



The Alisios trade winds carried more than ships—they carried the flavors of Mexico to the world. The tomato, the chili, and the vanilla journeyed across oceans to shape distant cuisines.

At Alisios, we follow their path home.

Our dishes are where these flavors reunite—a mole warmed with Southeast Asian spices, a ceviche brightened by the Mediterranean.

Alisios is not merely a restaurant. It is a quiet celebration of our roots. Although the ingredients have traveled, they never truly left their home. They simply return(ed) richer, and with tales to share.

We invite you to travel, listen, and share a meal with your neighbors at Alisios.



MODERN MEXICAN FARE

The Journey Home

MARGARITAS

A timeless classic born on the Mexican coast, the Margarita is the perfect balance of bright lime, smooth tequila, or Mezcal, and a touch of Alisio's flavors. Crisp, refreshing, and served with a House chili rim, it's the cocktail that embodies sunshine, celebration, and effortless charm.

HOUSE MARGARITAS

ZP = Zero-Proof

Pineapple/Piña 17/12 ZP

Mezcal, pineapple, agave, lime, chili tincture, lava salt rim, chile de árbol.

La Tóxica 18

Hibiscus & cinnamon-infused reposado tequila, coconut cream, agave, lime, prickly pear-lechera foam.

Maracuyá 17/12 ZP

Mezcal, passionfruit purée, Chinola passionfruit liqueur, Aperol, lime, jalapeño, chili rim.

Sandía 17/12 ZP

Blanco tequila, Avuá Amburana cachaça, Xila Extra Picante Mexican aperitif, watermelon agave, lime, mint salt.

Tamarindo 17/12 ZP

Blanco tequila, tamarind agave, lime, tamarind chamoy straw, Tajín.

COCKTAILS

Cantarito 18

Blanco tequila, grapefruit, orange, lemon, lime, Topo Chico, Squirt, Tajín, chamoy.

Trip To Mexico 16

Metiche Salmiana mezcal, guajillo-infused Aperol, Strega liqueur, citric mango, chili rim.

Elote Old Fashioned 18

Grilled corn-infused bourbon, Nixta corn liqueur, Jerry Thomas bitters.

Paraíso Blanco 18

Pelacañas Mexican rum, coconut cream, pineapple, Green Chartreuse, lemon, toasted coconut flakes.

Lassi & Agave 22

Blanco tequila, cardamom gin, mango eau-de-vie, Cocojune yogurt, coconut milk, lime, mango olio.

Mazapán Carajillo 16

Reposado tequila, Mazapán, Licor 43, Tia Maria coffee liqueur, espresso.

Brain Freeze Paloma 16

Tequila Blanco, Grapefruit, Lime, Squirt soda.

LOW PROOF FIZZY

Blood Orange Spritz 14

Lemongrass Spritz 14

Cocchi Americano, Lemongrass, Elderflower, coconut water, L'Aperitivo Nonino, lemon.

ZERO PROOF

Horchata Abuelita 8

Jamaica 8

Mexican Coke 6

Mexican Sprite 6

Topo Chico 6

Jarritos 6

Saratoga Sparkling & Still (828 ML) 8

Fresh-Squeezed Juice 6

Choose from orange, cranberry, passion fruit, grapefruit, prickly pear, or pineapple.

Cafe de Olla 8

Moon Over Cancun (Hot Tea) 6

Peach, passionfruit, bright.

Real Fruit (Hot Tea) 6

Hibiscus, Strawberry, Blackberry.

BEERS

MICHELADAS 14

BEERS ON DRAFT 12 oz 7 | 22 oz 14

- Negra Modelo, Dark Lager · 5.4% ABV
- Pacífico Mexican Pilsner · 4.4% ABV
- Estrella Jalisco Premium Pilsner · 4.5% ABV
- Pachuco, Mexican Lager, Alameda Brewing · 4.8% ABV
- Elysian Space Dust IPA · 8.2% ABV
- Burma Ale, Tea Beer, Alameda Brewing · 4.8% ABV

BEER FLIGHTS 15 oz 10

Choose 3 of Our Draft Beers (5 oz each)

BOTTLE BEERS 9

- Corona Pale Lager · 4.6% ABV
- Modelo Especial Pilsner · 4.4% ABV
- Bohemia Golden Style Lager · 4.7% ABV
- Corona Non-Alcoholic Beer · 0% ABV

Valle de Guadalupe is Mexico’s most celebrated wine region, located about 90 minutes south of the U.S. border near Ensenada. Often called the Napa Valley of Mexico, it produces around 70–80% of the country’s wine and has become a major destination for food, wine, and design enthusiasts.

