



HISTORY

Cuishe (or Cuixe) is a wild agave plant that originates from the Karwinskii family and includes Madre-cuishe and Barril. It is often slightly smaller than Madre-cuishe and yields intensely flavored Mezcal with high minerality and spicy notes.

Born in United States, Cuishe is a locally crafted mexican culinary experience. Cuishe redefines the flavors of central mexican regions like San Luis Potosi, Jalisco, Veracruz,

Mexico City and more. We would like to invite you to discover Central Mexico by delivering native flavors through our recipes, beverages and an intricately cured wine list. We focus on providing a full array of Mezcal and Tequilas from a wide variety of agaves. Cuishe introduces “Mexologia”, a unique way of incorporating traditional mexican heritage and flavors into our spirits and cocktails menu.



DE LA CALLE

Take a stroll through the streets of Central Mexico and taste the bold flavors of the nation's best street food.

Esquite – 11

Commonly known as “Corn in a cup”, mexican maiz with sides of mayo, queso fresco, lime and chili powder.

Cuishe Esquite – 17

Sautéed mexican maiz with beef bone marrow, mayo, queso fresco, lime and chili powder.

Tacos de Canasta – 13

The literal translation is “Basket tacos” in reference to how they are prepared, bathed in hot oil with onion and guajillo chile. An order of six tacos of chicharron, bean and potato with chorizo (2 of each).

TACOS

Four street tacos per order.

Solomillo Bistek – 17

Top sirloin topped with cilantro and onion.

Solomillo Bistek con Queso – 19

Top sirloin topped with cheese, cilantro and onion.

Trompo – 10

Al pastor marinated pork topped with pineapple, cilantro and onion.

Trompo con Queso – 12

Al pastor marinated pork topped with cheese, pineapple cilantro and onion.

Lengua – 18

Beef tongue topped with cilantro and onion.

PARA EL CENTRO

“Para el centro de la mesa” commonly said in a mexican dining experience, meaning for the center of the table, plates meant to be shared.

Carpaccio de Lengua – 18

Thinly sliced beef tongue marinated in citrus sauce served with toasted garlic chips and avocado.

Escamoles – 64

Known as the “Caviar of Mexico”, our sautéed ant larvae served in a garlic butter sauce topped with cilantro (Subject to availability when in season).

Bichos – 16

An assortment of salted and fried “Bugs” served with guacamole and tortillas.

Add chinicuiles – 15

A local delicacy, red agave worms (10 approx)

Chicharrón de Queso – 14

Crispy rolled gouda cheese served with our homemade green salsa.

QUESADILLAS FRITAS

Large lightly fried quesadilla with cheese.

Queso – 8

Asadero and Chihuahua cheese.

Flor de Calabaza – 11

Squash blossoms.

Huitlacoche – 13

This delicacy is also known as “Mexican truffle” or corn mushroom.

Quesadillas de Sesos – 15

Contrary to popular belief, some quesadillas in Mexico do not have cheese. These are three lightly friend corn tortillas with butter sautéed calf brains.

Quesadillas de Guiso – 12

Two corn tortillas with our house blend cheese with your choice of: chicharron en salsa verde, mole poblano, rajas poblanas, or al pastor pork.

Quesadillas de Chapulín – 14

House blend cheese of Chihuahua and asadero rolled in “Chapulines” fried grasshoppers.

Chilaquiles – 16

Tortilla totopos with salsa, queso fresco and crema mexicana.

Add: Chicken – 3 Egg – 2 Both – 4

- *Verdes – Tomatillo and serrano pepper*
- *Rojos – Tomato, passilla and arbol pepper*
- *Suizas – Cream based tomatillo and serrano pepper*
- *Mole Poblano – Puebla classic black mole*

Chicharrón de Pulpo – 32

Lightly fried mayan octopus served with habanero mayo.

Molletes – 14

Two telera bolillo halved with black beans, cheese and your choice of:

- *Chorizo*
- *Chicharron en salsa verde*
- *Rajas poblanas*

Queso Fundido – 16

Molten house blend cheese of Chihuahua and asadero served with corn tortillas and your choice of chorizo or mushrooms.

