCHARUM, PILONCILLO
- **THE BIG MUFF** 16
MEZCAL, REPOSADO TEQUILA, AMARO MONTENEGRO, PEACH LIQUEUR, LEMON
- **SIX A.M. IN TULUM** 15
VODKA, GINGER OLEO SACCHARUM, DRY CURACAO, LEMON, CARIBBEAN SPICE, DAISY
- **DIRTY BIRD** 15
NAVY STRENGTH GIN, KALAMATA BRINE, DOLIN DRY VERMOUTH, GREEN OLIVES
- **LOVE LANGUAGE** 16
MEXICAN GIN, PRIMO MEXICAN APERITIVO, CARDAMARO, LIME, MARASCHINO LIQUEUR

FROZEN

- **THAI-TEA CARAJILLO** 15
AÑEJO TEQUILA, PECAN RUM, THAI TEA, COFFEE LIQUEUR, LICOR 43, COCONUT CREAM
- **WATERMELON MARGARITA** 15
BLANCO TEQUILA, FRESH WATERMELON, LIME, BASIL SYRUP, COINTREAU

MALA PATA

MOLINO + COCINA

A 3% SURCHARGE IS ADDED TO ALL GUEST CHECKS FOR CREDIT CARD PAYMENTS. THERE IS NO SURCHARGE FOR ANY GUEST CHECKS USING DEBIT OR CASH PAYMENTS.

PLATES TO SHARE

- ROASTED OYSTERS***
CHORIZO XO BUTTER, TORTILLA CRISPS, CHIVES | FIVE 21
GLUTEN FREE
- GUACAMOLE**
PEPITAS, TOMATO, SERRANO, COTIJA, PICKLED ONIONS, WHITE CORN CHIPS | 14 EXTRA CHIPS | 4
VEGETARIAN • GLUTEN FREE
- BUNUELOS**
YUCA FLOUR AND QUESO OAXACA FRITTERS, GUAJILLO CHILI OIL, AGAVE BUTTER | 12
VEGETARIAN • GLUTEN FREE
- PEPITA SALAD**
LOCAL LETTUCES, DILL, AND RADISH TOSSED IN HERB CREMA DRESSING, TOPPED WITH PILONCILLO-GLAZED PUMPKIN SEEDS AND SHAVED COTIJA AÑEJO | 15
VEGETARIAN • GLUTEN FREE
- CARNITAS STREET TACOS**
THREE WHITE CORN TORTILLAS TOPPED WITH SALSA VERDE, CONFIT PORK CARNITAS, GUACAMOLE, PICKLED RED ONIONS, AND PORK CRACKLINGS | 14
GLUTEN FREE
- WATERMELON SALAD**
GRILLED WATERMELON, MINT VINAIGRETTE, MARCONA ALMONDS, PICKLED FRESNO PEPPERS, SHAVED GRANA PADANO, CILANTRO | 12
VEGETARIAN • GLUTEN FREE
- FLAUTAS DE PAPAS**
FRIED WHITE CORN TORTILLAS FILLED WITH WHIPPED POTATO AND QUESO OAXACA— TOPPED WITH SALSA MACHA, PEANUTS, SESAME, CURTIDO, COTIJA CHEESE AND MEXICAN CREMA | 15
VEGETARIAN • GLUTEN FREE
- SCALLOP AGUACHILE***
NC SCALLOPS, AGUACHILE VERDE, SNAP AND SNOW PEAS, RED ONIONS, CILANTRO, PEA SHOOTS | 16
GLUTEN FREE
- PINCHOS DE POLLO**
CHUNKS OF CHARRED AJI AMARILLO-MARINATED CHICKEN THIGHS, PEACH SALAD, PURSLANE AND PRESERVED FIG MOLE | 16
GLUTEN FREE

