



cocina mexicana

TRAGOS

Yxta Margarita*.....15	Watermelon Basil Margarita.....17
100% agave silver tequila, triple sec, fresh sour	patron silver tequila, aperol, fresh watermelon, basil, lemon juice, chile tajín rim
Jamaica Margarita.....16	La Piña – cazadores silver tequila,.....17
cazcabel reposado tequila, jamaica, fresh sour	pineapple purée, lime juice, cilantro, jalapeño
La Flaca (Skinny Margarita).....17	Mezcalindo – amaras mezcal verde, tamarindo,.....17
100% agave silver tequila, agave nectar, lime juice	lime juice, cucumber, sal de gusano rim
Spicy Cucumber Margarita – cazadores silver tequila, 17	Classic Cadillac*.....19
cointreau, jalapeño mix, agave, lime juice, chipotle salt rim	cazcabel reposado, grand marnier, fresh sour

TEQUILA

Blanco	Reposado	Añejo
Calle 23 <i>spice, fruity</i>13	Espolón <i>tropical fruit, caramel</i>12	Espolón <i>caramel, vanilla</i>14
Cazadores <i>clean, sweet</i>13	Cazcabel <i>cinnamon, caramel</i>13	Cazadores <i>sweet, vanilla</i>15
Cazcabel <i>carmelized agave</i>13	Cazadores <i>herbal</i>14	Don Felix <i>caramel, cinnamon</i>15
Chamucos <i>sweet, citrus</i>13	Chamucos <i>smooth, fruity</i>14	Casa Noble <i>caramel, oak</i>16
Espolón <i>pepper, vanilla bean</i>13	Casa Noble <i>vanilla, dried fruits</i>15	El Sativo <i>nutty oak, raisins</i>16
Casa Noble <i>cinnamon, citrus</i>14	Don Fulano <i>caramel, spices</i>15	Chinaco <i>citrus, chamomile</i>17
El Sativo <i>stonefruit, vanilla</i>14	El Sativo <i>cooked agave, apricot</i>15	El Tesoro <i>pepper, vanilla</i>17
El Tesoro <i>agave, white pepper</i>14	El Tesoro <i>smoke, pepper</i>15	Patrón <i>vanilla, raisins</i>17
Don Fulano “Fuerte”.....15	Patrón <i>wood, agave</i>16	7 Leguas <i>oak</i>18
<i>stonefruit, mineral</i>	El Cristiano <i>fruit, spice</i>17	Don Fulano <i>cocoa, banana</i>19
Lalo <i>agave, cinnamon, citrus</i>15	Ocho <i>sweet, dry</i>19	Ocho <i>sweet agave</i>21
Patrón <i>citrus, pepper</i>15	7 Leguas <i>cooked agave, wood</i>19	Fortaleza <i>creamy, sweet</i>24
El Cristiano <i>cooked agave, butter</i>16	Fortaleza <i>fruity, earthy</i>21	Cincoro <i>caramel, vanilla</i>37
Ocho <i>floral, fruit</i>17	Aman <i>butterscotch, vanilla</i>22	Don Julio 1942 <i>pepper, caramel</i>37
7 Leguas <i>cooked agave</i>18	Cincoro <i>vanilla, spice</i>26	Clase Azul Gold Blend.....70
Fortaleza <i>sweet, citrus</i>20	Clase Azul <i>white pepper</i>39	
Aman <i>vanilla, agave</i>21		Extra Añejo
Cincoro <i>vanilla, lemon</i>21		Cazadores <i>caramel, vanilla</i>16
Clase Azul <i>pepper, vanilla</i>34		Espolón <i>cinnamon</i>25

All our margaritas are made with fresh sour. Ask your server about our special tequila flights!

MEZCAL

Del Maguey <i>Crema de Mezcal</i>11	Rancho de la Luna, Espadín.....14
Union, Espadín y Cirial.....12	Bozal, Ensamble.....15
Amaras “Verde,” Espadín.....14	Campante, Espadín y Barril.....15
Bruxo, Espadín.....14	Lost Explorer, Espadín.....19
Divino, Espadín <i>tamarindo</i>14	Lost Explorer, Ensamble.....40
Firme, Espadín.....14	Lost Explorer, Salmiana.....40

CHELAS

Tecate, Tecate, 4.5% <i>can</i>6	Calidad Vienna Lager.....9
21 st Amendment “El Sully”.....8	Santa Barbara, 4.5% <i>draft</i>
Mexican Lager, San Leandro, 4.8% <i>can</i>	Dos Equis Amber.....9
Dos Equis Lager.....8	Monterrey, 4.7% <i>draft</i>
Monterrey, 4.5%	East Brothers Red Ale,.....9
Modelo Especial, Mexico City.....8	Richmond, 4.6% <i>draft</i>
4.4% <i>draft</i>	Border Psycho “La Perversa” 10
Pacifico, Mazatlán, 4.5%.....8	IPA, Tijuana, 9% <i>draft</i>
Baja Brewing Co.....9	Lagunitas IPA, Petaluma, 6.2%.....10
“Escorpión Negro” Black Ale	Michelada.....add 3
San José del Cabo, 5.5% <i>draft</i>	

To expedite service, we open bottles of wine at the bar. We charge \$20 for the personal service of up to two bottles of your wine.

