

HISTORY



Born in Texas, Cuishe is a locally crafted Mexican culinary experience. Cuishe redefines the flavors of central Mexican regions like San Luis Potosí, Jalisco, Veracruz, Mexico City and more. We would like to invite you to rediscover Central Mexico by delivering native flavors through our recipes, beverages and an intricately curated wine list. We focus on providing a full array of Mezcal and Tequilas from a wide variety of agaves.

WEEKDAYS 12 PM - 6 PM HAPPY HOUR

CAZUELAS

\$6

- Chicharrón en Salsa Verde
- Mole Poblano con Pollo
- Rajas Poblanas
- Papas a la Mantequilla
- Champiñones a la Mexicana
- Papas a la Diabla
- Hígado Encebollado

TORTAS

\$11

- Torta al Pastor
- Torta de Solomillo Bistek
- Torta de Milanesa
- Torta de Chilaquiles

DRAFT BEER

\$4

- Corona
- Pacifico
- XX Lager
- Michelob Ultra
- Stella

CANTARITOS

- Pa' Ti - Individual clay cantarito ————— \$13
- Pa' la Banda - Large shareable clay cantarito ————— \$35

50%
OFF
ALL
AGAVE
SPIRITS

50% agave spirits served neat only.

Cuixe \ *Cuishe* \ noun.

1. a wild agave plant that originates from the *Karwinskii* family

2. *Cuishe Cocina Mexicana* redefines the flavors of central Mexican regions like San Luis Potosí, Jalisco, Veracruz, Mexico City, and more. It invites you to discover Central Mexico by delivering native flavors through our recipes, beverages, and an intricately curated wine list.

A 20% gratuity will be added to parties of 6 or more.
A table of 12 or more people will receive a single check.

DE LA CALLE

V: Vegetarian
GF: Gluten Friendly

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

GF CHILAQUILES \$16

Tortilla totopos with salsa, queso fresco and crema mexicana.

Add: Chicken +\$3 - Egg +\$2

- Verde: Tomatillo and serrano pepper.
- Suiza: Cream based tomatillo and serrano pepper.
- Mole Poblano: "Puebla's classic black mole"

ESQUITES

GF·V Esquite \$13

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

GF Esquite Cuishe \$18

Sautéed mexican maiz with beef bone marrow, cream, queso fresco, chile serrano, chile de arbol, lime and chili powder.

GF·V Esquite Negro \$18

Sautéed mexican maiz with Huitlacoche, mayo, queso fresco, lime and chili powder.

QUESADILLAS

La Santa Quesadilla \$22

A giant sharable flour quesadilla with our house blend cheese of Chihuahua and asadero, with your choice of birria beef, al pastor or bistek.

GF·V Quesadillas Fritas

Lightly fried quesadilla with cheese.

Queso \$8
Asadero and Chihuahua cheese.

Flor de calabaza \$14
Squash blossoms.

Huitlacoche \$13
This delicacy is also known as "Mexican truffle" or corn mushroom.

GF Quesadilla de Guisos \$12

Two corn tortillas with our house blend cheese of Chihuahua and asadero with your choice of: Chicharron en salsa verde, mole poblano or rajitas poblanas.

GF Quesabirrias \$19

Three quesadillas with our house blend of chihuahua and asadero, tender birria beef served with rich birria consommé.

GF Quesadillas de Chapulín \$15

Two corn tortillas with our house blend of chihuahua and asadero rolled in "Chapulines" fried grasshoppers.

TACOS

GF Tacos de Canasta \$13

An order of six corn tortilla tacos of chicharron, bean and potato with chorizo (2 of each).

4 TACOS PER ORDER.

Add queso +\$2 - Substitute flour tortilla +\$2

GF Trompo \$10

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

GF Tacos Olvidados \$16

Bistek sirloin ends slow roasted in beef lard.

GF Solomillo Bistek \$17

Top sirloin topped with cilantro and onion.

GF Lengua \$19

Beef tongue topped with cilantro and onion.

GF·V Tacos de Hongos al Pastor \$13

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

3 TACOS PER ORDER.

GF Tacos de Pork Belly \$12

Fried pork Belly with refried beans pickled onions and jalapeno marmalade.

Tacos de Camaron \$18

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

Tacos de Arrachera con Fideo \$16

Grilled Heartbrand Wagyu skirt steak, fideo seco, queso fresco, onions, chicharron de chile ancho and cilantro.

TORTAS

Torta de Milanesa \$16

Bolillo bread with black beans, thinly cut breaded sirloin, tomato, mayo, avocado and queso fresco.

Torta de Chilaquiles \$13

Bolillo bread with beans and our Cuishe green chilaquiles, cilantro and cream.

Con Milanesa +\$7

Torta de Pastor \$14

Bolillo bread with black beans, pork al pastor, caramelized onions, pineapple, avocado and cilantro.

