

HISTORY



Born in Texas, 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 rediscover 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.

WEEKDAYS 4PM - 6PM HAPPY HOUR

CAZUELAS

\$6

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

TORTAS

\$11

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

DRAFT BEER

\$4

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

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.

MAÍZ

GF • V Esquite \$15

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

GF Esquite Cuishe \$21

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

GF • V Esquite Negro \$19

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

GF • V Elote Tatemado \$14

Grilled whole white corn on the cob with ginger mayo, queso fresco, chili powder and lime.

QUESADILLAS

La Santa Quesadilla \$24

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 Quesadilla de Guisos \$13

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

GF Quesabirrias \$21

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

TORTAS

Torta de Milanesa \$17

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

Torta de Pastor \$15

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

Torta de Bistek \$20

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

Torta de Carnitas \$16

Bolillo bread with tender carnitas, mayo, tomato, avocado, lettuce, and onion.

GF SOPES \$10

2 corn sopos topped with black beans, lettuce, tomato, onions, cotija cheese, Mexican cream, and a side of salsa verde.

- Add Chorizo - \$2 per sopo
- Add Chicharron en salsa verde - \$2 per sopo

TACOS

GF Tacos de Canasta \$14

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 \$12

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

GF Tacos Olvidados \$18

Bistek sirloin ends slow roasted in beef lard.

GF Solomillo Bistek \$18

Top sirloin topped with cilantro and onion.

GF Lengua \$19

Beef tongue topped with cilantro and onion.

GF • V Tacos de Hongos al Pastor \$14

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

GF Tacos de Arrachera con Chorizo \$16

Grilled Heartbrand Wagyu skirt steak, chorizo, sautéed onions, and fresh salsa verde.

3 TACOS PER ORDER.

GF Tacos de Pork Belly \$12

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

Tacos de Camaron \$19

"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.

GF Tacos Tatemados de Camarón \$15

Shrimp sautéed with onions, tomatoes, poblano peppers, with black beans, melted cheese, cilantro, and finished on the charcoal grill.

PARA EL CENTRO

V: Vegetarian
GF: Gluten Friendly

"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 arracherra (Wagyu Beef), and chicharrón de pork belly served with salsa and tortillas.

Tabla de Antojitos \$36

4 mini quesadillas, 4 mini chicken flautas, half jalapeno cheese sausage, refried beans, guacamole, Mexican cream and tortilla chips.

GF **Tabla del Rey** \$88

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

Con Queso +\$6

GF **La Parrillada Cuishe** \$128

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

PARA EMPEZAR

GF **Salsa Sampler** \$7

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

V **Fideo Seco** \$14

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

GF•V **Queso Fundido** \$17

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

Add Arrachera +\$14

GF **Coctel de Camarón** \$18

Fresh shrimp in a zesty tomato-based sauce with lime, avocado, onions, and cilantro.

DELICIAS DE MEXICO

GF **Escamoles** \$78

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

GF•V **Enchiladas Potosinas** \$16

Corn tortillas dipped in traditional potosina chile sauce, filled with panela cheese and onions, finished with lettuce, fried potatoes and carrots with mexican cream.

GF **Carnitas** \$14

Slow-cooked pork butt simmered in lard with garlic, onion, citrus, bay leaves, served with tortillas and pickled onions

Add Fresh Guacamole +\$6

Carpaccio de Lengua \$19

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** \$13

Fried pork grinds marinated in our green tomatillo sauce.

GF ***Lengua en Salsa Verde** \$18

Beef tongue marinated in our pasilla pepper sauce.

***Mole Poblano con Pollo** \$14

Signature mole poblano with chicken.

GF•V ***Rajas Poblanas** \$12

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

GF•V ***Champiñones a la Mexicana** \$10

Mushrooms sauteed 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.

CHICHARRONES

GF **Chicharron de Pulpo** \$38

Lightly fried mayan octopus served with habanero mayo.

GF **Chicharron de Arracherra** \$38

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

GF **Chicharron de Pork Belly** \$28

Lightly fried pork belly with a jalapeno marmalade.

