



**EXECUTIVE CHEF TAVO GOMEZ
CHEF DE CUISINE LIBO GOMEZ
25 W San Fernando ST San Jose CA 95113
www.mezcalrestaurantsj.com**

FIRST COURSE

CAESAR SALAD (V)

Romaine, tortilla strips, Oaxaca cheese and a homemade caesar dressing.

TORTILLA SOUP

Chicken, chipotle, tomatoes, onions with corn tortillas strips and avocado.

CALAMAR

Fried calamari with aioli and lemon.

SECOND COURSE

RIB EYE STEAK

Grilled steak, rice, sautéed asparagus and corn served with chipotle sauce.

SALMON

Fresh salmon, rice, sautéed vegetables, mango and tomatillo relish, served with poblano pepper sauce.

VEGGIE ENCHILADAS SUIZAS (V)

Sautéed corn tortillas with tomatillo sauce, veggies, cheese and onions.

DESSERT

Fried Plantains, sweet condensed milk and ice cream. (V)

Chocolate cake (V)

Don Julio Anejo neat, chocolate and sliced orange. (V)

*Beverage, tax and gratuity not included.
Some restrictions may apply - No split items with this menu.
(V) Vegetarian*