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VINO BLANCO

Daou, Chardonnay, <i>Paso Robles</i> 13/50
Roganto, Chardonnay.....16/62
<i>Baja California</i>
The Lost Chapters,.....14/54
Sauvignon Blanc, <i>Napa</i>
Anterra, Pinot Grigio, <i>Italy</i>15/58
El Bajío, Sparkling Wine, <i>Mexico</i> 13/50

VINO ROJO

Daou, Cabernet Sauvignon.....16/62
<i>Paso Robles</i>
Rodney Strong “Upshot”.....14/54
Red Blend, <i>Sonoma</i>
Davis Bynum, Pinot Noir.....16/62
<i>Sonoma</i>
Pessimist, Red Blend, <i>Paso Robles</i> 14/54
Maipe, Malbec, <i>Argentina</i>12/46



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(Est. Downtown LA, February 2009)

Antojitos

Guacamole – hass avocados, red onions, cilantro, serranos, spicy pepitas (V) (Estilo DF – add pomegranate seeds and queso fresco 3)	16
Choriqueso melted cotija, parmesan, oaxaca cheese, white wine, house chorizo, poblanos, mushrooms, fresh chips (VEG)	14
Dip Duo – guacamole, choriqueso, Yxta salsa brava, habanero salsa, fresh chips (serves 3-4 people)	26
Tacos de Papa – chipotle mashed potatoes, cabbage, crema fresca, queso fresco, salsa brava (VEG)	12
Ceviche Tropical* – citrus-marinated white fish and shrimp, mango, corn, cherry tomatoes, serranos, fresno chilies, avocado, chile de arbol aioli	21

Ensaladas

Mexican Kale Salad – kale, arugula, candied pepitas, pears, dried strawberries, cotija pesto bread crumbs, queso fresco, agave-lime vinaigrette (VEG) (add Jidori chicken \$9, shrimp \$10 or salmon \$12)	16
Ensalada de Yxta – organic baby mixed greens, romaine, arugula, avocado, tomatoes, red onions, grilled potatoes, tamarindo vinaigrette (V) (add Jidori chicken \$9, shrimp \$10 or salmon \$12)	15

Tacos (we do not mix and match tacos)

Al Pastor – spit-roasted marinated pork, pineapple, red onions, cilantro, cilantro lime rice, black beans	18
Dos Gringas – spit-roasted marinated pork, oaxaca cheese, onions, cilantro, salsa brava, avocado salsa, flour tortillas, cilantro lime rice, calabacitas	19
Pescado – grilled white fish, mexican slaw, avocado salsa, chile de arbol aioli, pico de gallo, cilantro lime rice, calabacitas, flour tortillas	21

Drinks

El Verde (mocktail) – basil, celery, cucumber-jalapeño purée, lime juice, agave, fresh sour, tajín rim	9
MorAmor (mocktail) – blackberries, mint, lime juice, agave, fresh sour, hibiscus sugar rim	9
Coke / Diet Coke / Sprite / Strawberry Fanta	5
Agua Fresca / Jamaica (one refill)	6

Entradas Clásicas

Chile Relleno (limited availability) mexican cheese medley, yellow mole, queso fresco, corn, mexican rice (VEG)	19
Grilled Chicken Bowl – Jidori chicken breast, salsa verde, cilantro lime rice, black beans, pico de gallo, calabacitas, corn, micro-cilantro	21
Enchiladas Veganas market vegetables, yellow mole, parmesan, crema fresca, mexican rice, calabacitas (V)	21
Enchiladas de Mole – Mary’s free-range roasted chicken, mole poblano, queso fresco, crema fresca, red onions, sesame seeds, corn, mexican rice	22
Grilled Chicken Torta – Jidori chicken, pepper jack cheese, lettuce, tomatoes, avocado, onions, roasted garlic herb mayo, house salad	20
Carnitas estilo Michoacán – natural pork, guacamole, pico de gallo, mexican rice, black beans	25
Pollo en Salsa de Cuatro Chiles grilled Jidori chicken, salsa de cuatro chiles, chipotle mashed potatoes, corn	25
Salmón a la Parrilla grilled scottish salmon, cilantro pesto, roasted red pepper sauce, cilantro lime rice, market vegetables	28
Camarones al Ajillo jumbo sweet shrimp, chile de arbol garlic butter, cilantro lime rice, calabacitas, ciabatta	28
Carne Asada* – marinated skirt steak, guacamole, chipotle mashed potatoes, calabacitas	32
Pescado del Día* – today’s fresh catch	31
Postres	
Mexican Ice Cream	12
Sorbet	12
Chef Jose’s Flan with rompope (contains alcohol)	12
Chef Jose’s Featured Dessert	12
Horchata (one refill)	6
House Mint Lemonade (one refill)	6
Organic Iced Tea	4
Alessandro Coffee	4
Hot Tea Blueberry Hibiscus / Chamomile	4
Evian Still Water / Evian Sparkling Water	8

lunch

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.
(VEG) = Vegetarian (V) = Vegan; Some vegetarian plates can be made vegan. Please notify us of any food allergies.
Modifications at chef’s discretion. We accept a maximum of 3 payments per check. 18% gratuity added to parties of 6 or more.

