MESTIZO

LOUISIANA-MEXICAN CUISINE

FRESH SPECIALTY MARGARITAS

URDIALES Margarita 16
Tres Generaciones Reposado | Cointreau | Orange | Fresh Lime

MAXIMILLIAN Margarita 16
Don Julio Reposado | Grand Marnier | Fresh Lime

THE DIAMANTE Margarita 16
Dobel Diamante | Bauchant | Orange Bitters | House Made Mix | Fresh Lime

MEZCALrita 16
Rosaluna Mezcal | Licor 43 | House Made Hibiscus Syrup | Fresh lime

ANTOJITOS

CHILI CON QUESO 14
Add ground beef 2 | shrimp & crab 3 | supremo 5

GUACAMOLE | **Add** bacon & feta 2 — 14

ELOTE DIP | Roasted corn, cojita & sour cream — 13

BEAN DIP — 6

HABANERO SALSA — 6

CURTIDO | Marinated jalapenos, onion & carrots — 8

RAW ZUCCHINI CHIPS — 4

CHICHARRONES — 6

SAMPLER | Guacamole, bean dip, & queso — 18

FRIED AVOCADO | (4) Topped with shrimp & crab — 17

DUCK EMPANADAS (4) — 16

SHRIMP AND CRAB NACHOS (6) — 19

CHICKEN FLAUTAS (4) — 15

CEVICHE | Shrimp | Scallop | Mole Verde — 18

SOPAS Y ENSALADAS

TORTILLA — Cup **8** Bowl **14**

BLACK BEAN — Cup **6** Bowl **9**

HOUSE SALAD — **8**

FAJITA SALAD — **15**
Romaine, cheese, tomatoes, bacon, avocado, dressing on the side.
Add chicken **8** | shrimp **9** | salmon **10** | steak **10**

QUINOA SALAD — **17**
Veggie quinoa, chopped greens, cilantro, pico de gallo, sliced avocado, asparagus, cilantro vinaigrette
Add chicken **8** | shrimp **9** | salmon **10** | steak **10**

AHI TUNA TOSTADA SALAD — **25**
Mixed greens, cilantro vinaigrette, tostada, guacamole, slaw, seared Ahi tuna, cilantro, pico de gallo, cotija cheese, peanut mole

CALLAIS SALAD — **26**
Grilled shrimp, fried shrimp and fried crawfish, romaine, pico, avocado, marinated slaw, cotija and shredded cheese

Dressings - Italian, Poblano Ranch, Salsa Macha Vinaigrette, Cilantro Vinaigrette, or Keto Creamy Avocado

TAPAS

Small plates are a great way to sample with friends

ASPARAGUS & FETA TAMAL — 15

PORTOBELLO QUESADILLA — 15
Portobello mushroom and sautéed onions

DOS TOSTADAS — 14
Guacamole & black bean, lettuce, cheese, tomatoes

JACKFRUIT ENCHILADAS (2) — 14
Topped with mole rosa

CHICKEN CHIMICHANGA — 14

LA CRAWFISH TACOS — 15

BEEF RELLENO — 14

TRADITIONAL BEEF & BEAN BURRITO — 16

THREE PORK TAMALES — 14

SHRIMP, SPINACH & PICO FLATBREAD — 15

CEVICHE WONTON TACOS (3) — 16

TACOS

Tortilla option of corn, flour, wheat or lettuce

VEGGIE — 18
Fried avocado, portobello mushroom, jackfruit, slaw, pico de gallo, cilantro, avocado, cotija cheese, tomatillo sauce

MONTERREY — 19
Birria, chicken, pork, lettuce, grated cheese, tomatoes

COASTAL — 24
Grilled salmon or Ahi tuna, slaw, cilantro, pico de gallo, sliced avocado, cotija cheese, pistachio mole

CABO — 24
Grilled or fried redfish, slaw, cilantro, pico de gallo, sliced avocado, cotija cheese, peanut mole

DEL MAR — 27
Grilled shrimp, fried crawfish, fried shrimp, slaw, avocado, pico de gallo, cotija cheese, tomatillo sauce

DUCK — 27
Seared duck breast, slaw, cilantro, pico de gallo, cotija cheese, sliced avocado, chimichurri sauce

FRISCO — 27
Grilled skirt steak, sautéed onions, cilantro, pico de gallo, cotija cheese, avocado, chimichurri sauce

