



ALISIOS
mexican cocina



The Alisios trade winds carried more than ships—they carried the flavors of Mexico to the world. The tomato, the chili, and the vanilla journeyed across oceans to shape distant cuisines.

At Alisios, we follow their path home. Our dishes are where these flavors reunite—a mole warmed with Southeast Asian spices, a ceviche brightened by the Mediterranean.

Alisios is not merely a restaurant. It is a quiet celebration of our roots. Although the ingredients have traveled, they never truly left their home. They simply return(ed) richer, and with tales to share.

We invite you to travel, listen, and share a meal with your neighbors at Alisios.

MODERN MEXICAN FARE

The Journey Home

MARGARITAS

HOUSE MARGARITAS

Non-alcoholic ^(N/A) Version Available

Pineapple/Piña 16/12^{N/A}
Mezcal, pineapple, agave, lime, chili tincture, lava salt rim, chile de árbol

La Tóxica 16
Hibiscus & cinnamon-infused reposado tequila, coconut cream, agave, lime, prickly pear-lechera foam.

Maracuyá 16/12^{N/A}
Mezcal, passionfruit purée, Chinola passionfruit liqueur, Aperol, lime, jalapeño, chili rim.

Sandía 16/12^{N/A}
Blanco tequila, Avuá Amburana cachaça, Xila Extra Picante Mexican aperitif, watermelon agave, lime, mint salt.

Tamarindo 16/12^{N/A}
Blanco tequila, tamarind agave, lime, tamarind chamoy straw, Tajín.

COCKTAILS

Cantarito 18
Blanco tequila, grapefruit, orange, lemon, lime, Topo Chico, Squirt, Tajín, chamoy.

Trip To Mexico 16
Metiche Salmiana mezcal, guajillo-infused Aperol, Strega liqueur, citric mango.

Elote Old Fashioned 18
Grilled corn-infused bourbon, Nixta corn liqueur, Jerry Thomas bitters.

Paraíso Blanco 18
Pelacanas Mexican rum, coconut cream, pineapple, Green Chartreuse, lemon, toasted coconut flakes.

Lassi & Agave 22
Blanco tequila, cardamom gin, mango eau-de-vie, Cocolone yogurt, coconut milk, lime, mango olio.

Mazapán Carajillo 16
Reposado tequila, Mazapán, Licor 43, Tia Maria coffee liqueur, espresso.

Brain Freeze Paloma 16
Tequila Blanco, Grapefruit, Lime, Squirt soda.

LOW PROOF FIZZY

Blood Orange Spritz 14

Lemon Grass Spritz 14
Cocchi Americano, Lemongrass, Elderflower, coconut water.

ZERO PROOF

Horchata Abuelita 8

Jamaica 8

Mexican Coke 6

Mexican Sprite 6

Topo Chico 6

Jarritos 6

Saratoga Sparkling & Still (828 ML) 10

Fresh-Squeezed Juice 6
Choose from orange, cranberry, passion fruit, grapefruit, prickly pear, or pineapple.

Café de Olla 8

Moon Over Cancun 6
Peach, passionfruit, bright.

Real Fruit 6
Hibiscus, Strawberry, Blackberry.

BEER**MICHELADAS** 12**BEERS ON DRAFT** 22oz 12

Negra Modelo, Dark Lager · 5.4% ABV

Pacífico Mexican Pilsner · 4.4% ABV

Estrella Jalisco Premium Pilsner · 4.5% ABV

Pachuco, Mexican Lager, Alameda Brewing · 4.8% ABV

Elysian Space dust IPA · 8.2% ABV

Burma Ale, Tea Beer, Alameda Brewing · 4.8% ABV

BOTTLE BEERS 10

Corona Pale Lager · 4.6% ABV

Modelo Especial Pilsner · 4.4% ABV

Bohemia Golden Style Lager · 4.7% ABV

Corona Non-Alcoholic Beer · 0% ABV

IMPORT MEXICAN WINES**SPARKLING** Glass / BottleMas Fi, Cava 12/44
Catalonia, SpainSt Buena Vida N/A Organic Sparkling Wine 12/44
Spain

Veuve Clicquot Champagne Brut (Bottle)150

ROSÉ Glass / BottleTablas Creek Rosé 14/52
Paso Robles, CA, 2024 (Draft)Dominio de Las Abejas, Nebbiolo Grenache 18/68
Valle de Guadalupe, México, 2024**WHITE** Glass / BottleFinca La Carrodilla, Sauvignon Blanc 16/60
Valle de Guadalupe, México, 2024Monte Xanic Chardonnay 16/60
Valle de Guadalupe, México, 2024Burgans, Albariño 14/52
Rías Baixas, Galicia, Spain, 2024Casa Madero White Blend 14/52
Parras Valley, Coahuila, México, 2024**RED** Glass / BottleFinca La Carrodilla Red Blend, Canto de Luna 18/68
Valle de Guadalupe, México, 2023Lomita, Cabernet Sauvignon 16/60
Valle de Guadalupe, México, 2023Bodegas Faustino, Crianza 14/52
Rioja, Spain, 2021Casa Madero 3V Red Blend 17/64
Parras Valley, Coahuila, MéxicoDel Toro Tempranillo (Bottle) 145
Columbia Valley, Washington, 2023

