



Executive Chef - Wendy Lopez | General Manager - Nicole Bowlen

Reyes Mezcaleria



Antojitos starters

- CHIPS & SALSA *gf* 3  
salsa roja, salsa verde
- GUACAMOLE *gf* 10  
pickled red onion, cotija cheese  
- *add chapulines +2*
- CEVICHE *gf* 14  
citrus cured sea bass, jicama, pepitas, heirloom tomato, red onion, avocado, tajin popcorn  
- *make it a mixto by adding shrimp & octopus +4*
- RED SHRIMP TOSTADA *gf* 12  
crispy tostada, uni-black puree, argentine red shrimp, cucumber, peanut salsa macha
- SEARED FOIE GRAS 19  
hibiscus-rhubarb jam, black sesame rice cracker, preserved lemon, fresh figs
- ELOTE *gf* 6  
grilled zellwood sweet corn, lime aioli, cotija, chipotle powder, tajin
- PULPO A LA PLANCHA *gf* 16  
seared spanish octopus, fingerling potatoes, fresh tomato, avocado salsa verde, chiquitana salsa macha
- STONE FRUIT SALAD *gf* 12  
seasonal stone fruit, fresh fig, queso murcia al vino, lemon-ricotta, plum vinaigrette, chapulines, cucumber, raddichio
- QUESO FUNDIDO 10  
oaxacan queso and house made chorizo verde or esquites baked in a hot cast iron skillet, pico de gallo, flour tortillas  
- *chorizo and esquites duo +4*
- TLACOYO *gf* 14  
queso fresco stuffed masa flatbread, fungi jon local mushrooms, poblano, ricotta, fresh winter truffle
- TAMALE *gf* 9  
masa wrapped slow roasted pork, salsa roja, heirloom tomato, red onion

Tacos two per order

- CRISPY FISH 12  
cerveza battered & fried snapper, carrot slaw, lime aioli, avocado
- BARBACOA *gf* 12  
beef barbacoa, oaxaca cheese, tomatillo salsa, red onion, cilantro
- CHILE CON POLLO *gf* 12  
slow cooked chicken, salsa verde, queso fresco, red onion

Sides

- CILANTRO RICE *gf* 3  
STEWED BEANS *gf* 3  
FRIED YUCA *gf* 6  
ENSALADA REYES 6  
ESQUITES *gf* 7  
GARLIC SEARED BROCCOLINI *gf* 7



Platos Fuertes entrees

- ENSALADA REYES 18  
grilled fresh catch, baby romaine, la diosa verde dressing, cotija, house garlic croutons
- COSTILLITAS PIBIL *gf* 25  
yucatan style pork ribs, pibil glaze, roasted yuca, baby carrots, pearl onion
- ARROZ A LA TUMBADA *gf* 34  
fresh catch, cedar key clams, jupiter rice, guajillo broth, heirloom tomato, yuca, red onion, cilantro
- CRISPY HALF CHICKEN *gf* 25  
joyce farms heritage crispy half chicken, mole amarillo, garlic broccolini -*add 2oz seared foie gras +12*
- CHILE RELLENO 17  
roasted poblano stuffed with beans, oaxacan queso & grilled corn, cerveza battered, chipotle sauce, rice
- FRESH CATCH VERACRUZ *gf* 32  
pan seared fresh catch, roasted tomatoes, olives, capers, spicy escabeche, cilantro rice
- DUCK ENCHILADAS DE MICHOACAN *gf* 26  
queso fresco & oaxacan cheese enchiladas, chile rojo, seared duck breast, spicy escabeche
- CAULIFLOWER AL PASTOR 16  
charred cauliflower, black bean puree, avocado salsa verde, grilled pineapple

Dinner for Two

- CRISPY WHOLE FISH VERACRUZ *gf* 44  
lightly fried line caught whole snapper, roasted tomatoes, olives, capers, spicy escabeche, cilantro rice
- PARILLADA MIXTA *gf* 54  
8oz grilled new york strip steak, argentine red shrimp, chicken thighs, roasted local & organic mushrooms, esquites, roasted tomatoes, corn tortillas, rice & beans, crema

Sweets Pastry Chef - Denise Newberry

- GUERA CAKE 9  
layers of flan & tres leches cake topped with pecan cookie crumble, soaked in three milks
- UN DIA EN MICHOACAN *gf* 14  
horchata ice cream, mexican rum soaked chocolate cake, meringue
- CHOCOLATE CON MEZCAL *gf* 10  
mezcal soaked chocolate cake, valhrona cocoa nib mousse, chocolate whipped cream
- CHURROS 8  
seasonal fruit compote, caramel sauce
- CHOCOLATES DE LA CASA *gf* 5/each  
FIG | CHAPULINES | ALMOND-ORANGE

\*There is a risk associated with consuming raw oysters\*      \*20% gratuity will be added to all parties of 6 or more\*

If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked \*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.