FUERTES

V: Vegetarian
GF: Gluten Friendly

"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** \$39
Mexican coast octopus cooked al pastor adobo style with roasted pineapple chutney.
- GF **Salmon** \$30
Ginger-mayo marinated salmon steak on a bed of caesar salad.
- GF **Tuetanos** \$36
Three bone marrow topped with sirloin chicharron.

- GF **Ribeye** \$65
14 oz Wagyu style angus ribeye with sea salt and cambray potatoes.
- GF **Tomahawk** \$168
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** \$16
Roasted cauliflower with a chipotle mayo and chapulin seasoning.

CASEROS

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

- GF **Arrachera** \$34
Grilled Heartbrand Wagyu skirt steak served with bulb onions, rice, beans and tortillas.
- GF **Filete a la Pimienta** \$42
8oz Wagyu style beef filet with pepper cream sauce.
- Torta de filete Wagyu** \$28
Wagyu style beef with pepper cream, sauted mushroom, onions and cheese.
- Milanesa** \$19
Thinly sliced and lightly breaded Heartbrand beef sirloin with avocado, slices of tomatoes and a lime wedge.
- GF **Enchiladas** \$17
Enchiladas filled with chicken topped with salsa, cheese and mexican cream, with a side of rice and refried beans.

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

- GF **Flautas** \$15
Fried corn tortillas rolled with chicken and served with mexican cream, queso fresco, lettuce and tomatoes, with a side of rice and refried beans.

Ahogadas (Topped with sauce) +\$3

SOPAS Y ENSALADAS

- Ensalada Caesar** \$14
Chef's original recipe with house made anchovy Caesar dressing.
Camaron +\$9
Arrachera +\$14
- GF **Birria** \$20
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
- Sopa de Tortilla** \$11
Tomato-and-chile broth made from roasted tomatoes, guajillo and pasilla chiles, with fresh epazote, served with crispy tortilla strips, avocado, panela cheese, and chipotle.

PARA ACOMPAÑAR

Sides – 6

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

Sides – 9

Wagyu Jalapeño Cheese Smoked Sausage

Sides – 3

Tortillas de Harina
Tortilla de Maíz
Mini Tortillas
Salsa de Habanero
Salsa Verde Cremosa
Salsa Verde

SOBREMESA

V: Vegetarian
GF: Gluten Friendly

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 ————— \$15

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 ————— \$12

Maria cookies layered with cajeta.

✓ Tres leches de Café ————— \$15

Tres leches sponge soaked in a smooth blend of milk, and espresso. (Make it Carajillo style Flambee Licor 43 +\$3)

DIGESTIVO

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

WEEKLY PROMOS



TACOS & TEQUILA TUESDAY

- Tacos (Exclude lengua) — \$9
- Paloma — \$6
- Ranch Water — \$6
- Jose Cuervo T. 2 Oz — \$6

TORTAS & CHELAS

WEDNESDAY

- Tortas (Exclude Beef Steak) — \$11
- Draft Beer — \$4
- Micheladas — \$6

MEZCAL THURSDAYS

50% OFF
Mezcal Neat
All Day

PRECOPEO FRIDAYS

- \$100 Bottle Special - Jose Cuervo Tradicional (Repo o Blanco) + Mixers + Papas a la Diabla.
- \$6 Shots Jose Cuervo Tradicional Blanco o Reposado.

HOY TOCA TABLA SUNDAY

Tablas
20% OFF

LUNCH AT CUISHE

EVERY DAY 12-4PM

ASK YOUR WAITER ABOUT OUR SPECIAL MENU.

- Tortas
- Tacos
- Enchiladas
- Coctel de camaron
- Sopas Benedictinos
- Birria
- Chilaquiles
- Huevos Poblanos

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 Akul Mezcal, lime and dehydrated jalapeño.

ACAPULCO \$17

400 Conejos Mezcal, guava puree and lime.

SAN LUIS \$13

Akul Gusto Batch Mezcal, fresh mandarin, lime, and grapefruit salt.

OAXACA \$14

Akul Gusto Batch Mezcal, tamarind and mole salt rim.

