REYES
MEZCALERIA

Chef Partner - Wendy Lopez | General Manager - Nicole Peters

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Margaritas

REYES CLASSIC 12 SPICY 12 MEZCAL 14 PASSION FRUIT 13 WATERMELON 13

+3 grand marnier float | +2 ancho verde spicy float

Join us for TACO TUESDAY • $5 taco & $10 margaritas specials

Botanas *small plates*

TUNA TOSTADA* *blue fin tuna, guacamole, cucumber, sesame salsa macha, lime oil gf 19*

CEVICHE* *citrus cured snapper, red onion, heirloom tomato, cucumber, pineapple gf 16 + shrimp & octopus 6*

WATERMELON AGUACHILE *argentine red shrimp, watermelon, cucumber, red onion gf 19*

JACKFRUIT GORDITA *slow cooked jackfruit, pasilla bean puree, vegan crema gf 15*

OCTOPUS A LA PARILLA *crispy potatoes, avocado salsa verde, salsa macha, grilled summer corn, red onion gf 22*

BEEF EMPANADAS *picadillo, carrot, potato, salsa roja 13*

QUESO FUNDIDO *oaxacan queso baked in a hot cast iron skillet, pico de gallo, grilled flour tortillas 14 + chorizo 2 | + esquites 3*

ENSALADA REYES *baby gem lettuce, herbed caesar dressing, cotija cheese, house croutons 13 + chicken 7 + fresh catch 12*

GUACAMOLE *pickled red onion, cotija cheese gf 14*

CHIPS & SALSA *salsa roja, salsa verde gf 6*

Tacos *two tacos per order | add rice and beans +7*

BAJA FISH *cerveza battered & fried snapper, marinated cabbage, red onion, chipotle aioli 16 + sub grilled wild shrimp 3*

VAMPIROS *flank steak, quesillo, onion, salsa de molcajete, crispy tortilla gf 19 + guacamole 5*

AL PASTOR *chicken thigh, pineapple, onion, salsa verde gf 14*

CARNITAS *confit pork belly & shoulder, salsa fresca, pickled jalapeno gf 14*

Platos Fuertes *large plates*

LAMB BIRRIA *slow cooked lamb shank served with consomé, cilantro, onion, oaxacan corn tortillas gf 28 + oaxaca cheese 3*

CARNE ASADA *flank steak, corn souffle, seasonal vegetable, herbed salsa macha 30*

FISH VERACRUZ *seared rainbow trout, robust tomato sauce with capers, olives & onion, spicy escabeche, cilantro rice 29*

CHILE RELLENO *roasted poblano stuffed with beans, oaxacan queso & grilled corn, cerveza battered, chipotle sauce, rice 22*

ENCHILADAS VERDES *grilled chicken thigh rolled in heirloom corn tortillas, salsa verde, queso oaxaca, crema gf 23*

OAXACAN ENCHILADAS *26 gf*

chicken thigh rolled in heirloom corn tortillas, mole negro, queso fresco, white onion

Sides

ESQUITES *gf 11* **FRIED YUCA** *gf 9* **CILANTRO RICE** *gf 5* **BLACK BEANS** *gf 5* **TAMARIND GREEN BEANS** *gf 12*

Our masa is made from nixtamalized heirloom Mexican corn, using time-honored techniques that highlight rich flavor, aroma, and authenticity.

20% gratuity will be added to all parties of 6 or more

*Florida health code requires us to inform you that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.