



Dinner Menu

Served Tuesday – Thursday & Sundays from 4:00 pm – 9:00 pm

Friday & Saturdays from 3:00 pm – 10:00 pm

Fridays from 11:30 am – 3:00 pm

Los Antojos

Guacamole*

Hass Avocado, Cilantro, Serranos, Red Onion, Lime 8
Add: Chile-Lime Pepitas 2 Crispy Bacon 2 Blue Crab 5

Zaesar Salad*

Toasted Pepita Caesar Dressing, Parmesan Crisp 10
Add: Grilled Chicken Breast 4 Chipotle Shrimp 7

Queso Fundido

Blend of Mexican Cheeses, Served with Corn Tortillas in a Sizzling Skillet. **Choice of:** Rajas and Cilantro 8
House made Pork Chorizo 9 Mushrooms 10

Smoked Pork Flautas

Ancho BBQ Sauce, Serrano Cole Slaw, Cotija Cheese, Crema, and Pico de Gallo 11

Duck Relleno

Anaheim Chile Stuffed with Canela Duck Confit, Goat Cheese, and Manchamantel Canela Sauce 14

Marisqueria

Pasilla Roasted Mussels*

One Pound of Black Mussels Roasted with Garlic, Tequila, Pico de Gallo, Thyme, Finished with a Pasilla Oaxaca Reduction, and served with Chipotle Butter Grilled Bread 16

Fried Oyster Tostadas*

Fried Pacific Oysters, Black Bean Refritos, Napa Cabbage in Cascabel Vinaigrette, Chipotle Aioli, Pico de Gallo, and Cotija Cheese 14

Shrimp & Fish Ceviche*

Sweet Peppers, Cucumber, Green Onions, House Bloody Mary, and Chipotle Lahvash Crackers 13

Crab Cakes*

Blue Crab and Shrimp, Red Pepper Coulis, Arugula and Red Onion Salad with Orange Chipotle Vinaigrette, Topped with Chipotle Aioli 11

De la Taquería

(4 served on warm corn tortillas)

Seared Pacific Rock Cod Tacos*

Serrano Cole Slaw, Escabeche, Mango Habanero Salsa, and Cilantro 14

Creamy Chicken Tacos

Shredded Slow Roasted Chicken, Poblano Cream Sauce, Sautéed Spinach, Cotija Cheese, and Caramelized Onions 13

Mazatlan Shrimp Tacos*

Seared Shrimp in Molido Chile, Napa Cabbage in Cascabel Vinaigrette, Avocado-Tomatillo Sauce, and Radishes 14

Carne Asada Tacos

Grilled Marinated Rib Eye Steak, Arbol Salsa, Cotija Cheese, Red Onions, Cilantro, and Avocado 14

Carnitas Tacos

Crispy Pork, Arbol Salsa, Red Onions, and Cotija Cheese 13

Tacos de Zanahoria

Roasted Carrots Seasoned with Zaca Sprice, Almond Mole, Crema de Fechas, Pepitas, and Cotija Cheese 13

Rajas con Papas Tacos

Roasted Poblanos Sautéed with Potatoes, Caramelized Onions, Mexican Oregano, Creama, Blackened Tomatillo Salsa and Cotija Cheese 13

Clásicos

Street Sopes

Two Corn Masa Boats filled with Carne Asada and Black Beans, Topped with Salpicon in Cascabel Vinaigrette, Cotija Cheese, Mexican Crema, Arbol Salsa. Served with Cilantro Rice and Pico de Gallo 18

Pork Cubano

Roasted Pork Loin, Crispy Ham, Black Bean Spread, Guacamole Chipotle Sauce, on a Cubano Roll. Served with Lettuce, Tomatoes, House Made Pickles, and Fries 14

Zaca Enchiladas

Roasted Chicken Mixed with Asadero & Monterrey Jack cheese, Choice of: Roasted **Poblano-Tomatillo** or **Guajillo Sauce**. Served with Cilantro Rice, Black Bean Refritos, Mexican Crema, and Pico de Gallo 19

Calabacitas Relleno

Sautéed Yellow and Green Squash, Roasted Corn, Red Peppers, and Creama, stuffed in a Poblano Chile, with Melted Asadero Cheese, and Guajillo Sauce. Served with Cilantro Rice and Pepitas 17

Lados

Cilantro, Guajillo, or White Rice 2 Black Bean Refritos 2 Calabacitas 4 Baby Spinach 4

This menu is nearly Gluten Free! Ask your server which items contain gluten.