BOWLS

POWER BOWL — 16
Purple arroz, black beans, sautéed spinach, tomatillo sauce, sautéed onions, sliced avocado, cotija cheese, pico de gallo
Add jackfruit **8** | chicken **8** | shrimp **9** | salmon **10** | steak **10**

QUINOA POWER BOWL — 17
Veggie quinoa, black beans, sautéed spinach, chimichurri sauce, sautéed onions, sliced avocado, cotija cheese, pico de gallo
Add jackfruit **8** | chicken **8** | shrimp **9** | salmon **10** | steak **10**

BROCCOLI & BRUSSEL SPROUT BOWL — 17
Broccoli and brussel sprout mash, sautéed spinach, peanut mole, sautéed onions, pico de gallo, sliced avocado, cotija cheese
Add jackfruit **8** | chicken **8** | shrimp **9** | salmon **10** | steak **10**

CAULIFLOWER BOWL — 17
Cauliflower mash, black beans, sautéed spinach, sautéed onions, tomatillo sauce, sliced avocado, cotija cheese, pico de gallo
Add jackfruit **8** | chicken **8** | shrimp **9** | salmon **10** | steak **10**

SWEET POTATO MASH BOWL — 17
Sweet potato mash, sautéed spinach, sautéed onions, salsa macha, pico de gallo, sliced avocado, cotija cheese
Add jackfruit **8** | chicken **8** | shrimp **9** | salmon **10** | steak **10**

Eat Fit BR items meet the nutritional criteria designated by Ochsner Health System in partnership with the Blue Cross and Blue Shield of Louisiana Foundation. Visit EatFitBR.com or ask your server for more information.

QUESADILLAS

All dressed with lettuce, grated cheese, tomatoes, chives, guacamole, sour cream on flour tortillas or
Substitute wheat **1** / **Add** spinach **1** / **Add** elote **3**

VEGGIE — 19

JACKFRUIT — 19

PULLED PORK — 19

CHICKEN — 19

SHRIMP & CRAB — 22

SHRIMP & PORTOBELLO — 24

BIRRIA with au jus — 25

FAJITAS

CHICKEN — 24

SHRIMP — 26

STEAK — 30

TRIO — 39
Served with tortillas, sautéed onions, grated cheese, guacamole, pico de gallo, beans

JACQUES PROTEIN — 39
Duck breast, skirt steak, birria, guacamole, sour cream, pico de gallo, grated cheese

ESPECIALIDADES

Protein driven dishes

MEXICAN STIR FRY 15
Sautéed squash, zucchini, portobello mushrooms, rice, queso, sautéed onions
Add jackfruit 8 | chicken 8 | shrimp 9 | salmon 10 | steak 10 | trio 13

IDEAL STIR FRY 15
Pan sautéed broccoli, zucchini, green bell pepper, spinach, side of chimichurri sauce
Add jackfruit 8 | chicken 8 | shrimp 9 | salmon 10 | steak 10 | trio 13

SCALLOP CON MOLE VERDE 31
Seared honey glazed scallops, mole verde, grilled shrimp, avocado
Suggested pairing La Adelita Anejo Cristolino

CARNE 34
Two skirt steak filets served over sautéed spinach, portobello mushrooms, potato spears, chimichurri sauce | *Suggested pairing Duckhorn Cabernet*

TAMPICO 31
Habanero honey glazed salmon over sautéed spinach with pistachio mole, sliced avocado, roasted carrots | *Suggested pairing Don Fulano Blanco*

PESCADO 31
Sweet potato crusted fried redfish over purple rice, shrimp & crab, sliced avocado, cotija cheese (Grilled option available) | *Suggested pairing 1800 Cristolino*

MOLE NEGRA CON POLLO 30
Grilled chicken, purple arroz, mole negra, sesame seeds, cotija cheese, sliced avocado, fried plantains | *Suggested pairing Ilegal Mezcal Añejo*

COMBINACIONES

ENSENADA 36
Fried soft shell crab, shrimp & crab, queso, skirt steak, sautéed onions, sliced avocado

PUEBLA 35
Panko crusted poblano chili relleno, grilled skirt steak, mole verde, spicy peanut mole, grilled shrimp, potato spears | *Suggested pairing Casa Obsidiana Reposado*