Torta de Bistek \$19

Bolillo bread with black beans, Heartbrand top sirloin, melted house blend cheese, caramelized onions, avocado and chipotle mayo.

PARA EL CENTRO

V: Vegetarian
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"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.

TABLAS DEL CHEF

Chef's curated shareable boards, perfect for sampling the best of Cuishe's offerings with friends and family.

GF **Tabla de Chicharrones** \$96

"Aquí sólo mis chicharrones truenan" featuring chicharrón de pulpo (octopus), chicharrón de arrachera (Wagyu Beef), and chicharrón de pork belly served with salsa and tortillas.

GF **Tabla del Rey** \$86

Feast like a king with our 14 oz Heartbrand Wagyu ribeye with sea salt, sliced and served into twelve tacos served with guacamole and bulb onions.

Con Queso +\$6

Tabla Mar y Tierra \$80

Do not compromise and enjoy both land and sea with three tuetanos (bone marrow), Cuishe's ginger mayo shrimp, and our roasted cauliflower served with tortillas and salsa.

GF **La Parrillada Cuishe** \$126

Straight from the grill to your table, served with our 14 oz Heartbrand Wagyu ribeye, grilled queso panela, three tuetanos (bone marrow), handmade tortillas, guacamole, and bulb onion.

Tabla de Cazuelas \$42

Feel the warmth of traditional Mexican home cooking by enjoying your selection of three cazuelas below served with tortillas.

(Exclude Lengua en Salsa)

**No Substitutions, applies to all Tablas*

PARA EMPEZAR

GF • V **Salsa Sampler** \$7

2 oz of each of our salsas, refried beans and guacamole served with tostadas.

V **Fideo Seco** \$13

Dry fideo, queso fresco, Mexican cream, avocado and chicharron de chile on a chipotle mayo bed.

GF • V **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

DELICIAS DE MEXICO

GF **Escamoles** \$72

Known as the "Caviar of Mexico", our sautéed ant larvae served in an epazote and onion garlic butter. (Subject to availability when in season)

GF **Bichos** \$18

An assortment of salted and fried "bugs" served with guacamole and tortillas.

Add Chinicuiltes A local delicacy, red agave worms (10 approx) +\$15

GF **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.

GF **Quesadillas de Sesos** \$17

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

Carpaccio de Lengua \$18

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

CAZUELAS

Cazuela, meaning fired clay cooking pot, is a traditional way of heating and serving Mexican dishes straight from our oven to your table. *Served with mini tortillas.

GF ***Chicharron en Salsa Verde** \$12

Fried pork grinds marinated in our green tomatillo sauce.

GF ***Lengua en Salsa Verde** \$17

Beef tongue marinated in our pasilla pepper sauce.

***Mole Poblano con Pollo** \$13

Chef's signature mole poblano with chicken.

GF • V ***Rajas Poblanas** \$11

Roasted poblano peppers sautéed with corn, onion, cream and cheese.

GF • V ***Champiñones a la Mexicana** \$9

Mushrooms sautéed with tomato, onion and chile verde.

GF • V **Papas a la Diabla** \$12

Cambray potatoes with chile de arbol, chili oil and lime.

GF • V **Papas a la Mantequilla** \$11

Cambray potatoes with butter and garlic.

GF ***Higado Encebollado** \$13

Tender Beef liver sautéed with onions and chile serrano.

CHICHARRONES

GF **Chicharron de Pulpo** \$34

Lightly fried mayan octopus served with habanero mayo.

GF **Chicharron de Arrachera** \$38

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

GF **Chicharron de Pork Belly** \$26

Lightly fried pork belly with a jalapeno marmalade.

Escamoles \ es-ka-moh-lays \ noun.

1. Called "Mexican caviar," ant larvae from agave roots in central Mexico have been a delicacy since Aztec times, known for their nutty flavor and creamy texture. They're often sautéed with butter, garlic, and epazote, and used in tacos or traditional dishes.

FUERTES

V: Vegetarian
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"Fuertes" literally translated to strong, in Mexico is a term used as a synonym to Main Dishes

A LAS BRASAS

All our "A las Brasas" dishes are prepared on our Vesuvio, a versatile charcoal oven-grill. This equipment allows cooking at high temperatures, achieving better flavors and finishing food while reducing cooking times and energy consumption. Vesuvio's excellent heat preservation and optimal smoke circulation enhance flavors and aromas. Thanks to its design, cooking times and coal consumption decrease by up to 50%.

- GF **Pulpo al Pastor** _____ \$38
Mexican coast octopus cooked al pastor adobo style with roasted pineapple chutney.
- GF **Salmon** _____ \$29
Ginger-mayo marinated salmon steak on a bed of caesar salad.
- GF **Tuetanos** _____ \$32
Three bone marrow topped with sirloin chicharron.