We know supporting local businesses is important, that is why at Zacatecas we buy from and support local farmers.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Brunch Menu

Served Saturdays & Sundays from 11:30 am – 3:00 pm

Huevos Rancheros*

2 Eggs Any Style atop Soft Corn Tortillas, Black Bean Refritos, Spicy Ranchero Sauce, Cotija Cheese, and Pico de Gallo. Served with Vaquero Potatoes 10

Breakfast Tacos*

Corn Tortillas Filled with Creamy Scramble Eggs, Red Peppers, Pico de Gallo, Black Bean Refritos, Queso Fresco, and Guacamole 8 **Add:** Chorizo 3 Bacon 3

Lavantate Enchiladas*

3 Chicken Enchiladas Smothered with a **Choice of:** Salsa Verde or Guajillo Sauce and Topped with 2 Fried Eggs. Served with Black Bean Refritos, Vaquero Potatoes, and Pico de Gallo 12

Chilaquiles con Huevos*

Crispy Corn Tortillas Baked with your **Choice of:** Salsa Verde or Guajillo Sauce, Zacatecas Cheese mix, 2 Eggs Any Style. Served with Vaquero Potatoes, Pico de Gallo, and Guacamole 11

Breakfast Torta*

Scrambled Eggs with Poblanos, Red Peppers, Onions, Pico de Gallo, Asadero Cheese, and Guacamole. Served with a Seasonal Mixed Greens Salad 10

Add: Chorizo 3 Bacon 3 Pork 4

Kids Menu

Tacos

Two tacos with lettuce
and cheese.

Refritos 5
Chicken 6
Shrimp 8

Order any Taco off regular menu as a
half order!

Quesadillas

Three corn tortillas filled
with cheese.

Cheese 5
Refritos 7
Chicken 8
Mushroom 8

Postres Y Café

Churros con Canela

Served with Cajeta and Ancho Chocolate Sauce 6
Pair with Crema de Sotol 8

Key Lime Pie

Almond Graham Cracker Crust, Lime Zest, and
Whipped Cream 7
Pair with Vara 'Silver Head' Cava Brut 9

Flan

Traditional Mexican Flan 7
Pair with 1921 Crema 8



Brewed to Order

Pike Place Medium Roast
2.25

¡Margaritas!

Aguamiel - Corazon Reposado, St-Germain, Muddled Cucumber, Agave Nectar, & Fresh Lime Juice. Served on the Rocks. \$12

Brisa Fresca - Don Julio Blanco, Prickly Pear Purée, Cointreau, Agave Nectar, & Fresh Lime Juice. Served on the Rocks. \$10

Chalchihuitl (châl`chè`wètl´) - Fire Roasted Poblano Infused Sauza Blue Reposado, Triple Sec, Agave Nectar, & Fresh Lime Juice. Served on the Rocks. \$11

Granada - La Pinta Pomegranate Tequila, Villa Massa Limoncello, Agave Nectar, & Fresh Lime Juice. Served on the Rocks. \$11

Ruby - Centinela Silver, Solerno Blood Orange, Fresh Orange, Agave Nectar, & Lime Juice. Served on the Rocks with a Sugar Rim. \$11

ZACarita - Our House Margarita. Served on the Rocks or Frozen. \$6

Seasonal Cocktails

Patrón-Select New Fashion - Our Hand-Selected Patrón Reposado, Ancho Reyes, & Old Fashion Bitters. Served on a Large Rock & Finished with an Orange Twist. \$12

Winter Hill Toddy - Hochstadter's Slow & Low, Fresh Lemon Juice, Agave Nectar, Lavender & Angostura Bitters. Served Hot and Finished with a Clove Lemon Wheel. \$11

Paloma - Sauza 901, Fresh Grapefruit and Lime Juice, & Agave Nectar. Served on the Rocks. \$9

Mezcal Manhattan - Vida Mezcal, Solerno Blood Orange Liqueur, Aztec Chocolate Bitters, & Sweet Vermouth. Served Up. \$10