SAN MIGUEL DE ALLENDE \$13

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

MERIDA \$18

Akul Gusto Batch Mezcal, J.C Tradicional blanco, passion fruit, and St. Germain.

CERVECERÍA

Tradional 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.

BANDERITA

A tribute to the mexican flag, verde, blanco y rojo; Three shooter shots with your choice of Tequila, lime juice and house sangrita. *Choice of Tequila* + \$3

COCTELES

Viejo Mexico \$16

Abasolo Whiskey, Nixta Elote Licor and Xocolat Mole Bitters.

Uruapan \$12

Uruapan Mexican Rum, Coconut cream, pineapple and lime.

CHUPITOS \$26

Round of 6 frozen shots

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

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

Traditional Mexican 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 Tradicional blanco Tequila , fresh pomegranate, lemon, topped off with cava.

AGUASCALIENTES _____ \$16

Jose Cuervo Tradicional Blanco, fresh watermelon, lime, infused ancho chili, with a cricket salt rim and roasted rosemary garnish.

CUERNAVACA _____ \$16

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

D.F. _____ \$17

Jose Cuervo Tradicional Blanco, Akul Gusto Batch Mezcal espadin Mezcal, mango, passionfruit, grapefruit, orange liqueur and a worm salt rim.

La Paz _____ \$14

Lalo Tequila, muddled strawberry, pineapple and lime

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 Weber (Blue Weber 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?”

WHITES

	Glass	Bottle
Casa Madero Chardonnay, Valle de Parras Mexico	\$9	\$32
Casa Jipi Sauvignon Blanc, Baja California Mexico	\$13	\$42
El Bajio Viognier, Queretaro Mexico	\$12	\$36
Norton, Chardonnay 1895, Lujan de Cuyo, Argentina	\$9	\$29
Torresela Pinot Grigio, Veneto Italy	\$10	\$30
Stella, Moscato, Sicily, Italy	\$8	\$28

SPARKLING

	Glass	Bottle
Campo Viejo, Cava Brut, Penedes, Spain.	\$9	\$29
Campo Viejo, Cava Rose, Penedes, Spain.	\$9	\$29
Taittinger Champagne, Champagne, France	-	\$98

ROSE

	Glass	Bottle
Casa Madero V Cabernet Sauvignon Rose, Valle de Parras Mexico	\$9	\$32

REDS

	Glass	Bottle
Casa Madero 3V, Valle de Parras Mexico	\$13	\$42
Bodega Los Cedros Tuma, Coahuila Mexico	-	\$82
Ernesto Catena Animal Malbec, Mendoza Argentina	\$13	\$42
Sea Sun, Pinot Noir, California	\$12	\$38
Caymus, Cabernet Sauvignon, Napa Valley, California	-	\$126
Alexander Valley, Merlot, California	-	\$38

PORTS

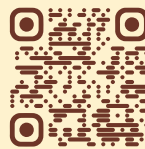
	Glass	Bottle
Taylor Fladgate Tawny, Port 10 Year, Vila Nova de Gaia, Portugal.	10	-
Taylor Fladgate Tawny, Port 20 Year, Vila Nova de Gaia, Portugal. Italy.	16	-

JUEVES DE DESPECHO

**SING IT OUT LOUD WITH EVERYONE
AND LET'S HEAL TOGETHER!**

EVERY MONTH 8PM

COCKTAILS, FRIENDS, MEXICAN
STREET FOOD, AND YOUR FAVORITE
LATIN HEARTBREAK ANTHEMS!



RSVP NOW!

COVER \$ 12/PP

BOOK YOUR EVENT

Ask for our Tastings & Unique Experiences

RESERVE YOUR HOLIDAY EVENT OR CATERING
SERVICE TODAY AND LET'S TOAST TO THE
GOOD TIMES AHEAD.

- Private Rooms
- Personalize Menus
- Banquet Requests
- Cocktail Stations
- Catering Service
- Live Music Service



RSVP NOW!

FOR INFORMATION, CONTACT
US AT: GUSTOGROUPUSA.COM
EVENTS@GUSTOGROUPUSA.COM