



**MEKIKO**  
CANTINA

FRESH MEXICAN

## MERIENDAS

### Island Ceviche **\$19.95**

Ono fish marinated in fresh lime juice & tossed with onion, cilantro and tomato.

### Kalua Pork Nachos **\$16.95**

Freshly made local tortilla chips, topped with Kalua pork, black beans, cheese, guacamole, sour cream & salsa.

### Chip Flights

Fiesta Guacamole, Grilled Salsa, Traditional Salsa **\$15.95**

Grilled Salsa, Traditional Salsa, Pico de Gallo **\$12.95**

### Large Fiesta Guacamole **\$16.95**

Chunky avocado mixed with tomato, onion, cilantro and fresh lime juice. Served with fried tortillas chips.

### Quesadilla **\$12.95**

Large flour tortilla filled with a blend of mild cheddar & Monterey Jack cheese. Served with a side of our traditional salsa.

Add Grilled Chicken **\$16.95** Add Carne Asada **\$18.95**

### Mekiko Taquitos **\$16.95**

(3) rolled crispy tacos, filled with shredded chicken & topped with lettuce, cheese, guacamole & pico de gallo.

## SOPA Y ENSALADA

### Mekiko Tortilla Soup

Traditional chicken tortilla soup, topped with a dollop of sour cream, cilantro & tortilla strips.

Cup **\$8.95** Bowl **\$12.95**

### Fresco Salad **\$12.95**

Fresh crisp greens, corn, black beans, queso fresco crumbles & tortilla strips. Our creamy cilantro dressing served on the side.

Add Grilled Chicken **\$16.95** Add Carne Asada **\$18.95**

### Suprema Salad

Large flour tostada salad bowl, filled with fresh crisp greens, your choice of meat and topped with guacamole, sour cream and pico de gallo.

Shredded Chicken **\$16.95**

Fajita grilled steak and veggies **\$18.95**

### Caesar's T.J Salad **\$16.95**

Fresh romaine topped with grilled chicken and tortilla strips. Our creamy Caesar dressing served on the side.

## FAJITAS

Sizzling platter with strips of onions & bell pepper, & your choice of meat. Served with warm tortillas & your choice of beans & rice.

Fajita grilled chicken & veggies **\$21.95**

Fajita grilled steak & veggies **\$24.95**

Combo includes grilled steak, chicken & veggies **\$24.95**

Fajita grilled shrimp & veggies **\$24.95**

Trio includes chicken, steak, shrimp & veggies **\$29.95**

## MEKIKO'S ESPECIALES

### Tacos Dorado

Two classic hard shell tacos, served with your choice of meat, topped with lettuce, cheese & tomato. Served with a side of traditional salsa.

Shredded Chicken **\$12.95** Shredded Beef **\$14.95**

Combo Shredded Chicken & Beef **\$13.95**

### Street Tacos

(3) California style soft tacos topped with your choice of meat, white onion & cilantro. Served with a side of traditional salsa.

Black Bean and Potato **\$13.95**

Grilled Chicken **\$14.95** Carne Asada **\$16.95**

House Blend of Grilled Veggies **\$13.95**

### Birria Tacos

**\$16.95**

(3) Corn tortillas stuffed with shredded beef, cheese, onion & cilantro. Served with a side of birria dipping broth, traditional salsa & lime wedges.

### Grilled Ono Tacos

**\$18.95**

Two soft corn tortillas filled with grilled Ono, shredded cabbage & topped with cilantro lime crema. Served with a side of traditional salsa & lime wedges.

### Aloha Combination

**\$18.95**

Includes a shredded beef Taco Dorado, cheese enchilada, rice & refried beans. Served with a side of traditional salsa.

### Macho Mekiko Burrito

**\$16.95**

Filled with carne asada, beans De La Olla, rice, onions, cilantro & guacamole. Served with a side of traditional salsa.

### Red Chili Con Carne Burrito

**\$15.95**

Flour tortillas filled with red chili con carne refried beans & cheese. Served with traditional salsa.