- MUSHROOM TINGA SOPE**
WHITE OLOTILLO CORN SOPE TOPPED WITH CHIPOTLE & TOMATO BRAISED SHITAKE MUSHROOM, AVOCADO PUREE, QUESO PANELA, CARROT CURTIDO, AND PEA TENDRILS | 13
VEGETARIAN • GLUTEN FREE
- RELLENO-FRIED FISH TACOS**
TWO BLUE CORN TORTILLAS TOPPED WITH RELLENO-BATTERED FRIED NC FISH, SOFRITO AIOLI, MANGO & CABBAGE CURTIDO, PICKLED ONIONS, AND CILANTRO | 15
GLUTEN FRIENDLY (VERY LOW GLUTEN CONTENT)
- CHICKEN ENCHILADAS**
THREE WHITE CORN TORTILLAS ROLLED WITH ROASTED CHICKEN, TOPPED WITH CHIPOTLE SALSA, SHAVED WHITE ONIONS, QUESO FRESCO, CREMA, CILANTRO, AND FRIED CHICKEN SKIN | 23
GLUTEN FREE
- GRILLED STEAK COLORADITO***
6OZ GRILLED SKIRT STEAK, MOLE COLORADITO, MAYOCOPA BEAN SALAD, CHARRED GREEN ONION, CHIMMICHURRI, HABANERO-PICKLED SHALLOT, CARAMELIZED WHITE ONION | 34
GLUTEN FREE
- GOLDEN TILEFISH**
GRILLED NC GOLDEN TILEFISH, CRISPY SKIN, PIPIAN VERDE, SUNGOLD TOMATOES, SUMMER SQUASH, ROASTED ZUCCHINI, POBLANO, CILANTRO, CHIVES | 32
GLUTEN FREE
- FRESH CORN TORTILLAS**

OLOTILLO + CHALQUENO BLANCO
HOUSE-GROUND BLEND OF WHITE OAXACAN HEIRLOOM CORN TORTILLAS | 6
MADE TO ORDER • VEGETARIAN • GLUTEN FREE

CONICO AZUL
HOUSE-GROUND BLUE OAXACAN HEIRLOOM CORN TORTILLAS | 6
MADE TO ORDER • VEGETARIAN • GLUTEN FREE
- DESSERTS**

PUDIN DE XOCO
ESCAZU CHOCOLATE BUDINO TOPPED WITH HORCHATA-SPICED ATOLE CREAM | 12
VEGETARIAN • GLUTEN FREE

TRES LECHES
SOAKED WHITE CAKE, MEXICAN WHISKEY CARAMEL AND CINNAMON-CORN CRUMBLE | 12
VEGETARIAN

THE BREAK-EVEN POUR
ROTATING 1OZ POUR OF SOMETHING SPECIAL WHERE YOU PAY WHAT IT COSTS US- NO MARKUP | 7
1OZ PER PERSON PER VISIT



*CONSUMING RAW SEAFOOD, MEAT, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