GF **Ribeye** _____ \$72
14 oz Heartbrand Wagyu ribeye with sea salt and cambray potatoes.

GF **Tomahawk** _____ \$148
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

GF **Camarones Cuishe**
Ginger-mayo marinated grilled shrimp on a bed of Caesar salad.
Order of 6 _____ \$26
Order of 12 _____ \$46

Coliflor _____ \$14
Roasted cauliflower with a chipotle cream sauce and chapulin seasoning.

CASEROS

Homemade dishes that are passed down through generations and are commonly prepared in Mexican households.

- GF **Flautas** _____ \$14
Flashed fried corn tortillas rolled with chicken and served with mexican cream, queso fresco, lettuce and tomatoes.
Ahogadas (Topped with sauce) _____ +\$3
- GF **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.

- GF **Enchiladas** _____ \$16
Enchiladas filled with chicken topped with salsa, cheese and mexican cream.
Suiza - Cream based tomatillo and serrano pepper
Mole - Puebla classic black mole
Verde - Tomatillo and serrano pepper

Sabana de Invierno _____ \$24
Thinly sliced and lightly breaded Heartbrand beef sirloin topped with black beans, green salsa and melted cheese.

- Suiza - Cream based tomatillo and serrano pepper*
Verde - Tomatillo and serrano pepper

SOPAS Y ENSALADAS

Ensalada Caesar _____ \$14
Chef's original recipe with house made anchovy Caesar dressing.
Camaron _____ +\$9
Arrachera _____ +\$14

GF **Birria** _____ \$18
A rich, spiced broth filled with tender, slow-cooked beef meat. Served with fresh cilantro, onions, and lime.

Sopa de Fideo _____ \$10
Traditional tomato-based fideo soup with panela cheese and mexican cream.
Estilo Manolo (Add black bean cream) _____ +\$3

PARA ACOMPAÑAR

Sides – 6

Arroz Poblano
Frijoles Negros Refritos
Chiles Toreados
Fresh Guacamole
Cebollitas Asadas
Panela Asado

Sides – 3

Tortillas de Harina
Tortilla de Maíz
Mini Tortillas
Salsa de Habanero
Salsa Verde Cremosa
Salsa Verde
Salsa Morita
Mermelada de Piña

SOBREMESA

V: Vegetarian
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Celebrate life's pleasures, one conversation at a time!

AFTER DINNER COCKTAILS

Matrimonio _____ \$14

Espresso, licor 43, rebecca creek, cherry bitters and chocolate bitters topped with an orange peel and cherry.

Chocolate Martini _____ \$16

Brugal 1888, Licor 43 Chocolate, espresso and chocolate bitters.

Carajillo _____ \$14

Licor 43 & espresso, flambé or shaken.

Affogato _____ \$13

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

DESSERTS

✓ **Campechana** _____ \$16

Traditional mexican puff pastry vanilla ice cream cake with cajeta.

✓ **Carlota de Cajeta** _____ \$11

Maria cookies layered with cajeta.

✓ **Mousse de Maracuya** _____ \$12

A light and airy passion fruit mousse with chamoy and tajin.

DIGESTIVO

- Irish cream - \$9
- Sambuca - \$9
- Licor 43 Chocolate - \$9
- Frangelico - \$12
- Licor 43 - \$9

WEEKLY PROMOS

*Select Locations Only. Please Ask Your Server For More Details.



TACOS & TEQUILA

TUESDAY

Tacos (Exclude lengua) _____ \$9

Paloma _____ \$6

Ranch Water _____ \$6

Jose Cuervo T. 2 Oz _____ \$6

TORTAS & CHELAS

WEDNESDAY

Tortas _____ \$11

Draft Beer _____ \$4

Micheladas _____ \$6

NOCHES DE AGAVE

THURSDAY

**Happy Hour
All Day!**

ES VIERNES Y EL CUERPO LO SABE

FRIDAY

Live Music

Chupitos _____ \$18

HOY TOCA TABLA

SUNDAY

Tablas 20% OFF

Micheladas _____ \$6

Chilaquiles _____ \$10

Mimosas _____ \$7/\$24

Birria _____ \$12

COMER Y BEBER _____ \$160

Bottle service and food package includes 3 cazuelas of your choice, mixers and a 750 ml bottle of your choice:

- Jose Cuervo Tradicional Reposado
- LALO Tequila Blanco
- Xicaru Espadin Mezcal
- Bacardi White Rum
- Johnny Walker Black Label
- Absolut Vodka
- Hendricks Gin

No substitutions. All other bottles available upon request at marked price for bottle only with a \$25 fee for cazuelas and mixers.

*Exclude Bichos and Lengua en Salsa Cazuelas

MEXOLOGIA

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

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.

