

Events & Private Dining

¡CELEBRACIÓN ALL YEAR!

We love celebrations! That is why we have a private dining room, the Espadín Room and a large community table in our Main Dining room. **Mezcalito is a place to unwind after work, catch up with friends, collaborate with co-workers, and celebrate with family.** Our intimate private dining room and main dining community table seats up to 18 guests however if your family is anything like ours 18 seats is not enough! We offer a full restaurant buy-out. **Contact us today to book your next event!**

www.mezcalitosf.com/private-dining

WHAT'S THE DIFFERENCE BETWEEN PRIVATE DINING AND LARGE PARTY?

Service, food and drinks are the same.

Private Events are hosted in our upstairs private Espadín room. In our private room you have private space to host, converse and dine with your party. Your guest can sit while dining and opt to walk around to mingle. Max capacity of 18 people.

Large Parties are hosted downstairs in our Main Dining Room amongst the buzz and vibe of all our guests. You will be seated at our hi-top community table. All guests must be seated during service due to space and allow normal service to continue with all our guests. Max capacity of 12 people.

For a Buyout you will have access to our Main Dining Room, Bar, Lounge area, Outside patio and upstairs Private Espadín Room. Max capacity of 100 people. Pre-set menu and Pass appetizers available.

IS THERE A MINIMUM?

Our Food and Beverage minimum is \$60 per person. If the minimum is not met the remainder will be charged as a “room rental fee”. Food and Beverage minimum does not include the local sales tax, San Francisco Mandates, and gratuity of 20%.

The restaurant buyout fee will vary depending on the day of week.

IS THERE A DEPOSIT CHARGED TO BOOK A PRIVATE EVENT?

Yes, a valid credit card must be provided to hold your event. 50% of your total will be charged to hold your reservation. Your reservation is not guaranteed until a dining contract and credit card authorization is submitted.

CAN A PRIVATE PARTY HAVE SEPARATE CHECKS?

We have a strict **max of 3** credit card split policy.

ARE VEGETARIAN/VEGAN OPTIONS AVAILABLE?

Yes, We have vegetarian options and limited vegan options.

ARE GLUTEN FREE OPTIONS AVAILABLE?

Although we are not a gluten free facility **many dishes are gluten free.**

CAN WE CHOOSE ANYTHING FROM THE DINNER & BEVERAGE MENU?

Yes

MEZCALITO

www.mezcalitosf.com

Food & Beverages



Spirits & flights





COCKTAILS





HOUSE ORIGINALS

- SHAKEN & CITRUSY - 14


Pepeniyo mezcal, cucumber, cilantro, serrano chile, lime, agave  served up


Hard Watermelon Fresca blanco tequila, watermelon, lemon, ginger, volcanic lava salt  crushed & cubed ice


Hibiscus Sour mezcal, elderflower, lemon, egg whites, hibiscus cordial  served up

Hulk Smash! gin, cucumber, lime, egg white, ginger  crushed ice

Final Flight vodka, lemon, Elderflower, Luxardo, Cava, hibiscus  served up

Kitchen Sink bourbon, Argonaut Brandy Santa Teresa 1796, sweet vermouth, ginger, lemon, peach, Angostura and Peychauds Bitters  cubed ice

Guava Sour cachaca, guava, lime, egg white, Angostura bitter  served up


Tropic Thunder blanco tequila, passionfruit, habanero, lemon, prosecco  crushed & cubed ice

Oh My Gatos mezcal, Aperol, ginger, lemon  cubed ice

- STIRRED & SPIRITUOUS - 15

“Old Fashioned” Margarita Centenario Reposado, kaffir lime, Angostura, Orange & Mole Bitters  large cube

Crane City mezcal, Cocchi di Torino, Luxardo, Elderflower, absinthe, grapefruit bitters  large cube

Sensei Unión Mezcal, mole, Creole and Sichuan peppercorn bitters, Yamazki 12 year  large cube

We politely decline any modificaitons or substitutions









1 *Consuming raw or undercooked meats, poultry or seafood may increase your risk of food borne illness. 5.75% is added to all food and beverage for San Francisco ordinances.