Peach Sour - Bulleit Bourbon, Torres Orange Liqueur, Fresh Lemon Juice, Peach Bitters, & Egg Whites. Served Up with a Cinnamon-Sugar Rim. \$14

Silver Coin - Avión Silver, Cointreau, Agave Nectar, & Fresh Lime Juice. Served on the Rocks. \$9

Classic Bourbon Cocktails

Black Manhattan - Knob Creek Single Barrel Bourbon, Averna Amaro, & Angostura Bitters. Served Up. \$12

New Mexico Sazerac - Taos Lightning Bourbon, Bitters, Canela Simple Syrup, & Brimstone Absinthe Rinse. Served on a Large Rock & Finished with a Lemon Twist. \$11

Catching All the Breaks - Breaker Port Barrel Finished Bourbon, Aperol, St-Germain, & Fresh Lemon Juice. Served on the Rocks & Finished with an Orange Twist. \$11

Central Boulevard-e-ay - Buffalo Trace Bourbon, Campari, & Sweet Vermouth. Served on a Large Rock & Finished with an Orange Twist. \$12

Z Manhattan - Our House Manhattan. Served Up or on the Rocks. \$6

Tequila Flights

¿Cómo Está? - Corazon Silver, Casa Noble Reposado, Gran Centenario Añejo. \$15

¿Dónde Está? - Don Julio Silver, Centinela Reposado, Casamigos Añejo. \$25

Custom Flights - Tell us what you like and we will customize a flight based on your flavor preferences. (Price dependent on selections.)

Bourbon Flights

Try Rye - Turley Mill Reynolds Rye, High West Double Rye, Hochstadter's Slow & Low. \$25

Kentucky Three - Bib & Tucker White, Bird Dog 10yr, Knob Creek. \$25

World Showcase - Crown Royal, High West American Prairie, Forty Creek Barrel Select. \$25

Custom Flights - Tell us what you like and we will customize a flight based on your flavor preferences. (Price dependent on selections.)

Cervezas y Más

<u>Bottled</u>		<u>Draft</u>	
Bohemia	\$4.5	Dos Equis Lager	\$4.5
Carta Blanca	\$4	Pacifico	\$5
Corona	\$4.5	Negra Modelo	\$5
Corona Light	\$4.5	La Cumbre IPA	\$5.5
Coronita	\$3.5	Modelo Especial	\$4
Coronita Bucket (4)	\$12	Roulette (Rotating	
Dos Equis Amber	\$4.5	Draft)	\$5.5
Tecate 16oz. Can	\$4.5	Lagunitas IPA	\$5.5
Victoria	\$5	Sierra Blanca	
Alltech Lexington		Cherry Wheat	\$4.5
Bourbon Barrel Ale	\$7	Sierra Nevada	
Alltech Lexington		Otra Vez	\$5
Bourbon Barrel Stout	\$9	Breckenridge	
<u>Lava Lamp</u> - Draft		Vanilla Porter	\$5.5
Beer of Your Choice		Ballast Point	
with a Dollop of Frozen		Blonde Ale	\$7
Margarita.	\$7	Dogfish Head Flesh	
<u>Michelada</u> - Your		& Blood IPA	\$7
Favorite Draft, Our		Marble Roulette	\$7
House Bloody Mary Mix,		<u>Quinta Real</u> - Frozen	
& Fresh Lime Juice. On		Margarita, Served with	
the Rocks with a Salted		a Dunked Coronita.	\$8
Rim.	\$6		

Make-A-Rita

Uno

(Pick Your Tequila)

+

Dos

(Pick Your Style)

Guera: Tequila, Lime, & Agave \$1

Con Todo: Tequila, Lime, Agave, & Liqueur \$2

+

Tres

(Pick Your Liqueur for the *Con Todo* Style)

Cointreau, Grand Marnier, Villa Massa Limoncello,
Patrón Citrónge, St-Germain, Solerno Blood Orange,
or Triple Sec

Make-A-Hattan

One

(Pick Your Bourbon or Whiskey)

+

Two

(Pick Your Style)