IMPORTED MEXICAN WINES

SPARKLING Glass / Bottle

- Mas Fi, Cava 12/44
Catalonia, Spain
- St Buena Vida N/A Organic Sparkling Wine 12/44
Spain
- Veuve Clicquot Champagne Brut(Bottle) 150

ROSÉ Glass / Bottle

- Tablas Creek Rosé 14/52
Paso Robles, CA, 2024 (Draft)
- Dominio de Las Abejas, Nebbiolo Grenache 18/68
Valle de Guadalupe, México, 2024

WHITE Glass / Bottle

- Finca La Carrodilla, Sauvignon Blanc 16/60
Valle de Guadalupe, México, 2024
- Monte Xanic Chardonnay 16/60
Valle de Guadalupe, México, 2024
- Burgans, Albariño 14/52
Rías Baixas, Galicia, Spain, 2024
- Casa Madrero White Blend 14/52
Parras Valley, Coahuila, México, 2024

RED Glass / Bottle

- Finca La Carrodilla Red Blend, Canto de Luna 18/68
Valle de Guadalupe, México, 2023
- Lomita, Cabernet Sauvignon 16/60
Valle de Guadalupe, México, 2023
- Bodegas Faustino, Crianza 14/52
Rioja, Spain, 2021
- Casa Madero White Blend 17/64
Parras Valley, Coahuila, México
- Del Toro Tempranillo (Bottle) 145
Columbia Valley, Washington, 2023

FLIGHTS

MEZCAL FLIGHT

28

Zancudo Mezcal Espadín · 43% ABV

Herbaceous, soft, sweet, and gently smoky, this Espadín reflects traditional craftsmanship and the quiet precision of perfected work. A versatile mezcal to enjoy neat or in a beautifully made cocktail.

Zancudo Mezcal Tobalá · 45% ABV

A mezcal for the complex and the curious. This wild agave grows in the remote mountains of Oaxaca and reveals layered notes of sweetness, salinity, and soft milky undertones.

Zancudo Mezcal Madre Cuishe · 43% ABV

Elusive and expressive, Madre Cuishe carries aromas reminiscent of rain, leather, and clay. Grown in the rugged interior mountains of Oaxaca, this wild agave offers notes of volcanic earth, bright citrus, and dry desert minerality.

Vago Mezcal Elote · 55.3% ABV

Crafted from the García family's distinctive recipe, Vago Elote is distilled with toasted corn added during the second distillation. Traditionally reserved for celebration, it is rich, savory, and meant to be savored among family and friends.

TEQUILA FLIGHT

26

Herencia Tequila Blanco

A tribute to the sun-drenched highlands of Jalisco, where tradition meets the bottle. Crafted from 100% Blue Weber agave and slow-cooked in brick ovens, this Blanco is bottled fresh from the still to capture its bright, raw energy.

Herencia Tequila Reposado

Crafted from 100% Blue Weber agave sourced from Los Altos, the Jalisco Highlands known for sweeter, fruitier agave. Rested in oak or used bourbon barrels for 6 to 9 months, it balances fresh agave with warm notes of vanilla, spice, and gentle oak.

Herencia Tequila Añejo

Made from 100% Blue Weber agave from Los Altos and aged 12 to 18 months in charred American white oak or ex-bourbon barrels. Rich, dense, and velvety, it leans into notes of maple, chocolate, toasted nuts, and warm barrel spice while preserving a bright highland agave core.

Herencia Tequila Extra Añejo

Crafted from 100% Blue Weber agave and aged for a minimum of 5 years in charred American white oak barrels, well beyond the legal requirement for Extra Añejo. Intense, dark, and deeply complex, with agave fruit transformed into savory, woody, and richly layered notes.

MEXICAN WHISKEY FLIGHT

24

Sierra Norte Black Corn

A single-barrel Mexican whiskey from Oaxaca's Sierra Norte mountains, made with 85% native Oaxacan black corn and 15% malted barley. Aged 8 to 10 months, sometimes longer, in French oak casks, it offers earthy depth and a distinctive corn-driven character.

Sierra Norte Purple Corn

A single-barrel Mexican whiskey from Oaxaca, made with 85% native purple corn and 15% malted barley. Rested 8 to 12 months in French oak barrels, it is floral, fruity, and slightly sweeter than the Black Corn expression.

Sierra Norte Rainbow Corn

A single-barrel Mexican whiskey from Oaxaca, made with 85% native rainbow corn and 15% malted barley. Rested for approximately 10 months in French oak barrels, it is balanced and multi-layered, reflecting the diverse character of the heritage corn.