Add arrachera – 14

Chicharrón de Arrachera – 36

Lightly fried Heartbrand wagyu beef on a bed of guacamole served with tostadas.

Carpaccio de Sirloin – 20

Thinly sliced raw sirloin prepared with citrus sauce served with toasted garlic chips and avocado.

ENSALADAS & SOPAS

Traditional mexican soups and salads.

Ensalada César – 14

Chef's original recipe with house made anchovy Caesar dressing.

Caldo de Camarón – 13

Serrano pepper and shrimp broth with diced potatoes and carrots served in traditional mexican peltre cup.

Sopa de Fideo – 10

Traditional tomato-based fideo soup with panela cheese, avocado and mexican cream.

Estilo Manolo – 3

Add black bean cream

Fideo Seco – 11

Dry fideo, queso cotija, mexican cream, avocado and chicharron de chile.

Pozole Rojo – 24

Pork broth with dry chilles, maize, pork accompanied with lettuce, reddish, oregano, lime and tostadas.

FUERTES

“Fuertes” literally translated to strong, in Mexico is a term used as a synonym to main dishes.

Flautas – 14

Flashed fried corn tortillas rolled with chicken and served with mexican cream, queso fresco, lettuce and tomatoes.

Ahogadas – \$3

Chile en Nogada – 28

Roasted Poblano pepper stuffed with a classic ground beef recipe topped with “Nogada” sauce, walnut, goat cheese, sherry, white wine and cream sauce.

Arrachera – 32

Grilled Heartbrand wagyu skirt steak served with bulb onions and tortillas.

Milanesa – 18

Thinly sliced and lightly breaded Heartbrand beef sirloin with avocado, slices of tomatoes and a lime wedge.

Enchiladas – 16

Enchiladas filled with chicken topped with salsa, cheese and mexican cream.

- *Verdes – Tomatillo and serrano pepper*
- *Rojas – Tomato, pasilla and arbol pepper*
- *Suizas – Cream based tomatillo and serrano pepper*
- *Mole Poblano – Puebla classic black mole*

Sabana de Invierno – 20

Thinly sliced and lightly breaded Heartbrand beef sirloin topped with black beans, green salsa and melted cheese.

Add avocado – 4

TACOS DE LA CASA

Three mini tacos per order.

Tacos de Camarón – 18

“Chapulín” breaded shrimp tacos topped with tomato, onion, avocado, queso fresco and chipotle mayo.

Tacos de Fideo con Arrachera – 16

Grilled Heartbrand wagyu skirt steak, fideo seco, onions and cilantro.

Tacos de Pulpo – 18

Grilled mayan octopus, tomato, cilantro and onion.

Tacos de Panela – 12

Grilled panela cheese, guajillo chile chicharrón, and avocado.

A LAS BRASAS

Brasas, meaning embers. Chef utilizes our Vesuvio oven to grill over natural wood embers to give it a unique straight from wood fire taste. Served with corn tortillas.

Pulpo – 36

Mexican coast octopus cooked al pastor adobo style with roasted pineapple chutney.

Salmon – 27

Ginger-mayo marinated salmon steak.

Tuetanos – 29

Three bone marrow cooked with black garlic butter and topped with sirloin chicharron.

Ribeye – 68

14 oz Heartbrand wagyu ribeye with sea salt.

Tomahawk – 136

40 oz Heartbrand wagyu bone-in tomahawk with sea salt (this dish may take up to 45 minutes or more).

Cover it in 24k gold leaf – 52

Camarones Cuishe

Ginger-mayo marinated grilled shrimp on a bed of Caesar salad.

• *Order of 6 – 28*

• *Order of 12 – 44*

Coliflor – 14

Roasted cauliflower with a chipotle cream sauce and chapulin seasoning.

BEBIDAS Y POSTRES

*Non-alcoholic beverages & traditional
mexican desserts.*

AGUAS FRESCAS

Glass – 5 Pitcher – 12

Agua de Mazapán

Fresh De la Rosa marzipan water.