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






COCKTAILS

HOUSE CLASSICS




- MARGARITAS DE LA CASA -

Daily Margarita (ask about today's special)		cubed ice	14
Bottle of Tequila Margarita (serves 5)			65
Bottle of Mezcal Margarita (serves 5)			65
Tequila Margarita Blanco Tequila, lime, agave		cubed ice	14
Spicy Tequila Margarita lime, agave, habanero		cubed ice	14
Mezcal Margarita mezcal, lime, agave		cubed ice	14
Spicy Mezcal Margarita lime, agave, habanero		cubed ice	14
Cadillac Margarita Centenario Reposado or Unión Mezcal, lime, agave, Grand Marnier, lime salt		cubed ice	17

- SHAKEN & CITRUSY - 14

Paloma classic or spicy, tequila, house made grapefruit soda, lime		cubed ice	
Cantarito mezcal or tequila, citrus, salt, mexican Squirt		cubed ice	
Makrut Lime Mojito rum, mint, Makrut lime		crushed ice	
Espresso martini reposado, cold brew, Mr. Black, Santa Teresa 1796		served up	
Makrut Caipirinha cachaca, Makrut cordial, muddled lime		crushed & cubed ice	

- STIRRED & SPIRITUOUS - 15

Barrel Aged Negroni gin, Carpano Antica, campari, Granada Vallet		large cube	
Barrel Aged Boulevardier bourbon, sweet vermouth, campari, orange bitters		large cube	
Mezcal Vieux Carre mezcal, sweet vermouth, benedictine, bitters, argonaut saloon strength brandy		large cube	

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FOOD

ANTOJITOS

Guacamole (V) 13
Avocado, tomato, onions, jalapenos, queso fresco, yellow corn chips. **Add trio of salsa – 3**

Esquite 12
Sauteed white corn, mayonnaise sour cream, parmesan cheese, lemon and tajan

Cochinita tostadas 16
Slow baked pork, black beans, red pickled onions, sour cream, queso fresco, red suace

Camarones al ajillo 17
Jumbo gulf shrimp, roasted garlic, guacamole

Taquitos de papa 3PC (V) 15
Potato, onion, bell peppers, queso fresco, crema, tomatillo salsa
Add 3shrimp – 6

Taquitos de res 3PC 15
Shredded angus skirt steak, carrots, winter squash, queso fresco, crema, tomatillo salsa
Add 3shrimp – 6

SALADS

Mixta (V) 12
Mixed greens, goat cheese, tomatoes, avocado, roasted garlic dressing

Baby Kale (V) 12
Black quinoa, pumpkin seeds, golden raisins, pecorino, honey lemon vinaigrette

Add Shrimp 7
Grilled fish 7 | Grilled chicken 4

SMALL BITES

Ceviche mixto 18
Red snapper, shrimp, dungeness crab, cucumber, heirloom tomatoes, avocado, lime, shallots, yellow corn tostadas

Scallop tostaditas 6PC 17
Marinated with fresh lime juice, cucumber chili piquin, red onions cured with vinaigrette and pomagranate.

Salmon Tostadas 17
Citrus, chile piquin, leeks, avocado, cucumber, pico de gallo

QUESADILLAS

Choose either a flour or corn tortilla. Served with guacamole & salsa.

Pollo mezquite grilled 16

Carnitas hamsphre braised 16

Verduras (V) squash, onion, corn 16

Steak marinated flap steak 18

Picadillo shredded beef 16

Cochinita slow baked pork 16

SOPES (2)

House made corn masa, queso, crema.

Pollo mezquite grilled 15

Verduras (V) squash, onion, corn 15

Steak marinated flap steak 18

Picadillo shredded beef 16

Carnitas hamsphre braised 17

Cochinita slow baked pork 17

*(V) Vegetarian or can be made vegetarian, please ask your server.
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ENTREES

Mezcalito burger 17

Angus beef patty, smoked gouda cheese, caramelized onion, lettuce, heirloom tomato, potato bun, mustard aioli, side of fries or salad.

add bacon – 3

double patty – 5

add a fried egg – 2

Salmon Burger 19

Avocado, mustard aioli, lettuce, toasted garlic, potato bun with fries or salad.

Enchiladas rojas (V) 22

Free range chicken, corn tortillas, guajillo chili sauce, crema, queso, frijoles, arroz.

SubCHK for

shrimp – 4

steak – 5

carnitas – 2

Enchiladas suizas (V) 22

Free range chicken, corn tortillas, tomatillo chili sauce, queso suizo, crema, frijoles, arroz.

SubCHK for

carnitas – 2

steak – 5

Fajita plate (V)

Bell peppers, onions, guacamole, pico de gallo, black beans, rice, tortillas.

Chicken – 20

Carne Asada – 22

Shrimp – 23

Combo – 25

DESSERT & SIDES

Churros 11

Hibiscus, chocolate, dulce de leche, vanilla bean ice cream.