MALAPATA



BEER

CLOUD SURFER

DRAFT • TROPHY BREWING | AMERICAN IPA | 8

PISGAH PALE ALE

DRAFT • PISGAH BREWING | PALE ALE | 8

PACIFICO

DRAFT • GRUPO MODELO | MEXICAN PILSNER-STYLE LAGER | 7

SHADOWCLOCK PILSNER

DRAFT • BURIAL BEER COMPANY | PILSNER | 7

NEGRA MODELO

DRAFT • GRUPO MODELO | MEXICAN GERMAN-STYLE LAGER | 7

TECATE | 5

MODELO ESPECIAL | 6

MILLER HIGH LIFE | 4

CORONA NON-ALC | 6

THC BEVERAGES

GROOVEWAGON FENCEHOPPING

CAN • 3MG DELTA 9 | 11

GROOVEWAGON MAGNIFICO

CAN • 10MG DELTA 9 | 11

LEVITATE SALTED WATERMELON

CAN • 10MG THC | 11

LEVITATE BLOOD ORANGE-MANGO

CAN • 5MG THC | 11

NON-ALCOHOLIC

CHAMELEON MARGARITA

PINEAPPLE, LIME, CILANTRO SYRUP, JALAPENO | 11

TAMARIND MULE

TAMARIND, CUCUMBER, GINGER, LIME, GINGER ALE | 11

GHOST DONKEY

PINK GRAPERUIT, LEMON, ALMOND ORGEAT, SODA | 11

TOPO CHICO | 5

MEXICAN COKE | 5

FOUNTAIN SODAS COKE PRODUCTS | 4

MANGO NECTAR | 5

COCONUT JUICE TALLBOY | 7

WINE BY THE GLASS

ALMACITA

BRUT SPARKLING • MENDOZA, ARGENTINA | NV | 12

MILENRAMA RIOJA BLANCO

TEMPRANILLO BLANCO • RIOJA, SPAIN | 2024 | 12

LA PALMA ARAGOSTA

VERMENTINO • SARDINIA, ITALY | 2024 | 12

OSTATU ROSADO

TEMPRANILLO, GARNACHA, VIURA | RIOJA, SPAIN | 2025 | 14

COFFELE VALPOLICELLA

CORVINA, CORVINONE, RONDINELLA, MOLINARA • SOAVE, ITALY | 2020 | 14

L'ERMITE D'AUZAN SAINTE CECILE

MOURVEDRE, SYRAH, GRENAICHE • SAINT GILLES, FRANCE | 2023 | 14

WINE BY THE BOTTLE

REDS

FINCO SANDOVAL

BOBAL • CASTILLA LA MANCHA, SPAIN | 2022 | 42

COS 'NERO DI LUPO'

NERO D'AVOLA | SICILY, ITALY | 2024 | 60

AMELIE & CHARLES SPARR 'CARPE DIEM'

PINOT NOIR | ALSACE, FRANCE | 2024 | 60

WEINGUT ZIEREIRSEN

BLAUER SPATBURGUNDER • BADEN, GERMANY | 2023 | 60

WHITES

LE PUPILLE POGGIO ARGENTANO

SAUVIGNON BLANC/PETT MANSENG/TRAMINER/SEMILLION • TUSCANY, ITALY | 2024 | 50

BARONE DI VILLAGRANDE

CARRICANTE • SICILY, ITALY | 2023 | 60

COFFELE SOAVE CLASSICO

GARGANEGA, TREBBIANO | CASTELCERINO, ITALY | 2025 | 52

FONTANABIANCA ARNEIS LANGHE

ARNEIS • PIEDMONT, ITALY | 2023 | 48

BUBBLES

LE BERCAU

PINOT GRIS/PINOT BLANC/PINOT NOIR/GRENAICHE NOIR • LANGUEDOC, FRANCE | NV | 39

RAVENTOS I BLANC

XAREL-LO/MACABEO/PARRELLADA/MALVASIA • CATALONIA, SPAIN | 2022 | 45

GIMMONET-GONET

CHARDONNAY/PINOT NOIR • CHAMPAGNE, FRANCE | NV | 85

ROSE

APOLLO'S PRAISE

CABERNET FRANC • FINGER LAKES, NEW YORK | 2024 | 50

GOBELSBURG CISTERCIEN ROSE

ZWEIFELT | KAMPTAL, AUSTRIA | 2024 | 58

DOMAINE MICHEL GIRARD ET FILS SANCERRE

PINOT NOIR • LOIRE VALLEY, FRANCE | 2024 | 66

WELCOME TO **MALAPATA**. EVERYTHING WE OFFER IS MADE WITH INTENTION, BUT WE GO THE EXTRA MILE WHEN IT COMES TO OUR CORN. ALL OF OUR TORTILLAS, TOSTADAS, AND OTHER CORN PRODUCTS ARE MADE WITH ORGANIC HERLOOM CORN VARIETALS FROM OAXACA, NIXTAMALIZED AND GROUND IN-HOUSE DAILY. WE HOPE YOU TASTE THE DIFFERENCE AND ENJOY YOUR MEAL.