Abasolo Ancestral Corn Whisky

Made from 100% ancestral corn in Jilotepec, State of Mexico. Abasolo uses nixtamalization, a 4,000-year-old culinary technique, before aging in used oak casks in an open-air warehouse. Smooth and creamy, with notes of honey, black tea, and leather.

SPIRIT LIST

VODKA

Tito's · 40% ABV	12
Grey Goose · 40% ABV	14
Belvedere · 40% ABV	16
Hangar 1 · 40% ABV	12
Ketel One · 40% ABV	14

GIN

Condesa Clásica · 43% ABV	14
Condesa Prickly Pear · 43% ABV	14
Brucato Spirit Mission · 47% ABV	18
Bombay Sapphire · 47% ABV	14
Monkey 47 · 47% ABV	24
Four Pillars Navy Strength · 58.8% ABV	14
Four Pillars Olive Leaf · 43.8% ABV	14
Hendrick's · 44% ABV	18

TEQUILA BLANCO

Bandido de Amores · 40% ABV	12
Cimarrón · 40% ABV	12
G4 Blanco · 40% ABV	16
El Destilador · 40% ABV	12
Tapatío · 40% ABV	18
Cazcanes No. 7 · 40% ABV	22
Campo Azul · 40% ABV	14
Casa Dragones · 40% ABV	26
El Tesoro · 40% ABV	18
Don Ramón Lavender · 40% ABV	14
Inmortal Cuco · 40% ABV	12
LALO Tequila · 40% ABV	16
Siete Leguas · 40% ABV	20
Skelly · 40% ABV	22
Españita · 40% ABV	14
Mijenta · 40% ABV	18
Tequila Ocho Plata · 40% ABV	16
Tita Doña Celia · 40% ABV	16
Tierra Sagrada Plata · 40% ABV	16
Flecha Azul · 40% ABV	16
Fortaleza · 40% ABV	18
Herencia · 40% ABV	14
Xicote · 40% ABV	12
Don Abraham · 40% ABV	14

TEQUILA REPOSADO

Cimarrón · 40% ABV	14
G4 · 40% ABV	18
El Destilador · 40% ABV	12
Tapatío · 40% ABV	20
Clase Azul · 40% ABV	44
Cazcanes No. 7 · 40% ABV	26
Carrera · 40% ABV	14
Casa Dragones · 40% ABV	44
El Tesoro · 40% ABV	22
Don Ramón · 40% ABV	26
Siete Leguas · 40% ABV	22
Skelly · 40% ABV	26
Españita Double Barrel · 40% ABV	14
Mijenta · 40% ABV	22
Tequila Ocho · 40% ABV	20
Tita Doña Celia · 40% ABV	18
Fortaleza · 40% ABV	22
Herradura · 40% ABV	16
Herencia · 40% ABV	14
Solento Organic · 40% ABV	18
Xicote · 40% ABV	12
Don Abraham · 40% ABV	16

TEQUILA AÑEJO

Dos Armadillos · 40% ABV	34
G4 · 40% ABV	22
Tapatío · 40% ABV	22
Cazcanes No. 7 · 40% ABV	30
Carrera · 40% ABV	16
Don Julio 1942 · 40% ABV	55
Siete Leguas · 40% ABV	24
Skelly · 40% ABV	36
Españita Double Barrel · 40% ABV	16
Tita Doña Celia · 40% ABV	22
Tres Barricas C · 40% ABV	22
Fortaleza · 40% ABV	26
Herradura Legend · 40% ABV	145
Herencia · 40% ABV	16
Solento · 40% ABV	22
Xicote · 40% ABV	14

SPIRIT LIST

EXTRA AÑEJO

Don Camilo · 41% ABV	46
Don Camilo French Oak · 41% ABV	46
Cazcanes No. 7 · 40% ABV	42
Mundo de Oro · 40% ABV	28
Tierra Sagrada · 40% ABV	24
Herencia · 40% ABV	28