### Pollo Enchiladas

**\$18.95**

(2) Shredded chicken enchiladas topped with house red mole sauce, cheddar and Monterey Jack cheese. Served with refried beans & rice.

### Kalua Carnitas Platter

**\$24.95**

Slow cooked pork, rice, black beans & tortillas. Served with a side of guacamole, sour cream & traditional salsa.

### Steak Ranchero

**\$34.95**

Seared and chopped New York steak topped with house Ranchero sauce. Served with rice, refried beans, creamy guacamole & tortillas.

### Surf & Turf

**\$32.95**

Bacon wrapped shrimp & carne asada, served with beans De La Olla, rice & warm tortillas. Served with your choice of spicy Diablo or Garlic butter sauce.

### Camarones Diablo

**\$29.95**

Sauteed Shrimp in a Spicy Diablo sauce, beans De La Olla, rice & warm tortillas. Served with a side of sour cream.

## LADOS

Enjoy your choice of three styles of beans made fresh daily.

<b>Traditional Refried Beans</b>	<b>\$6.95</b>
<b>Beans De La Olla</b>	<b>\$6.95</b>
Whole pinto beans, tomato, onion, cilantro and spices.	
<b>Black Beans</b>	<b>\$6.95</b>
Whole black beans with onion and spices.	
<b>Mexican Rice</b>	<b>\$6.95</b>
Special family secret!	
<b>Creamy Guacamole</b>	<b>\$6.95</b>
<b>Fiesta Guacamole</b>	<b>\$7.95</b>
<b>Sour Cream</b>	<b>\$4.95</b>
<b>Tortillas</b>	<b>\$4.95</b>
(3) Corn or Flour.	

## KEIKE MENU age 10 and under

<b>Taquitos</b>	<b>\$12.95</b>
Two rolled chicken tacos, served with refried beans & rice.	
<b>Cheese Quesadilla</b>	<b>\$12.95</b>
Quesadilla served with refried beans & rice.	
<b>Keiki Burrito</b>	<b>\$10.95</b>
Flour tortilla filled with refried beans & cheese.	

## EL POSTRES

<b>Churro Deliciosa</b>	<b>\$14.95</b>
"Mexican Doughnuts" fried and rolled in cinnamon sugar. Served with chocolate, caramel and strawberry sauce.	
Add one scoop of vanilla ice cream	<b>\$3.95</b>
<b>Mekiko's Helado Y Papas Fritas</b>	<b>\$12.95</b>
One scoop of local vanilla bean ice cream. Served with our homemade tortilla chips sprinkled with cinnamon and sugar.	
<b>Aloha Dessert</b>	<b>\$12.95</b>
Unique weekly. Ask your server for more details.	

## SOFT DRINKS

<b>Coke</b>	
<b>Diet Coke</b>	<b>\$3.50</b>
<b>Sprite</b>	<b>\$3.50</b>
<b>Iced Tea</b> (unsweetened)	<b>\$3.50</b>
<b>Jarritos: Mexican Soft Drinks</b>	<b>\$4.00</b>
Ask your server for available flavors.	

## CERVEZA

<b>BUD LIGHT</b>	<b>\$5.00</b>
<b>MICHELOB ULTRA</b>	<b>\$5.00</b>
<b>MILLER LIGHT</b>	<b>\$5.00</b>
<b>HEINEKEN</b>	<b>\$6.00</b>
<b>BOHEMIA</b>	<b>\$8.00</b>
<b>CARTA BLANCA</b>	<b>\$8.00</b>
<b>CORONA EXTRA</b>	<b>\$8.00</b>
<b>CORONA LIGHT</b>	<b>\$8.00</b>
<b>DESCHUTES FRESH SQUEEZED</b>	<b>\$8.00</b>
<b>DOS XX LIGHT</b>	<b>\$8.00</b>
<b>DOS XX DARK</b>	<b>\$8.00</b>
<b>MODELO ESPECIAL</b>	<b>\$8.00</b>
<b>MODELO NEGRA</b>	<b>\$8.00</b>
<b>MUCHO ALOHA</b>	<b>\$8.00</b>
<b>PACIFICA</b>	<b>\$8.00</b>
<b>TECATE</b>	<b>\$8.00</b>
<b>SOL</b>	<b>\$8.00</b>

