

N NIXTACO

APPETIZERS + SIDES

CHIPS + GUACAMOLE V GF	12.75
Housemade guacamole. Avocado, serrano chiles, tomato, onion, cilantro, and lime juice. Tortilla chips.	
QUESADILLA V	9.20
Flour tortilla with caramelized Oaxaca cheese.	
ADD CHICKEN IN SALSA VERDE +4.00	
ADD SPICY SHRIMP +6.00	
ADD CARNE ASADA +6.00	
CHICHARRONES GF	8.05
Crispy pork rinds, tajin, served with salsa verde.	
ADD GUACAMOLE +4.00	
REFRIED BEANS GF	8.60
Black beans slowly cooked, and then fried in pork lard with dried chipotles, oregano, cumin topped w/queso fresco.	

SALADS

ADD GRILLED CHICKEN +4.00 ADD CARNE ASADA +4.00	
ADD SPICY SHRIMP +4.00	
HOUSE SALAD GF	13.75
Spring mix, cucumbers, pickled red onions, queso fresco with salsa verde vinaigrette.	

TACOS + BURRITOS

Two tacos, served on nixtamalized 4.5" corn tortillas. **GF**

Burritos are served in a flour tortilla with refried beans and grilled cheese.

	TACOS	BURRITO
CHICKEN GF	16.10	20.10
Shredded roasted chicken simmered in housemade salsa verde, and queso fresco.		
CARNE ASADA GF	18.95	22.95
Grilled hanger steak, grilled cheese, housemade salsa verde, and caramelized onions.		
SPICY SHRIMP GF	18.40	22.40
Shrimp sautéed in butter, serrano chiles, cilantro, lime, and grilled cheese.		
PORK BELLY GF	18.40	22.40
Grilled honey-glazed pork belly, refried beans, grilled cheese, peanut chipotle salsa, and scallions.		
"ROADKILL" GF	17.95	21.95
Shredded pork belly sautéed with serrano chiles, tomatoes, and onions; grilled cheese; and micro cilantro.		
POBLANO + CHEESE V GF	14.95	18.95
Roasted poblano pepper, crema, Oaxaca cheese, and corn.		

COCKTAILS

CASA MARGARITA	16.00	NIXTACO MICHELADA	13.75
El Destilador reposado, orange moonshine, agave, lime.		House Michelada mix, lime, lager	
CHEF'S MARGARITA	20.00	ESPRESSO MARTINI	17.00
Nueve Almas Agave spirit, orange moonshine, agave, lime juice, worm salt rim.		Emilia vodka, cold brew, cinnamon, vanilla, simple syrup.	
NIX BLOODY MARIA	16.00	PINK PANTHER	16.00
Blanco tequila, house made bloody mary mix, tajin rim. Make it a Mary with Emilia House vodka.		Emilia vodka, pineapple, orgeat, cranberry, lime.	

NOTE: Items on our menu may come into contact with peanuts.

GF GLUTEN-FREE **V** VEGETARIAN **VG** VEGAN

WINE

RED

BOGLE MERLOT Clarksburg, CA	16.00
FREAKSHOW CABERNET SAUVIGNON Lodi, CA	15.00
CASA MADERO RED BLEND Parras, Mexico	16.00

SPARKLING + WHITE

SHARFFENBERGER BRUT Mendocino, CA	14.00
BOGLE CHARDONNAY Clarksburg, CA	14.00
CASA MADERO CHENIN BLANC Parras, Mexico	15.00
JUGGERNAUT SAUVIGNON BLANC Lodi, CA	14.00

DRAFT BEER

URBAN ROOTS LIKE RIDING A BIKE West Coast IPA 6.2% ABV	13.00
URBAN ROOTS LUNA DE MIEL Mexican Amber 4.8% ABV	13.00
URBAN ROOTS SMART DECISIONS American Brown Ale 5.3% ABV	13.00
URBAN ROOTS 10 DEGREES czech style lager 3.9% ABV	13.00
RUSSIAN RIVER BLIND PIG West Coast IPA 6.25% ABV	14.50
RUSSIAN RIVER PLINY THE ELDER IPA 8.0% ABV	14.50



NIXTACO strives to support local purveyors and producers. Chef Patricio Wise has been deeply involved with Visit Sacramento in support of Farm-to-Fork practices and annual events such as The Farm To Fork Festival and the Tower Bridge Dinner.

He has also participated in The James Beard Foundation's Chef Bootcamp for Policy and Change, advocating for industry and food-system change.

Nixtaco is proud to join forces with some of the region's most beloved ranchers and producers to bring only the freshest ingredients to SMF.