CAMARONES 33
Spinach and feta stacked enchiladas, mole verde, grilled shrimp, portobellos, cilantro, sliced avocado, cotija cheese, potato spears | *Suggested pairing Komos Reposado Rosa Tequila*

PACIFICO 35
Skirt steak taco al carbon, shrimp & crab chili relleno, sautéed onions
Suggested pairing Codigo Repposado

VERACRUZ 30
Shrimp & crab enchilada, pork enchilada with tomatillo sauce, steak enchilada with chili ancho sauce, topped with guacamole, sour cream, shredded lettuce

CANCUN 30
Shrimp & crab enchilada, crawfish & spinach enchilada, guacamole, crawfish taco
Suggested pairing De Cote Inedito Blanco Blend

ISLA 26
Two grilled chicken enchiladas, mole rosa, sliced avocado, cilantro, black beans, purple rice
Sub birria 2 | mole negra 2

LA CENA 26
Cheese enchilada, birria enchilada, pork tamale topped with chili ancho sauce, cheese, beans, rice, beef taco | **Add** fried egg 2

SIDES

SWEET POTATO MASH 6 | CAULIFLOWER MASH 6 | VEGGIE QUINOA 6 | FRIED PLANTAINS 6
GRILLED ASPARAGUS 6 | ROASTED BRUSSEL SPROUT & BROCCOLI MASH 6

LUNCH SPECIALS 11am - 3pm

UNO 16
Two beef enchiladas & two pork tamales, chili ancho | **Add** fried egg 2

DOS 16
Grilled chicken & black bean burrito topped with tomatillo sauce, lettuce, tomatoes

TRES 18
Two shrimp & crab enchiladas, guacamole tostada

QUATRO 15
Sautéed broccoli, zucchini, portobello, green bell peppers, side of black beans, chimichurri, sliced avocado

CINCO 18
Steak taco al carbon, sautéed onions, beef enchilada, beans, rice

SEIS 17
Grilled chicken breast, queso, rice, sautéed onions, sautéed squash & zucchini

SIETE 16
Cracklin Nachos topped with ground meat and queso, fully dressed | **Substitute** steak 3

OCHO 18
Grilled redfish in chipotle salsa, Mexican rice, sautéed squash & zucchini

Mestizo Restaurant is proud to have served the Baton Rouge community for 25 years. I am humbled by your support and patronage. Thank you for allowing us to be part of your family.

With gratitude,
Jim Urdiales

HAPPY HOUR
EVERYDAY 2 - 5 PM

ANY BOTTLE OF WINE	**½ Price**
ANY THREE TAPAS	27
MEXICAN SPARKLING	27
APPETIZER EXTRAVAGANZA 2 Duck Empanadas | Small Guacamole 2 Chicken Flautas | Small Queso | Small Elote	27
TACO SAMPLER 2 Beef Tacos | 2 Crawfish Tacos 2 Grilled Chicken Tacos | 2 Grilled Shrimp Tacos	27
MARGARITA SAMPLER *(8 oz each)* Strawberry | Mango | Pomegranate	27

CARAFES

House Margarita	15
Top Shelf Margarita	19
Skinny Margarita	16
Sangria	15

BEER LIST *($1 off during Happy Hour)*

IMPORTS | 6
Dos Equis Amber
Dos Equis Lager
Sol
Corona Extra
Corona Non-Alcoholic
Modelo Especial
Modelo Negra

DOMESTICS | 5
Bud Light
Michelob Ultra
Miller Lite

**20% gratuity will be added for parties of 6 or more*

LUNCH SPECIALS 11am - 3pm

UNO 16

Two beef enchiladas & two pork tamales, chili ancho | **Add** fried egg 2

DOS 16

Grilled chicken & black bean burrito topped with tomatillo sauce, lettuce, tomatoes

TRES 18

Two shrimp & crab enchiladas, guacamole tostada

QUATRO 15

Sautéed broccoli, zucchini, portobello, green bell peppers, side of black beans, chimichurri, sliced avocado

CINCO 18

Steak taco al carbon, sautéed onions, beef enchilada, beans, rice

SEIS 17

Grilled chicken breast, queso, rice, sautéed onions, sautéed squash & zucchini

SIETE 16

Cracklin Nachos topped with ground meat and queso, fully dressed | **Substitute** steak 3

OCHO 18

Grilled redfish in chipotle salsa, Mexican rice, sautéed squash & zucchini