

## CLASSIC COCKTAILS 15

- FUEGO MARGARITA**  
SERRANO-INFUSED BLANCO TEQUILA, PINEAPPLE, LIME, CILANTRO, TRIPLE SEC, AGAVE
- BENITO JUAREZ**  
BLANCO TEQUILA, MEZCAL, LIME, PEYCHAUD'S BITTERS, ANGOSTURA
- MEZCAL MULE**  
REPOSADO TEQUILA, MEZCAL, GINGER, TAMARIND, LIME, CUCUMBER
- ANCHO PALOMA**  
BLANCO TEQUILA, GRAPEFRUIT, APEROL, ANCHO CHILE, LIME, HONEY, SODA WATER
- PEYOTE OLD FASHIONED**  
BONDED BOURBON, REPOSADO TEQUILA, MEZCAL, NIXTAMALIZED CORN LIQUEUR, MOLE BITTERS
- ROOSTER & THE PEARL**  
MEZCAL, CYNAR, AMONTILLADO SHERRY, PILONCILLO, PEYCHAUD'S BITTERS, GRAPEFRUIT OIL
- THAI TEA CARAJILLO**  
REPOSADO TEQUILA, LICOR 43, COLD BREW COFFEE, THAI TEA, VANILLA

## SIGNATURE COCKTAILS 16

- TROUBLEMAKER**  
OVERPROOF JAMAICAN RUM, MEZCAL, VELVET FALERNUM, LIME, MARASCHINO
- CACTUS FLOWER**  
CUCUMBER-INFUSED GIN, ST GERMAIN, BERGAMONT LIQUEUR, APEROL, LIME, CAVA
- BLACK RABBIT**  
OVERPROOF RYE, SWEET VERMOUTH, YELLOW CHARTREUSE, BENEDICTINE, LEMON OIL
- AURA FARMER**  
CUCUMBER-INFUSED TOBAGO VODKA, NIXTAMALIZED CORN LIQUEUR, LIME, COCONUT CREAM
- MIDNIGHT GUNFIGHT**  
MEZCAL, BONDED BOURBON, JALAPEÑO-INFUSED COFFEE LIQUEUR, SMOKE AND SALT BITTERS
- APPALACHIAN SOUR**  
BONDED BOURBON, APPALACHIAN FERNET, SWEET ALMOND ORGEAT, LEMON, ORANGE BITTERS
- GOLDEN NEGRONI**  
NAVY-STRENGTH GIN, GRAN CLASSICO BITTER, CARDAMARO, SPICED HONEY LIQUEUR

## FROZEN 14

- BANANA PAINKILLER**  
MEZCAL, BLANCO TEQUILA, BANANA LIQUEUR, COCONUT CREAM, SOUR ORANGE, LIME
- MEXICAN FIRING SQUAD**  
BLANCO TEQUILA, LIME, POMEGRANATE MOLASSES, ANGOSTURA BITTERS

