



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

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.

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.

Café 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

IMPORT 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 Madero 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 3V Red Blend 17/64
Parras Valley, Coahuila, México

Del Toro Tempranillo (Bottle) 145
Columbia Valley, Washington, 2023

APPETIZERS

Guacamole & Tlayudas 17.75

Lime, serrano, cilantro, house-made charred lemon oil, sea salt, house-made blue corn tlayudas. Agave-roasted grasshoppers optional.

Queso Fundido (Melted Cheese) 17.75

Melted Oaxaca quesillo, squash blossom, grilled chorizo, huitlacoche, side of tortillas.

*Contains dairy, gluten and pork.

Smoked Oyster 19.75

Three oysters, warm poblano cream, Oaxaca cheese foam, citrus oil, edible shell.

*Contains dairy, gluten and shellfish.

Corn 3 Ways 16.75

Sweet corn tuile, buttery corn, popcorn cream, queso panela, chili oil, lime zest.

*Contains dairy. Vegetarian.

Carnitas & Chicharrón Huarache 18.75

Heritage chicharron, confit carnitas, tomatillo serrano salsa, over a house-made huarache.

*Contains pork.

Blue Corn Chicken Tetela (Empanada) 16.75

Triangular blue corn masa pocket, chicken tinga, micro salad, jalapeño salsa.

Salsa Flights 11.75

Morita chili salsa, salsa macha, salsa verde. Served with warm heirloom tortillas.

Add handmade quesadillas +8.

*Contains dairy and nuts. Vegetarian.

Corn + Squash Blossom Quesadilla 18.75

Corn tortilla, jack cheese, corn, poblano, squash blossom, huitlacoche sauce.

*Contains dairy. Vegetarian.

Duck Confit Flautas 14.75

Three flautas, duck confit, potato, mole rosa, lettuce, queso fresco, onion.

*Contains gluten and dairy.

FRESH & COLD

Hamachi & Shrimp Aguachile 23.75

Wild shrimp & hamachi, green serrano citrus marinade, smoked red chili aguachile, squid ink emulsion, avocado, compressed cucumber, pomegranate.

*Contains shellfish.

Red Snapper Ceviche 21.75

Red snapper, heirloom tomato, charred lime citrus marinade, grilled mango, chili oil, avocado, tostadas.

*Contains fish.

Shrimp Cocktail 19.75

Marinated shrimp, Mexican cocktail sauce, pico de gallo, cucumber, avocado.

*Contains shellfish.

Caesar Salad *invented in Tijuana 1924 14.75

Little gem lettuce, Caesar dressing foam, parmesan crisps, sourdough crostini.

Add avocado +3 | chicken +5 | shrimp +8 | steak +10.

*Contains dairy and gluten.

Valley of Flowers Salad 14.75

Butter lettuce, seasonal fruit, prickly pear vinaigrette, toasted pumpkin seeds, queso fresco, edible blossoms.

Add avocado +3 | chicken +5 | shrimp +8 | steak +10.

*Contains dairy and nuts. Vegetarian.

Tuna Puffs 14.75

Puffed smoked tuna tostadas, salsa verde, pickled onion, avocado crema.

*Contains gluten and fish.

MAIN COURSES

All plates served with a side of rice and heirloom beans.

Beef & Desert 41.75

Dry aged prime flap steak (arrachera), roasted cactus salsa, mezcal veal reduction, pickled onion petals, corn purée.

*Contains dairy.

Bird & Ash Organic Chicken | Duck Breast 35.75/41.75

Served with black mole, corn ash, and seasonal vegetables.

*Contains dairy and gluten.

Fish & Ink 35.75

Seared halibut, poblano spinach sauce, fish skin tuile, radish & citrus salad, squid ink oil.

*Contains dairy, gluten, fish and shellfish.

Octopus & Jungle 35.75

Grilled Spanish octopus, tamarind glaze, charred seasonal vegetables, cilantro oil, squid ink drizzle.

*Contains dairy and shellfish.

Garden Vegetables 23.75

Market vegetables, peppers, pistachio & pumpkin seed "soil," ancho tamarind glaze, charred scallion crema.

*Contains nuts. Vegetarian.

Shrimp & Poblano Enchilada 30.75

Wild shrimp, roasted poblano cream, Monterey Jack cheese, micro cilantro.

*Contains dairy and shellfish.

TACOS

Each order includes 2 tacos. Additional tacos are \$8 each.

Chicken Tinga 17.25

Braised chicken, tinga sauce, avocado puree, panela cheese and cilantro.

*Contains dairy and alliums.

House Al Pastor 15.25

Achiote marinated pork, avocado purée, pickled onion, red salsa.

*Contains pork.

Tacos de Alisios 22.50

Crispy cheese crust, Wagyu beef, chili aioli, red salsa.

*Contains dairy and egg.

Smoked Tuna 17.25

Smoked tuna, salsa macha, avocado, roasted tomato salsa.

*Contains fish and nuts.

Spicy Shrimp 19.25

Spicy butter shrimp, cabbage, crema, pico de gallo.

*Contains dairy and shellfish.

Wild Mushroom 16.50

Seasonal mushrooms, salsa verde, fresh herbs.

*Vegan.

Hibiscus 15.50

Braised hibiscus flowers, tamarind glaze, avocado mousse, charred poblano, pepita crumble, pickled red onion, cilantro, heirloom corn tortilla.

*Contains nuts, alliums. Vegan.

Quesabirria 17.50

Braised beef, consommé glaze, Monterey Jack cheese, cilantro, onion.

*Contains dairy.