Sweet: Bourbon, Sweet Vermouth, & Bitters \$2

Perfect: Bourbon, Half Sweet & Half Dry
Vermouth, & Bitters \$2

Black: Bourbon, Averna Amaro, & Bitters \$3

Vino

	<u>Glass</u>	<u>Bottle</u>
<u>Espumoso y Rosado</u>		
Vara, 'Silver Head' Cava Brut	\$9	\$35
<u>Vino Blanco</u>		
Joel Gott Sauvignon Blanc	\$8	\$32
Gruet Chardonnay	\$9	\$34
Gazela Vinho Verde	\$7	\$26
Tintero Moscato d'Asti	\$10	\$38
Bottega Vinaia Pinot Grigio	\$10	\$38

Vino Tinto

	<u>Glass</u>	<u>Bottle</u>
Dona Paula "Los Cardos" Malbec	\$7	\$26
Campo Viejo Tempranillo	\$8	\$30
Santa Rita 120 Cabernet Sauvignon	\$7	\$26
St Hallett Gamekeepers Shiraz	\$9	\$34
Flora Springs Merlot		\$56
Justin Cabernet Sauvignon		\$60

Tequila Selection

<u>Blanco</u>		<u>Reposado</u>		<u>Añejo</u>		<u>Mezcal</u>	
1800	\$7	1800	\$8	1800	\$9	Amaras Espadin	\$9
1921	\$7	1921	\$8	1921	\$9	Amaras Cupreata	
Asombroso	\$8	Asombroso		Avion	\$9	\$11	
Avion	\$7	La Rosa	\$9	Cabo Wabo	\$8	Del Maguey Chichicapa	
Cabo Wabo	\$6	Avion	\$8	Casa Noble	\$8	\$11	
Casa Noble	\$6	Cabo Wabo	\$7	Casamigos	\$11	Del Maguey Crema	\$6
Casamigos	\$9	Casa Noble	\$7	Cazadores	\$9	Del Maguey San Luis	
Cazadores	\$6	Casamigos	\$10	Cazadores		\$11	
Centinela	\$7	Cazadores	\$7	Extra	\$9	Del Maguey Santo Domingo	
Chamucos	\$7	Centinela	\$8	Centinela	\$9	\$11	
Chinaco	\$7	Chamucos	\$8	Chamucos	\$10	Del Maguey Vida	\$6
Clase Azul	\$12	Chinaco	\$8	Chinaco	\$10	Los Nahuales Joven	\$9
Corazon	\$6	Clase Azul	\$15	Corazon	\$9	Los Nahuales Reposado	
Corralejo	\$6	Corazon	\$7	Corralejo	\$10	\$11	
Corzo	\$7	Corralejo	\$8	Corzo	\$9	Sombra	\$7
De Leon	\$6	Corzo	\$8	Don Julio	\$10	Xicaru	
Don Julio	\$8	De Leon	\$7	Don Julio		\$11	
El Tesoro	\$8	Don Julio	\$9	1942	\$19		
Espolon	\$6	El Tesoro	\$9	Don Julio			
Gran Centenario	\$6	Espolon	\$7	70 th	\$11	Hacienda de Chihuahua	
Herradurra	\$10	Gran		El Tesoro	\$10	Anejo	
Hornitos	\$6	Centenario	\$7	Espolon	\$8	\$6	
La Pinta		Herradurra	\$11	Gran		Hacienda de Chihuahua	
Pomegranate	\$8	Hornitos	\$7	Centenario	\$8	Crema	\$5
Milagro	\$6	Milagro	\$7	Herradurra	\$12	Hacienda de Chihuahua	
Olmecca Altos	\$6	Olmecca Altos	\$7	Honitos Black		Reposado	\$6
Patron	\$9	Patron	\$10	Barrel	\$9	Hacienda de Chihuahua	
Patron Gran		Patron Gran		Hornitos	\$8	Silver	\$6
Platinum	\$21	Piedra	\$35	Milagro	\$8		
Patron ROCA	\$11	Patron ROCA	\$13	Patron	\$11		
Revolution	\$13	Revolution	\$15	Patron Gran			
Sauza 901	\$6	Sauza	\$6	Burdeos	\$50		
Sauza Blue	\$6	Siete Leguas	\$9	Patron			
Siete Leguas	\$8	Tres		ROCA	\$14		
Tres		Generaciones	\$7	Revolution	\$16		
Generaciones	\$7			Siete			
				Leguas	\$10		
				Tres			
				Generaciones	\$8		