## SHARE PLATES

- GUACAMOLE**  
MASHED AVOCADO, CILANTRO, LIME, TOASTED PEPITAS, MARINATED TOMATOES, SERRANO PEPPERS, COTIJA CHEESE, PICKLED ONIONS – SERVED WITH HOUSEMADE WHITE OLOTILLO CORN CHIPS | 14  
VEGETARIAN • GLUTEN FREE
- BUNUELOS**  
FRIED BALLS OF YUCA AND CORN FLOURS WITH QUESO OAXACA, DRIZZLED WITH PEANUT MACHA OIL AND SERVED WITH WHIPPED AGAVE BUTTER | 12  
VEGETARIAN • GLUTEN FREE
- PEPITA SALAD**  
ROMAINE LETTUCE, PARSLEY, AND RADISH SALAD TOSSED IN HERB CREMA DRESSING, TOPPED WITH PILONCILLO-GLAZED PUMPKIN SEEDS AND COVERED WITH A LOADS OF SHAVED COTIJA ANEJO | 15  
VEGETARIAN • GLUTEN FREE
- LECHONCITO TACOS**  
WHITE CORN AND PORK TALLOW TORTILLAS TOPPED WITH SALSA VERDE, CONFIT PORK CARNITAS, AND PORK CRACKLINGS | 15  
GLUTEN FREE
- TUNA CRUDO**  
BLUEFIN TUNA LOIN AND BELLY, SHAVED PAPAYA, CHILE DE ARBOL, SERRANO PEPPERS, SCALLION | 18  
GLUTEN FREE
- MACHA WINGS**  
DRY-RUBBED CHICKEN WINGS SEASONED WITH SALSA MACHA POWDER AND TOSSED WITH MACHA OIL, TOASTED SESAME, CRUSHED PEANUTS, AND DRIED CHILES | 15  
GLUTEN FREE
- PINA Y QUESO SALAD**  
GRILLED PINEAPPLE, CHUNKY QUESO FRESCO, SERRANOS, SHALLOTS, PARSLEY, AND RADICCHIO DRESSED WITH PINEAPPLE VINAIGRETTE AND SERVED ON A LAYER OF QUESO CREMA | 15  
VEGETARIAN • GLUTEN FREE

## CLASSICS

- RELLENO-FRIED FISH TACOS**  
BLUE CORN TORTILLAS TOPPED WITH RELLENO-BATTERED FRIED FISH DRESSED WITH SOFRITO AIOLI, MANGO CURTIDO, PICKLED ONIONS, AND CILANTRO – DAILY FISH PROVIDED BY LOCALS SEAFOOD | 21  
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 | 19  
VEGETARIAN • GLUTEN FREE
- RAJAS ENCHILADAS**  
WHITE CORN TORTILLAS FILLED WITH FIRE-ROASTED POBLANOS AND QUESO OAXACA– TOPPED WITH CHEERWINE-PEANUT MOLE, PICKLED ONIONS, MEXICAN CREMA, AND SESAME | 21  
VEGETARIAN • GLUTEN FREE

## OYSTERS

- ROASTED OYSTERS**  
CHORIZO XO BUTTER, TORTILLA CRISPS, CHIVES | 3/15 • 12/55  
GLUTEN-FREE

## PLATTERS

- PESCADO FRITO**  
CORNMEAL DREGGED WHOLE NC FISH, SCORED AND FRIED– TOPPED WITH PINEAPPLE AND TOMATO SALAD, FRESH HERBS, AL PASTOR HOT SAUCE, FRIED SHALLOTS, AND LEMONS– SERVED WITH HOUSE-MADE TORTILLAS | MP  
GLUTEN-FREE
- PASILLO DE HUMO**  
GRILLED SKIRT STEAK, ADOBO-GLAZED BEEF SHORT RIB, CHORIZO CHUBS, CHARRED PINEAPPLE, CARAMELIZED ONIONS, FRESH HERB SALAD, CHIMICHURRI, SALSA CHIPOTLE, AND LIMES– SERVED WITH HOUSEMADE TORTILLAS TO MAKE TACOS | 45  
GLUTEN-FREE

## DESSERTS

- PUDIN DE XOCO**  
MEXICAN CHOCOLATE BUDINO TOPPED WITH HORCHATA-SPICED ATOLE CREAM, AND ESCAZU DARK CHOCOLATE SHAVINGS | 12  
VEGETARIAN • GLUTEN-FREE
- TRES LECHES**  
TRADITIONAL WHITE CAKE SOAKED IN SWEETENED CONDENSED MILK AND EVAPORATED GOAT'S MILK, TOPPED WITH MEXICAN CORN WHISKEY CARAMEL AND CINNAMON-CORN CRUMBLE | 12  
VEGETARIAN