APPETIZERS

Guacamole & Tlayudas 17.75

Lime, serrano, cilantro, house made charred lemon oil, sea salt. Served with house-made blue corn tlayudas and agave-roasted grasshoppers.

Queso Fundido (Melted Cheese) 17.75

Melted Oaxaca quesillo, squash blossom, grilled chorizo, huitlacoche, side of tortillas.

Smoked Oyster 19.75

Three oysters, warm poblano cream, Oaxaca cheese foam, citrus oil, edible shell.

Corn 3 Ways 16.75

Sweet corn tuile, buttery corn, popcorn cream, queso panela, chili oil, lime zest.

Carnitas & Chicharrón Huarache 18.75

Heritage chicharron, confit carnitas, tomatillo serrano salsa, over a house-made huarache.

Blue Corn Chicken Tetela (Empanada) 16.75

Triangular blue corn masa pocket, chicken tinga, micros salad, jalapeño salsa.

Salsa Flights 11.75

Morita chili salsa, salsa macha, salsa verde. Served with warm heirloom tortillas.

Add handmade quesadillas +8.

FRESH & COLD

Hamachi & Shrimp Aguachile 23.75

Wild shrimp & hamachi, green serrano citrus marinade, smoked red chili aguachile, squid ink emulsion, avocado, compressed cucumber, pomegranate.

Red Snapper Ceviche 21.75

Red snapper, heirloom tomato, charred lime citrus marinade, grilled mango, chili oil, avocado, tostadas.

Shrimp Cocktail 19.75

Marinated shrimp, Mexican cocktail sauce, pico de gallo, cucumber, avocado.

Caesar Salad *invented in Tijuana 1924 14.75

Little gem lettuce, Caesar dressing foam, parmesan crisps, sourdough crostini.

Add avocado +3 | chicken +5 | shrimp +8 | steak +10.

Valley of Flowers Salad 14.75

Butter lettuce, seasonal fruit, prickly pear vinaigrette, toasted pumpkin seeds, queso fresco, edible blossoms.

Add avocado +3 | chicken +5 | shrimp +8 | steak +10.

MAIN COURSES

All plates served with a side of rice and heirloom beans.

Beef & Desert	41.75
Dry aged prime flap steak (arrachera), roasted cactus salsa, mezcal veal reduction, pickled onion petals, corn purée.	
Fish & Ink	35.75
Seared halibut, poblano spinach sauce, fish skin tuile, radish & citrus salad, squid ink oil.	
Bird & Ash Organic Chicken or Duck Breast	35.75 / 41.75
Served with black mole, corn ash, and seasonal vegetables.	
Octopus & Jungle	35.75
Grilled Spanish octopus, tamarind glaze, charred seasonal vegetables, cilantro oil, squid ink drizzle.	
Roots & Belly	33.75
Beer-braised pork belly, carrot mole foam, grilled spring onion, radish, pork jus reduction.	
Garden Vegetables	23.75
Market vegetables, peppers, pistachio & pumpkin seed "soil," ancho tamarind glaze, charred scallion crema.	
Shrimp & Poblano Enchilada	28.75
Wild shrimp, roasted poblano cream, Monterey Jack cheese, micro cilantro.	

TACOS

Individual/handmade heirloom corn

House Al Pastor	7.75
Achiote marinated pork, avocado purée, pickled onion, red salsa.	
Taco de Alisios	13.75
Crispy cheese crust, Wagyu beef, chili aioli, red salsa.	
The Belly	9.75
Pork belly, pineapple pico de gallo, morita salsa.	
Smoked Tuna	8.75
Smoked tuna, salsa macha, avocado, roasted tomato salsa.	
Spicy Shrimp	8.75
Spicy butter shrimp, cabbage, crema, pico de gallo.	
Braised Tongue	9.75
Braised beef tongue, salsa verde, onion, cilantro.	
Wild Mushroom	7.75
Seasonal mushrooms, salsa verde, fresh herbs.	
Quesabirria	9.75
Braised beef, consommé glaze, Monterey Jack cheese, cilantro, onion.	