Sides 5

Guacamole, arroz, frijoles, avocado

* Free chili piquin, chile toreado

TACOS (2)

Grilled fish 18

Mahi Mahi, chipotle aioli, slaw, guacamole.

Grilled Salmon 19

Mango salsa, cilantro, bell peppers, toasted garlic, avocado, and salsa asada

Shrimp Tacos 18

Salsa, leeks, avocado, garlic-chipotle butter on hand made tortillas, red onions

Surf and turf 19

Mexican style shrimp sautéed in garlic butter, flap steak, guac, pico de gallo.

Pescado 17

Alaska cod, beer batter, chipotle, aioli, jalapeño slaw.

Calabacitas 14

Roasted squash, sweet corn, oaxacan cheese, mole verde pipian.

Carne asada 19

Marinated flap steak, onions and salsa verde.

Pastor 15

Marinated pork, salsa roja, roasted pineapple, onion and cilantro.

Grilled chicken 15

Marinated chicken, onions, cilantro, salsa.

Cochinita 15

Slow baked pork, red pickle onions.

PARA COMPARTIR

Carnitas Hampshire braised pork shoulder, frijoles, rice, queso fresco, habanero roasted salsa, tortillas. 19/31

Carne Asada Marinated flap steak, grilled onions, salsa verde, rice, black beans, tortillas. 22/38

Cochinita Pibil Slow baked pork in banana leaves, achiote spices, citrus, pickled red onion, frijoles, queso fresco. 19/31

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WINE

	Glss Bttl		Glss Bttl
- Reds -		- Sparkling -	
Sky side, Pinot Noir , OR Sonoma 2019	15 60	Bouvet, Brut Rosé , Loire Valley, France	13 52
Hess Maverick, Cabernet Sauvignon , Paso Robles 2020	16 64	House Splarkling	12 48
Soft and vail, Tempranillo , Paso Robles, CA 2021	14 56	- Whites & Rosé -	
Belasco de Baquedano, Ar Guentota Malbec , Argentina 2017	13 52	Artesa,	13 52
House Red	12 48	Sauvignon Blanc , Napa Valley, CA 2020	
		Bonterra, Chardonnay , Mendocino, CA 2021	16 64
		House White	12 48
		House Rosé	12 48

ZERO PROOF

Virgin Margarita	6
Guava Fresca	6
Cucumber Cilantro Fresca	6
Watermelon Fresca	6
Mexican Coke	4
Diet Coke	4
House-made Grapefruit Soda	5
House-made Hibiscus Soda	5
Agua de piedra- Mineral Water	4/7

BEER

- Bottles & Cans-	
Elysian Space Dust IPA	7
Modelo Negra	6
Pacifico	6
Lagunitas IPA	7
Golden State Cider	7
Clausthaler non-alcoholic	5
- Draft 16oz -	
Modelo Especial Lager	8
Fort Point Animal IPA	8
Firestone Mind Haze IPA	8
21st Amendmat El Sully	8

HAPPY HOUR

Monday through thursday 5 - 6:30pm | Friday through saturday 4 - 6:30pm

2 off all House Cocktails

Bottled Margaritas Mezcal (45)
Tequila (serves 5) (45)

- Wine -

House Red, White, Rosé and Sparkling 7

- Beer -

16 oz Modelo Especial Draft 6
12 oz Pacifico 5

- Food -

Mezcalito Burger House-ground 10
beef, gouda, caramelized onions,
house sauce, lettuce, heirloom
tomato, potato bun, french fries

Al Pastor Tacos 3PC 10
Achiote marinated pork, salsa, onion,
cilantro, pineapple

Grilled Chicken Tacos 3PC 10
Marinated chicken, onion,
cilantro, salsa

Taquito papa Potatoes, onion, bell 10
pepper, queso fresco, crema, tomatillo
salsa

- Daily Specials, served all day! -

Mezcal Monday \$9 Mezcal
Margarita

Taco Tuesday \$10 Two tacos
for regular menu

Wine Wednesday 1/2 Off all wine
by the bottle

Thirsty Thursday \$12 Shot & Beer
Special

Chiki Friday 1oz shot, 2 for \$14,
3 for \$20, 4 for
\$25, tequila or
mezcal

Rosé Saturday \$7 Select Rosé

Sandia Sunday \$9 Water melon
Margarita

- Daily Mezcal Flights - 22

Daily mezcal flights are two 1 oz
pours served with sal de gusano and
citrus slices, selections vary

Monday Mal bien

Tuesday Leyendas

Wednesday Metiche

Thursday El Jolgorio

Friday Unión

Saturday Los Siete Misterios

Sunday Dixeebe

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