TEQUILA CRISTALINO

Don Julio · 40% ABV	32
Mijenta · 40% ABV	26

MEZCAL

Palomo Espadín · 46% ABV	14
El Mero Mero Tepextate · 48% ABV	36
El Mero Mero Tobalá · 48% ABV	28
El Búho Espadín · 45% ABV	16
Las Marías Salmiana · 45% ABV	14
Espina Negra Espadín · 45% ABV	16
Don Amado Rústico · 47% ABV	18
Madre Ensemble · 45% ABV	16
Madre Espadín · 43% ABV	16
Mal Bien Papalote · 48% ABV	26
Mal Bien Tobaxiche · 49.5% ABV	26
Legendario Domingo · 40% ABV	14
Metiche Salmiana · 40% ABV	14
Los Vecinos Espadín · 45% ABV	16
Los Vecinos Ensemble · 45% ABV	22
Los Jarvis Espadín · 40% ABV	16
Siete Misterios Tepeztate · 45% ABV	24
Siete Misterios Pechuga · 47.3% ABV	68
Catedral Mexicano · 46% ABV	22
Catedral Ensemble · 47.8% ABV	18
Catedral Espadín · 46% ABV	14
400 Conejos Espadín · 40% ABV	14
Marca Negra Espadín · 50.8% ABV	16
Perro Verde Espadín · 40% ABV	18
Verde Amarás Espadín · 42% ABV	14
Vago Espadín · 50.3% ABV	18
Vago Elote · 50.3% ABV	18
Zancudo Mezcal · 45% ABV	16
Zancudo Tobalá · 43% ABV	22
Zancudo Madre Cuishe · 42% ABV	26

Origen Raíz Cenizo · 48% ABV	26
Origen Raíz Chacaleño · 47.5% ABV	28
Yuu Baal Pechuga · 48% ABV	18
Yuu Baal Tobalá · 48% ABV	24
Rayu Espadín · 44% ABV	16

RYE WHISKEY

Michter's · 42.4% ABV	20
Sazerac · 45% ABV	14
Bulleit · 45% ABV	16
Rittenhouse · 50% ABV	14

BOURBON WHISKEY

Angel's Envy · 43.3% ABV	16
Basil Hayden · 40% ABV	18
Bulleit · 45% ABV	14
Blue Run · 50% ABV	26
Four Roses Single Barrel · 50% ABV	18
Buffalo Trace · 45% ABV	14
Woodford Reserve · 45.2% ABV	16

SCOTCH WHISKEY

The Macallan 12 Year Double Cask · 43% ABV	32
The Macallan 18 Year Sherry Oak · 43% ABV	105
Johnnie Walker Black Label · 40% ABV	18
Johnnie Walker Blue Label · 40% ABV	62
Lagavulin 16 Year · 43% ABV	36
Laphroaig 10 Year · 43% ABV	24
Dewar's Blended Scotch · 40% ABV	16

JAPANESE WHISKEY

The Yamazaki 12 Year · 43% ABV	42
Hibiki Harmony · 43% ABV	28
Suntory Toki · 43% ABV	16

MEXICAN WHISKEY

Abasolo Corn Whisky · 43% ABV	16
Sierra Norte Black Corn · 45% ABV	14
Sierra Norte Purple Corn · 45% ABV	14
Sierra Norte Rainbow Corn · 45% ABV	14

SPIRIT LIST

RUM

Flor de Caña Extra Seco · 40% ABV	12
Flor de Caña 12 Year · 40% ABV	12
Flor de Caña 18 Year · 40% ABV	18
Probitas Rum · 47% ABV	14
Paranubes Oaxacan Rum · 54% ABV	14
Zacapa 23 · 40% ABV	20
Zacapa XO · 40% ABV	42
Santa Teresa · 40% ABV	14
Ron Abuelo Añejo · 40% ABV	12
Ron Abuelo Blanco · 40% ABV	12
Don Chingón · 45% ABV	14
Pelacañas · 44% ABV	12

BRANDY / COGNAC

Hennessy Cognac VSOP · 40% ABV	17
Rémy VSOP · 40% ABV	16
Singani Bolivian Brandy · 40% ABV	11

CORDIALS

Aperol · 11% ABV	14
Campari · 24% ABV	14
Lucano Amaro · 28% ABV	12
Amaro Nonino · 35% ABV	16
Montenegro Amaro · 23% ABV	16
Ancho Reyes Chile Liqueur · 40% ABV	14
Green Chartreuse · 55% ABV	20
Cynar Aperitif · 35% ABV	14
Lillet Bianco · 17% ABV	12
Poli Sweet Vermouth · 18% ABV	12
Elderflower Liqueur · 20% ABV	12
Cocchi Americano · 16.5% ABV	12
Nixta Licor de Elote · 30% ABV	12
Licor 43 · 31% ABV	12



A 5% surcharge is added to support health and wellness for our employees. Please note, this is not gratuity. All gratuity is distributed to our entire team and greatly appreciated.

- 20% gratuity is added to parties of 5+
- Cakeage fee is \$12 per cake
- Corkage fee is \$25 per bottle



ALISIOS

mexican cocina

By the Team Behind **Burma Superstar** & **Burma Love**