ACAPULCO ————— \$17

400 Conejos Mezcal, guava puree and lime.

SAN LUIS ————— \$12

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

OAXACA ————— \$13

Bruxo X, tamarind and mole salt rim.

SAN MIGUEL DE ALLENDE ————— \$13

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

CHUPITOS ————— \$26

Round of 6 frozen shots

- **Baby Mango** – Mango, chamoy and Tequila.
- **CocoFresa** – Strawberry and coconut Rum.
- **Guayavitas** – Guava with Tequila/cocofresa.

BANDERITA

Choice of Tequila ————— +\$3

A tribute to the mexican flag, verde, blanco y rojo; Three shooter shots with your choice of Tequila, lime juice and house sangrita.

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 chili and chamoy rim.

CLAMATO PREPARADO ————— \$13

Clamato, petroleo, lime and salt.

COCTELES

Viejo Mexico ————— \$16

Abasolo Whiskey, Nixta Elote Licor and Xocolat Mole Bitters.

Uruapan ————— \$12

Uruapan Mexican Rum, Coconut cream, pineapple and lime.

Sisal ————— \$18

Texas Blasfemus, saint germain, cava brut, passion fruit, peach, agave, blood orange and mint.

La Diega ————— \$15

Diega Mexican gin, Nixta elote liquor, pomogranite, lime and mint.

Mi madre me contó que yo lloré en su vientre. A ella le dijeron: tendrá suerte. Alguien me habló todos los días de mi vida al oído, despacio, lentamente. Me dijo: ¡vive, vive, vive!

Era la muerte. - JAIME SABINES

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).*

CELAYA _____ \$13

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

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.

AGUASCALIENTES _____ \$16

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

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.

CANTARITO

Cantaritos is a traditional mexican cocktail from Guadalajara, Jalisco, served in clay cups of various sizes. Cantaritos are made fresh with Jose Cuervo Tequila, grapefruit soda, freshly squeezed orange, grapefruit, lime juice and a salted chili rim.

Pa' Ti - Individual clay cantarito. _____ \$19

Pa' la Banda - Large shareable clay cantarito. _____ \$52

Pa' la Fiesta - Mega cantarito. Shareable clay cantarito. _____ \$565

"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, of which there are over 200+ varieties of agave.

VINO

"El que al mundo vino y no toma vino, ¿a qué vino?"

WORLD

REDS

	Glass	Bottle
Sea Sun, Pinot Noir, California.	\$12	\$38
Tahuan, Cabernet Sauvignon, Mendoza, Argentina.	\$10	\$34
Borsao Tres Picos, Garnacha, Aragon, Spain.		\$32
Alexander Valley, Merlot, California.		\$38
Caymus, Cabernet Sauvignon, Napa Valley, California.		\$126
Caymus Special Selection, Napa Valley, California.		\$238

SPARKLING

Campo Viejo, Cava Brut, Penedes, Spain.	\$9	\$28
Campo Viejo, Cava Rose, Penedes, Spain.	\$9	\$28
Taittinger Champagne, Champagne, France.		\$68

WHITES

Stella, Moscato, Sicily, Italy.	\$8	\$24
Norton, Chardonnay 1895, Lujan de Cuyo, Argentina.	\$9	\$28

PORTS

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

MEXICO

WHITES

	Glass	Bottle
El Bajio Viognier 2020, Queretaro		\$38
Vinaltura Gewurztraminer 2022, Queretaro		\$59
SC, Chardonnay, Valle de Parras		\$42
Rivero Gonzalez 6,000, Cab, Valle de Parras		\$56
Casa Madero, Chardonnay, Valle de Parras	\$9	\$32
Casa Jipi Sauv Bl, Baja California		\$46
De Cote Atempo Albariño, Queretaro		\$62
Llano Colorado Lagrimas Chard, Baja California		\$48
Bruma Plan B Sauv Bl, Baja California		\$52
Palafox Pionero Blanco 2020, Baja California		\$54

ROSE

Rivero Gonzalez 7,600, Valle de Parras.		\$44
Casa Madero V, Cabernet Sauvignon Rose, Valle de Parras.	\$9	\$32

REDS

Bodega Los Cedros Malbec 2020, Coahuila		\$98
Bodega Los Cedros Tuma 2019, Coahuila		\$78
Finca La Carrodilla, Canto de Luna, Baja California		\$54
Casa Madero 3V, Valle de Parras	\$13	\$38
Maria Tinto 2014, Valle de Guadalupe		\$90
Terra Madi Malbec, Queretaro		\$48

SPARKLING

Terra Madi Brut Reserva, Queretaro		\$46
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WHERE CAN WE TAKE YOU?
Start planning your next destination with gusto!

FOR MORE INFORMATION

Contact us at: hello@gustogroupusa.com

Visit our website: gustogroupusa.com

Follow us: [gustogroupusa](https://www.instagram.com/gustogroupusa)