BRUNCH

Saturday through Sunday | 10 AM to 3 PM

GOOD MORNING DRINKS

Mimosas (Single) **12/** (Flight) **18/**(Bottle) **22**
Orange juice, grapefruit, passion fruit, pineapple, prickly pear, cranberry.

Bloody Maria **14**
Tequila, bloody Maria mix, lime, chili rim.

Mazapán Carajillo **14**
Reposado tequila, Mazapán, Licor 43, Tia Maria coffee liqueur, espresso.

APPETIZERS

Salsa Flights **11.75**
Morita chili salsa, salsa macha, salsa verde. Served with warm heirloom tortillas.
Add handmade quesadillas +8

Guacamole & Tlayudas **17.75**
Lime, serrano, cilantro, house made charred lemon oil, sea salt. Served with house made blue corn tlayudas and agave roasted grasshoppers.

Queso Fundido/Melted Cheese **17.75**
Melted Oaxaca quesillo, squash blossom, grilled chorizo, corn smut, side tortillas.

Smoked Oyster **19.75**
Three oysters, warm poblano cream, Oaxaca style foam, citrus oil, edible shell ash.

Corn 3 Ways **16.75**
Sweet corn custard, masa crumble, popcorn crema, fresh cheese, chili oil, lime zest.

Carnitas and Pork Rind Huarache **18.75**
Heritage pork rinds, confit carnitas, tomatillo serrano salsa, over a house-made oblong masa base.

Blue Corn Chicken Tetela / Empanada **16.75**
Triangular blue corn masa pocket, chicken, black mole, Mexican pepper leaf oil, fresh jalapeño salsa.

BRUNCH FAVORITES

Caesar Salad *invented in Tijuana 1924 **14.75**
Little gem lettuce, anchovy foam, parmesan crisps, sourdough crostini.
Add avocado +3 | chicken +5 | shrimp +8 | steak +10.

Valley of Flowers Salad **14.75**
Butter lettuce, seasonal fruit, tuna & prickly pear vinaigrette, toasted pumpkin seeds, fresh cheese, edible blossoms.
Add avocado +3 | chicken +5 | shrimp +8 | steak +10.

Red or Green Chilaquiles **19.75**
Corn tortilla chips, red or green salsa, Oaxaca cheese, onion, egg.
Add avocado +3 | chicken +5 | shrimp +8 | steak +10.

Divorced Eggs **18.75**
Eggs over crispy tortillas with green and red salsa, beans, and vegetables.

Huevos Rancheros **18.75**
Pinto bean purée, chorizo, pico de gallo, avocado mousse, salsa molcajete, cilantro criollo, egg, bean and tomato consomé.

Carnitas **24.75**
Pork carnitas, green salsa, pickled onions, beans, and rice.

Heirloom Corn Pancakes **18.75**
House-made heirloom corn pancakes, agave vanilla syrup, smoked totonoxtle sugar powder, popcorn compound butter.

Mexican Sweet Bread French Toast **18.75**
Orange and vanilla brioche, sweet bread sugar, sweetened condensed milk, house-made hibiscus and berry compote.

TACOS

Individual/handmade heirloom corn

House Al Pastor	7.75
Achiote marinated pork, avocado purée, pickled onion, red salsa.	
Taco de Alisios	13.75
Crispy cheese crust, Wagyu beef, chili aioli, red salsa.	
The Belly	9.75
Pork belly, pineapple Pico de Gallo, morita salsa.	
Smoked Tuna	8.75
Smoked tuna, salsa macha, avocado, roasted tomato salsa.	
Spicy Shrimp	8.75
Spicy butter shrimp, cabbage, crema, pico de gallo.	
Braised Tongue	9.75
Braised beef tongue, salsa verde, onion, cilantro.	
Wild Mushroom	7.75
Seasonal mushrooms, salsa verde, fresh herbs.	
Quesabirria	9.75
Braised beef, consommé glaze, Monterey Jack cheese, cilantro, onion.	

HAPPY HOUR BITES

Monday through Friday | 3 PM to 6 PM

Tuna Puffs	14.75
Puffed smoked tuna tostadas, salsa verde, pickled onion, avocado crema.	
Mexican Puerco Tostada	14.75
Blue corn tlayuda, Oaxaca cheese, pinto beans, pickled onion, avocado crema, salsa roja, adobado pork.	
Oysters on the Half Shell	14.75/27
Three or six oysters, apple and serrano mignonette, jamaica pearls.	
Chilled Black Octopus	14.75
Tender chilled octopus, black chili lime aguachile, cucumber, avocado, pickled onion.	
Duck Confit Flautas	14.75
Three flautas, duck confit, potato, mole rosa, lettuce, queso fresco, onion.	



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By The Team Behind [Burma Superstar](#) & [Burma Love](#)