# MALAPATA

## BEER

**CLOUD SURFER**  
DRAFT • TROPHY BREWING | AMERICAN IPA | 8

**PISGAH PALE ALE**  
DRAFT • PISGAH BREWING | PALE ALE | 8

**NEGRO MODELO**  
DRAFT • GRUPO MODELO | MEXICAN GERMAN-STYLE LAGER | 6

**PACIFICO**  
DRAFT • GRUPO MODELO | MEXICAN PILSNER-STYLE LAGER | 6

**HIGHLAND GAELIC ALE**  
DRAFT • HIGHLAND BREWING | AMBER ALE | 8

**DROP THE GLOVES**  
DRAFT • TROPHY BREWING | HAZY DOUBLE IPA | 8.5

**TECATE**  
CAN • TECATE BEER | MEXICAN LAGER | 5

**MODELO ESPECIAL**  
BOTTLE • GRUPO MODELO | MEXICAN LAGER | 6

**CORONA NON-ALCOHOLIC**  
BOTTLE • GRUPO MODELO | MEXICAN LAGER | 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 | 9

**TAMARIND MULE**  
TAMARIND, CUCUMBER, GINGER, LIME, GINGER ALE | 9

**GHOST DONKEY**  
PINK GRAPEFRUIT, LEMON, ALMOND ORGEAT, SODA | 9

**TOPO CHICO**  
SPARKLING MINERAL WATER | 4

**MEXICAN COKE**  
CANE SUGAR MEXICAN SODA | 5

**FOUNTAIN SODAS**  
COKE PRODUCTS | 4

**MANGO NECTAR**  
GLASS BOTTLE MANGO JUICE | 5

**FRENCH PRESS**  
32OZ HOUSE COFFEE FOR THE TABLE | 12

## WINE BY THE GLASS

**ALMACITA**  
BRUT SPARKLING • MENDOZA, ARGENTINA | NV | 12

**MANTLERHOF**  
GRUNER VELLINER • KREMS TAL, AUSTRIA | 2023 | 15

**LA PALMA ARAGOSTA**  
VERMENTINO • SARDINIA, ITALY | 2024 | 12

**CALA TERRE SICILANE**  
NERO D'AVOLA, GRILLO • SICILY, ITALY | 2023 | 14

**OLIM BAUDA "LA VILLA"**  
BARBERA D'ASTI • PIEDMONT, ITALY | 2024 | 16

**GOBELSBUG CISTERCIEN ROSE**  
ZWIEGELT • KAMPTAL, AUSTRIA | 2024 | 16

## WINE BY THE BOTTLE

### REDS

**DOMAINE SAINT-DAMIEN VIN DE PAYS**  
CALADOC, MARSELAN • RHONE VALLEY, FRANCE | 2024 | 38

**FINCO SANDOVAL**  
BOBAL • CASTILLA LA MANCHA, SPAIN | 2022 | 42

**CONDE VALDEMAR**  
TEMPRANILLO/GARNACHA/GRACIANO/MARURANA TINTA • RIOJA, SPAIN | 2015 | 67

**BODEGAS ALEJANDRO BILAIRE**  
MONASTRELL • ALICANTE, SPAIN | 2023 | 40

### WHITES

**LE PUPILLE POGGIO ARGENTANO**  
SAUVIGNON BLANC/PETTIT MANSENG/TRAMINER/SEMILLION • TUSCANY, ITALY | 2024 | 50

**BARONE DI VILLAGRANDE**  
CARRICANTE • SICILY, ITALY | 2023 | 60

### BUBBLES

**CANTINA DI SORBARA PET NAT ROSE**  
SALAMINO/MARANI/GRASPAROSSA • EMILIA-ROMAGNA, ITALY | 2024 | 42

**LE BERCAU**  
PINOT GRIS/PINOT BLANC/PINOT NOIR/GRENACHE 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

**DOMAINE MICHEL GIRARD ET FILS**  
PINOT NOIR • LOIRE VALLEY, FRANCE | 2024 | 66