GOOD MORNING DRINKS

Mimosas (Single) 12/ (Flight) 18/(Bottle) 22

Orange juice, grapefruit, passion fruit, pineapple, prickly pear, cranberry.

Bloody Maria 14

Tequila, bloody Maria mix, lime, chili rim.

Mazapán Carajillo 14

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

APPETIZERS

Salsa Flights 11.75

Morita chili salsa, salsa macha, salsa verde. Served with warm heirloom tortillas.

Add handmade quesadillas +8

*Contains nuts. Vegetarian.

Guacamole & Tlayudas 17.75

Lime, serrano, cilantro, house made charred lemon oil, sea salt.

Served with house-made blue corn tlayudas and agave-roasted grasshoppers.

Queso Fundido/Melted Cheese 17.75

Melted Oaxaca quesillo, squash blossom, grilled chorizo, corn smut, side tortillas.

*Contains dairy, gluten and pork.

Smoked Oyster 19.75

Three oysters, warm poblano cream, Oaxaca style foam, citrus oil, edible shell ash.

*Contains dairy, gluten and shellfish.

Corn 3 Ways 16.75

Sweet corn custard, masa crumble, popcorn crema, fresh cheese, chili oil, lime zest.

*Contains dairy. Vegetarian.

Carnitas and Pork Rind Huarache 18.75

Heritage pork rinds, confit carnitas, tomatillo serrano salsa, over a house-made oblong masa base.

Blue Corn Chicken Tetela / Empanada 16.75

Triangular blue corn masa pocket, chicken, black mole, Mexican pepper leaf oil, fresh jalapeño salsa.

BRUNCH FAVORITES

Caesar Salad *invented in Tijuana 1924 14.75

Little gem lettuce, anchovy foam, parmesan crisps, sourdough crostini.

Add avocado +3 | chicken +5 | shrimp +8 | steak +10.

*Contains dairy, gluten and fish.

Valley of Flowers Salad 14.75

Butter lettuce, seasonal fruit, tuna & prickly pear vinaigrette, toasted pumpkin seeds, fresh cheese, edible blossoms.

Add avocado +3 | chicken +5 | shrimp +8 | steak +10.

*Contains dairy and nuts. Vegetarian.

Red or Green Chilaquiles 20.75

Corn tortilla chips, red or green salsa, Oaxaca cheese, onion, egg.

Add avocado +3 | chicken +5 | shrimp +8 | steak +10.

*Contains dairy and egg.

Divorced Eggs 20.75

Eggs over crispy tortillas with green and red salsa, beans, and vegetables.

*Contains egg.

Huevos Rancheros 20.75

Pinto bean purée, chorizo, pico de gallo, avocado mousse, salsa molcajete, cilantro criollo, egg, bean and tomato consommé.

*Contains pork and egg.

Carnitas 24.75

Pork carnitas, green salsa, pickled onions, beans, and rice.

*Contains pork.

Heirloom Corn Pancakes 18.75

House-made heirloom corn pancakes, agave vanilla syrup, smoked totonoxtle sugar powder, popcorn compound butter.

*Contains dairy and gluten. Vegetarian.

Mexican Sweet Bread French Toast 18.75

Orange and vanilla brioche, sweet bread sugar, sweetened condensed milk, house-made hibiscus and berry compote.

*Contains dairy, gluten, egg, and berries.

Brunch is available Saturday and Sunday from 10 AM to 3 PM.

KIDS FAVORITES

Cheese Quesadilla 9.75

Flour tortilla, Monterey Jack cheese, served with rice and heirloom beans.

*Contains dairy and gluten. Vegetarian.

Chicken Quesadilla 10.75

Flour tortilla, adobo chicken, Monterey Jack cheese, served with rice and heirloom beans.

*Contains dairy and gluten.

Mini Burrito 10.75

Flour tortilla, rice, heirloom beans, Monterey Jack cheese. Choice of chicken or braised beef.

*Contains gluten.

Bean & Cheese Burrito 9.75

Flour tortilla, heirloom beans, rice, Monterey Jack cheese.

*Contains gluten. Vegetarian

Two Soft Tacos 10.75

Corn or flour tortillas with chicken or braised beef, served with rice and heirloom beans.

*Contains gluten.

Breakfast Burrito 9.75

Scrambled eggs, breakfast potatoes, Monterey Jack cheese in a flour tortilla.

*Contains gluten.

Kids Corn Pancakes 9.75

House-made heirloom corn pancakes, agave vanilla syrup, smoked totonoxtle sugar powder, popcorn compound butter.

*Contains dairy and gluten. Vegetarian

SWEETS & SIDES

Kids Scoop 5.75

One scoop of house ice cream or sorbet.

*Contains dairy, gluten and nuts.

Seasonal Fruit 5.75

Fresh seasonal fruit.

*Contains dairy and gluten.

Rice & Beans 5.75

Side of rice and heirloom beans.

*Contains dairy and gluten.

À LA CARTE

Side Rice 4.00

Side Bean 4.00

2 Tlayudas 3.00

3 Corn Tortillas 3.00

4 oz Guac 8.00

Side Salsa 3.00



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

We cannot guarantee a 100% allergy-free meal. Please note that our food may contain or come into contact with common allergens, such as dairy, eggs, soybeans, tree nuts, peanuts, fish, shellfish or wheat. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

550-E Oak Grove Ave. Menlo Park, CA 94025 (Next to Barebottle)

650.399.3799 | alisiosrestaurant.com | [@alisiosmexicancocina](https://www.instagram.com/alisiosmexicancocina)



ALISIOS
mexican cocina

By the Team Behind [Burma Superstar](#) & [Burma Love](#)