Corporate Executive Chef/Partner Jose Acevedo
601 s. central avenue, los angeles, ca 90021 | 213.596.5579 | cocinasycalaveras.com | @yxta_cocinamexicana

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Antojitos

Guacamole – hass avocados, red onions, cilantro, 16 serranos, spicy pepitas (V)
Estilo DF – add pomegranate seeds and queso fresco 3
Choriqueso 14
Dip Duo – guacamole, choriqueso, Yxta salsa brava, 26 habanero salsa, fresh chips (serves 3-4 people)
Tacos de Papa – chipotle mashed potatoes, 12 cabbage, crema fresca, queso fresco, salsa brava (VEG)
Lela’s Ground Beef Tacos 15
Dos Gringas 16
Huarache de Tinga de Pollo 18
Ceviche Tropical* 21
Ensaladas
Mixed Greens – organic baby mixed greens, 12 carrots, onions, mushrooms, tomatoes, radishes, spicy pepitas, tamarindo vinaigrette (V)
Mexican Kale – kale, arugula, candied pepitas, 16 pears, dried strawberries, cotija pesto bread crumbs, queso fresco, agave-lime vinaigrette (V)
Sides
Pico de Gallo (V) 3
Escabeche (V) 4
Chile Toreados (V) 5
Lela’s Mexican Rice (V) 5
Cilantro Lime Rice (VEG) 5
Organic Black Beans (VEG) 5
Chipotle Mashed Potatoes (VEG) 9
Calabacitas (V) 9
Market Vegetables (V) 11
Grilled Corn (VEG) 12

Drinks

El Verde (mocktail) – basil, celery, cucumber- 9 jalapeño purée, lime juice, agave, fresh sour, tajín rim
MorAmor (mocktail) – blackberries, mint, 9 lime juice, agave, fresh sour, hibiscus sugar rim
Coke / Diet Coke / Sprite / Strawberry Fanta 5
Agua Fresca / Jamaica (one refill) 6

Especialidades de la Casa

Tacos al Pastor 19
Chile Relleno (limited availability) 21
Enchiladas Veganas 22
Enchiladas de Mole 23
Tacos de Pescado – grilled white fish, 22
Carnitas estilo Michoacán – natural pork, 27
Salmón a la Parrilla 29
Pollo en Salsa de Cuatro Chiles 26
Carne Asada* – marinated skirt steak, guacamole, 34
Camarones al Ajillo 29
Pescado del Día* – today’s fresh catch 33
Yxta Tablita (serves 2-3) 65
Postres
Mexican Ice Cream 12
Sorbet 12
Chef Jose’s Flan with rompopo (contains alcohol) 12
Chef Jose’s Featured Dessert 12
Horchata (one refill) 6
House Mint Lemonade (one refill) 6
Organic Iced Tea 4
Alessandro Coffee 4
Hot Tea Blueberry Hibiscus / Chamomile 4
Evian Still Water / Evian Sparkling Water 8



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Hora Feliz

Tecate <i>can</i>	4
Modelo Especial <i>draft</i> , Pacifico.....	5
Dos Equis Amber <i>draft</i>	5
Yxta Margarita*.....	8
La Flaca (skinny margarita).....	9
Jamaica Margarita.....	9
House Red or White Wine.....	6
Tostadita de Ceviche*.....	8
citrus-marinated white fish & shrimp, mango, corn, cherry tomatoes, serranos, fresno chilies, avocado, chile de arbol aioli	
Tacos de Papa (2) – chipotle mashed potatoes,.....	9
cabbage, crema fresca, queso fresco, salsa brava (VEG)	
Lela’s Ground Beef Tacos (2) – ground beef, tomatoes,.....	9
potatoes, lettuce, jack cheese, salsa cruda (limited availability)	
Choriqueso – melted cotija, parmesan, oaxaca cheese,.....	10
white wine, house chorizo, poblanos, mushrooms, fresh chips	
Tacos al Pastor (2) – marinated pork, pineapple, red onions, cilantro	10
Tacos de Carnitas (2).....	10
slow-cooked pork, guacamole, onion-cilantro mix	
Dos Gringas – spit-roasted marinated pork, oaxaca cheese,.....	11
red onions, cilantro, salsa brava, avocado salsa, flour tortillas	
Huarache de Tinga de Pollo – black bean masa boat, black beans, 12	
chicken tinga, lettuce, crema fresca, cotija cheese, tomatoes, cilantro	
Carnitas Nachos.....	13
choriqueso, black beans, carnitas, guacamole, tomatoes, onions	

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happy hour

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