Sotol

Non- Alcoholic Bebidas

Mexican Coke
or Mexican Sprite
\$3
Jarritos
Lime
Mandarin
Pineapple
Grapefruit
\$2.75
Limeade or Lemonade
\$3.50
Mango or Prickly Pear
Lemonade
\$4
Mango Ice Tea
\$1.95

Bourbon Selection

<u>Rye</u>		<u>Kentucky</u>		<u>Kentucky</u> <i>Continued</i>		<u>World</u>	
Canadian Club	\$6	Angel's Envy	\$17			Crown Royal Monarch	\$16
E.H. Taylor	\$21	Bakers 7yr	\$13	Jefferson's		Crown Royal Reserve	\$16
Ezra Brooks	\$6	Basil Hayden's	\$12	Small Batch	\$9	Crown Royal Wine	
High West		Bib & Tucker 6yr	\$15	Jim Beam	\$7	Barrel Finish	\$16
Double	\$10	Bib & Tucker		Jim Beam Distiller's		Crown Royal XO	\$15
High West		White Whiskey	\$10	Masterpiece	\$58	Crown Royal	\$11
Rendezvous	\$17	Blood Oath		Jim Beam		Crown Royal XR	\$30
Highspire Pure	\$11	LTD #3	\$25	Single Barrel	\$9	Forty Creek	
Hochstadter's		Bird Dog 10yr	\$12	Knob Creek		Copper Pot	\$7
Slow & Low	\$8	Bird Dog		LTD #4 2001	\$38	Forty Creek	
Jack Daniels		Small Batch	\$9	Knob Creek		Barrel Select	\$6
Single Barrel	\$13	Bookers Noe	\$18	LTD #5 2001	\$38	Pearse Lyon's	
Jim Beam	\$6	Buffalo Trace	\$10	Knob Creek		Reserve	\$12
Knob Creek	\$10	Bulleit		Single Barrel	\$14	The Sexton Single	
Lock Stock &		Bulleit 10yr	\$13	Knob Creek	\$10	Malt Irish Whiskey	\$8
Barrel 16yr	\$36	Duke	\$10	Makers Mark	\$9		
Mastersons	\$21	Eagle Rare		Makers Mark			
Mitcher's	\$11	10yr	\$10	Cask Strength	\$16		
Rebel Yell	\$8	Elijah Craig Small		Makers Mark 46	\$12		
		Batch 12yr	\$9	Mitcher's 10yr	\$23		
Redemption	\$8	E.H. Taylor Single		Mitcher's		Amador Double Barrel	\$11
(ri)1	\$13	Barrel 10yr	\$17	Small Batch	\$11	Breaker Port Finish	\$13
Russell's		Evan Williams	\$7	Mitcher's Whiskey	\$11	Breaker Wheated	\$13
Reserve	\$10	Ezra Brooks	\$6	J.R. Ewing	\$10	Breaker Whisky	\$13
Sazerac	\$9	Four Roses		Old Granddad	\$6	Coldcock Herbal	
Taos Lightning	\$16	Single Barrel	\$15	Old Forester	\$6	Whiskey	\$7
Turley Mill		I.W. Harper	\$10	Redemption	\$8	Henebery Infused	
Cask Strength	\$18	Jack Daniels		Russells 10yr	\$9	Whiskey	\$11
Turley Mill		Black	\$7	Ten High	\$6	High West	
Reynolds 99	\$12	Jack Daniels		Wild Turkey 101	\$8	American Prairie	\$ 10
Wild Turkey	\$7	Single Barrel	\$11	Wild Turkey	\$7	High West Bourye	\$24
Woodford		Jefferson's Reserve		Woodford		High West Campfire	\$17
Reserve	\$10	Pritchard Hill	\$18	Reserve	\$11	Westland	\$17
Woody Creek	\$12	Jefferson's				Westland Peated	\$19
		Reserve	\$12			Westland	
						Sherry Wood	\$19
						Wyoming Whiskey	\$10

Happy Hour

Tuesday - Sunday from 4-6 pm

\$1 off Draft Beer

\$2 off House White and House Red Wine

\$2 off Specialty Cocktails (excluding House Margarita and Manhattan)

\$2 off Appetizers & Tacos