## CERVEZA DE BARRIL

<b>MODELO ESPECIAL</b>	<b>\$7.00</b>
<b>MODELO NEGRA</b>	<b>\$7.00</b>
<b>PACIFICO</b>	<b>\$11.00</b>
<b>MEKIKO LAGER - Wakiki Brewing Co.</b>	<b>\$11.00</b>

## VINO

	Glass	Bottle
<b>VINO TINTO:</b>		
Palacios Remonda, 'La Montesa' Crianza, Rioja, Spain 2017.	<b>\$16</b>	<b>\$56</b>
La Flor, Cabernet Sauvignon, Mendoza, Argentina 2017.	<b>\$15</b>	<b>\$52</b>
Montes, Twins, Red Blend, Colchagua Valley, Chile 2016.	<b>\$14</b>	<b>\$49</b>
<b>VINO BLANCO:</b>		
Fillaboa, Albarino, Rias Biexas, Spain 2020.	<b>\$14</b>	<b>\$49</b>
Sonoma Cutrer, 'Russian River Ranches' Chrdonnay, Russian River, Sonoma County, California 2019.	<b>\$16</b>	<b>\$56</b>
Rombauer, Chardonay, Carneros, California 2020.	<b>\$24</b>	<b>\$84</b>
<b>VINO ROSADO:</b>		
Broadbent Vinho Verde Rose.	<b>\$11</b>	<b>\$39</b>
<b>VINO ESPUMOSO:</b>		
Calixo, Camino, Cava, Penedes, Spain NV.	<b>\$10</b>	<b>\$35</b>
Juvev Y Camps, Reserva De La Familia, Brut Naruta, Cava, Penedes, Spain.	<b>\$18</b>	<b>\$63</b>
Avisi Prosecco	<b>\$16</b>	<b>\$56</b>
Gosset, Reserve Brut		<b>Bottle Only \$135</b>

# BEBIDAS

All of our specialty drinks are handcrafted and contain fresh juices

## FLIGHTS

### Margarita Flight **\$25.00**

Try (4) samples of our flight margaritas on the rocks.  
(Each of these can be ordered separately.)

### Guava Lime Margarita **\$14.00**

Tres Agaves Blanco, Guava, Lime, Ginger.

### Mango Habanero **\$14.00**

Tanteo Habanero Tequilla, Mango, Naranja Liqueur, Lime.

### Mekiko Gold **\$14.00**

Cuervo Tradicional Reposado, Giffard Abricot, Ginger, Lime.

### Mekiko Azul **\$14.00**

Jose Cuervo Traditional Plata, Blue Curacao, Naranja Liqueur, Lime, Amaretto.

### Tequila Flight **\$20.00**

Cuervo Traditional Plata, Maestra Dobel Diamante, Herradura Ultra Anejo.

### Mezcal Flight **\$22.00**

XiCaru Silver, Nuestra Solidad San Luis Del Rio, Los Vicos Ensamble.

*(Please no substitutions on the flights.)*

## GRANDE MARGARITA ESPECIALES

### Aloha Margarita **\$18.00**

Don Julio Blanco, Agave, Lemon, Lime, Orange, topped with Grand Marnier.

### Mango Margarita **\$18.00**

Jose Cuervo Traditional Reposada, Mango, Naranja Liqueur, Lime, Chamoy.

## ESPECIALIDADES DE LA CASA

### Coachella Paloma **\$18.00**

Maestro Dobel Diamante, Giffard Pampelmousee, Ginger, Lime, Grapefruit, Mezcal Spritz, Mint.