Jamaica

Hibiscus flower water.

Limonada

Fresh squeezed limeade. Sparkling or still water.

Naranja

Fresh squeezed oranges. Sparkling or still water.

Agua De Temporada

Ask about our seasonal agua fresca.

PARA ACOMPAÑAR

Shareable Items.

Sides – 6

- Arroz poblano
- Frijoles refritos
- Chiles toreados
- Fresh guacamole
- Cebollitas asadas
- Panela asado

Sides – 3

- Tortillas de harina
- Tortillas a mano
- Mini tortillas
- Salsa de habanero
- Salsa verde cremosa
- Salsa verde
- Salsa roja

Salsa Sampler – 5

2 oz of each of our salsas with tostadas.

POSTRES

Pastel de Campechana – 16

Traditional mexican puff pastry vanilla ice cream cake with cajeta.

Affogato – 13

Shot of espresso, 1921 Tequila cream served with a scoop of vanilla ice cream.

Bizcocho de Nuez – 14

Pecan cookie crust with ice cream and mango drizzled with caramel.

Carlota de Cajeta – 11

Maria cookies layered with cajeta.

MEXOLOGIA

Cuishe introduces "Mexologia", a unique way of incorporating traditional Mexican heritage and flavors into our spirits and cocktail Menu.

"Todo Tequila es Mezcal, pero no todo Mezcal es Tequila."

Typical phrase used in Mexico meaning all tequila is technically a variation of Mezcal but not all Mezcal is a tequila. Tequila is only made from Blue Webber agave while Mezcal can be made from any type of agave, which there are over 200+ variations of agave.

MEZCALERIA

Mezcal based cocktails - "Para todo mal, Mezcal, y para todo bien, también" (For everything bad, Mezcal, and for everything good, as well).

TOLUCA – 12

Pineapple jalapeño infused Xicaru Mezcal, lime and dehydrated jalapeño.

PUEBLA – 17

Madre Mezcal, blood orange juice, with ginger beer and a chamoy chili rim.

ACAPULCO – 17

400 Conejos Mezcal, guava puree and lime.

MORELIA – 16

Del maguey vida Mezcal, fresh mint and passionfruit with cricket salt rim.

ZACATECAS – 17

Burrito fiestero Mezcal, St. Germain elderflower, mint and pomegranate.

SAN LUIS – 12

Xicaru Mezcal, fresh mandarin, lime, and grapefruit salt.

OAXACA – 12

Wahaka Mezcal, tamarind and mole salt rim.

SAN MIGUEL DE ALLENDE – 13

400 Conejos Mezcal, jamaica, fresh jamaica leaves with hibiscus salt.

CERVECERÍA

Traditional Mexican beer-based cocktails, Petroleo juice is a mixer consisting of Maggi sauce, Worcestershire, Tabasco and Black Pepper.

MICHELADA – 9

Lime and salt.

CUBANA – 10

Petroleo, lime and salt.

CHAMOCHELA – 12

Chamoy, petroleo, lime with chilli and chamoy rim.

CLAMATO PREPARADO – 13

Clamato, petroleo, lime and salt.

TEQUILERIA

Tequila based cocktails – "Si la vida te da limones, pide sal y un Tequila" (If life gives you lemons, ask for salt and a tequila).

AGUASCALIENTES – 14

Altos Tequila, fresh watermelon, lime, infused ancho chili, with a cricket salt rim and roasted rosemary garnish.

VERACRUZ – 14

LALO Tequila, fresh muddled cucumber, mint and lime with squirt and grapefruit habanero salt rim.

XALAPA – 11

Jose cuervo blanco Tequila, fresh pomegranate, lemon, topped off with cava.

CELAYA – 12

Herradura blanco Tequila, fresh muddled mandarin, lime, orange liqueur and tajin rim.

CUERNAVACA – 16

Maestro Dobel blanco Tequila, fresh lime, guanabana and orange liqueur.