### Mekiko Mai Tai **\$17.00**

Local Koloa White & Dark Rum, Naranja, Di Saronno Amaretto, Coconut, Pineapple, Orange, Lime, Bittertales Bitters.

### Mekiko Courage **\$18.00**

Gran Centenario Anejo, Xicaru Reposado, Jack Daniel's, Agave, Whiskey Bitters, Orange Bitters.

### Pina Colada **\$16.00**

Local Koloa White Rum, Coconut, Pineapple, Lime.

### Mekiko-Tini **\$12.00**

Local Pau Maui Vodka, Passionfruit, Lemon.

### Cantina Ranch Water **\$16.00**

Casa Amigos Blanco, Seltzer, Lime.

### Chabela **\$11.00**

Modelo Especial, Clamato, Secret Ingredient, Lemon, Tapatio.

## MARGARITA ESPECIALES

*made on the rocks*

### Hecho In Mexico **\$14.00**

Jose Cuervo Traditional Plata, Agave, Lime, Naranja Liqueur.

### Mekiko Skinny **\$16.00**

Jose Cuervo Traditional Plata, Agave, Fresh Lemon, Lime & Orange.

### Coco Loco **\$14.00**

Reserva 1800 Coconut, Coconut, Lime, Agave.

# ESPIRITU'

## Blanco

Sauza Silver  
Sauza Hornitos Plata  
Cabo Wabo  
Cazadores  
Avion  
Casa Noble Crystal  
Patron  
Don Julio  
Teremana Blanco  
Casamigos  
Patron Roca  
Clase Azul Plata  
Casa Dragones Blanco  
Très Agaves Blanco  
Maestro Dobel Diamante  
Cuervo Traditional Plata  
Tanteo Habanero  
1800 Coconut

## Mezcal

Xicaru Silver Mezcal  
Bozal Ensemble  
Sombra Mezcal  
El Silencio  
Del Maguey Vida  
Delirio De Oaxaca Reposado  
Delirio De Oaxaca Anejo  
Bozal Tobashiche  
Casamigos Mezcal Joven  
Marca Negra Espadin  
Del Maguey Pechuga  
Clase Azul Mezcal Joven

## Whiskey

Johnnie Walker Black Label  
Bulleit Bourbon  
Maker's Mark Bourbon Whisky  
Woodford Reserve® Bourbon  
Jameson Irish Whiskey  
Jack Daniel's

## Anejo

Sauza Hornitos Anejo Black Band  
Sauza Tres Gen Anejo  
1800  
Patron  
Cazadores  
Avion  
Don Julio  
Casamigos  
Fortaleza  
Patron Roca

## Top Shelf

123 Diablito Extra Anejo  
Avion Extra Anejo  
Don Julio 1942  
Patron Gran Platinum  
Patron Gran Piedra  
Don Julio Real  
Casa Dragones Joven  
Patron Gran Burdeos Anejo  
Clase Azul Anejo  
Clase Azul Ultra Anejo

## Vodka

Belvedere  
Grey Goose  
Ciroc  
Titos  
Absolut  
Ketel One

## Rum

Local Rum 1 (Kōloa Rum)  
Local Rum 2  
Malibu Rum  
Captain Morgan Original Spiced Rum  
BACARDÍ  
Bacardi 151  
Goslings Black Seal

## CRISTALINO

Dahlia Reposado  
Maestro Dobel Reposado  
Volcan De Mi Tierra Anejo  
Don Julio 70th Anejo  
Komos Anejo

## Reposado

Olmecca Altos  
Cabo Wabo  
Cruz  
Sauza Tres Gen (Org)  
Karma  
Cazadores  
Avion  
Don Julio  
Teremana Reposado  
Casamigos  
Fortaleza  
Patron Roca  
Clase Azul  
Cuervo Traditional Reposado

## Gin

Hendrick's  
Tanqueray  
The Botanist  
Bombay Sapphire  
Aviation



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