D.F. – 17

Altos blanco Tequila, Xicaru espadin Mezcal, mango, passionfruit, grapefruit, orange liqueur, and a worm salt rim.

BANDERITA

A tribute to the mexican flag. Verde blanco y rojo three shooter shots with your choice of Tequila and lime juice and house sangrita.

Choice of Tequila +3

CARAJILLOS

CARAJILLO – 14

Carajillo is a popular Spanish cocktail consisting of Licor 43 and espresso. Licor 43 is a sweet liqueur from Cartagena, Spain and gets its name because it contains 43 different fruits, citruses, aromatics, and herbal ingredients.

LA ROSALIA – 14

Malfy gin, Licor 43, espresso, rosemary infused syrup and roasted rosemary.

LA ABUELITA – 14

Licor 43, espresso, abuelita chocolate infused milk.

ROMPOPILLO – 14

Licor 43, espresso, Frangelico, Rompope and shaken egg white.

VINO

Wine. Glass/Bottle.

MEXICO

Whites

	Glass	Bottle
Santo Tomas Mision, Baja California.	7	/ 22
Casa Magoni, Sauvignon Blanc, Valle de Guadalupe.		32
SC, Chardonnay, Valle de Parras.		48
Rivero Gonzalez 6,000, Cab, Valle de Parras.		55
Casa Madero, Chardonnay, Valle de Parras.	9	/ 30
Monte Xanic, Sauvignon Blanc, Valle de Guadalupe.		63

Rose

Rivero Gonzalez 7,600, Valle de Parras.		44
Casa Madero V, Cabernet Sauvignon Rose, Valle de Parras.	9	/ 30

WORLD

Reds

Sea Sun, Pinot Noir, California.	12	/ 32
El Enemigo, Cabernet Franc, Mendoza, Argentina.		60
Pascal Toso, Malbec Reserve, Mendoza, Argentina.		78
Trivento Golden Rsv, Malbec, Mendoza, Argentina .	12	/ 32
Achaval Ferrer Quimera, Rosso, Mendoza, Argentina.		55
Tahuan, Cabernet Sauvignon, Mendoza, Argentina.	10	/ 30
Casillero, Carmenere, Maipo Valley, Chile.		21
Rutherford Ranch, Cabernet Sauvignon Reserve, Rutherford, California.		85
Unshackled, Cabernet Sauvignon, Napa, California.		41
Borsao Tres Picos, Garnacha, Aragon, Spain.		32
Silk & Spice, Red Blend, Portugal.		24
Alexander Valley, Merlot, Alexander Valley, California.		36
Caymus, Cabernet Sauvignon, Napa Valley, California.		120
Caymus Special Selection, Napa Valley, California.		220
Prisoner, Red Blend, Napa, California.		92
Cuttings, Cabernet Sauvignon, Napa, California.		78
Thorn, Merlot, Napa, California.		78

Reds

	Glass	Bottle
Casa Magoni, Sangiovese Cabernet, Valle de Guadalupe.		32
Finca La Carrodilla, Canto de Luna, Baja California.		53
Casa Madero 3V, Valle de Parras.	13	/ 36
Maria Tinto, Valle de Guadalupe.		90
Nebbiolo 2014, Dolores Hidalgo.		64
Monte Xanic, Cabernet Sauvignon, Valle de Guadalupe.		78

Sparkling

Campo Viejo, Cava Brut, Penedes, Spain.	9	/ 28
Campo Viejo, Cava Rose, Penedes, Spain.	9	/ 28
G. H. Mumm, Champagne, France.		83

Whites

Stella, Moscato, Sicily, Italy.	8	/ 22
Torresella, Pinot Grigio, Veneto, Italy.	10	/ 26
Norton, Chardonnay 1895 , Lujan de Cuyo, Argentina .	9	/ 24
Cakebread, Chardonnay, Napa Valley, California.		78

Ports

Taylor Fladgate Tawny, Port 10 Year, Vila Nova de Gaia, Portugal.		10
Taylor Fladgate Tawny, Port 20 Year, Vila Nova de Gaia, Portugal.		16