



MACHETE

TEQUILA TACOS

TACOS

Create your own Taquizas / Choose 12 tacos for 52.00
Specialty tacos denoted with * will have an upcharge
All tacos come on House Made Corn Tortillas
Substitute Jicama Tortillas by Request

→ **Arrachera** 5.25
Sirloin/ Avocado Salsa Verde / Onions & Cilantro

Arrachera Chile Relleno* 5.75
Sirloin/ Avocado Salsa/ Onions & Cilantro/ Chile Guero Stuffed with Oaxaca Cheese

Tripa* 5.25
Crispy Beef Tripe/ Salsa Roja/ Onions & Cilantro

Lengua* 5.25
Steamed Cooked Beef Tongue/ Onions & Cilantro/ Salsa Chile De Arbol / Radish

→ **Campechano*** 5.75
Sirloin/ Red Chorizo/ Oaxaca Cheese/ Avocado Salsa Verde/ Onions & Cilantro

Quesabirria* 5.75
Braised Sirloin in Adobo Marinade/ Oaxaca Cheese/ Onions & Cilantro

Al Pastor 4.75
Duroc Roasted Pig In Guajillo Chile Marinade/ Pineapple/ Onions & Cilantro

Costilla 4.75
Pork Rib Meat/ Salsa Negra/ Caramelized Onions/ Smoked Avocado/ Poblano Tortilla

Barbacoa* 5.75
Colorado Braised Lamb Shank/ Avocado Puree/ Onions & Cilantro/ Poblano Tortilla

Pollo Rostizado 4.75
Rotisserie Chicken/ Avocado Salsa Verde/ Crispy Potatoes

Tinga 4.75
Rotisserie Chicken Braised In Onion Chipotle Adobo & Tomato/ Lettuce/ Crema De Rancho

Pescado (Catch of the Day)* 6.25
Grilled Fish/ Cole Slaw/ Machete Mayo/ Squid Ink Tortilla

Salmon* 6.25
Grilled Salmon/ Morita Aioli/ Mexican Truffle/ Crispy Bacon/ Squid Ink Tortilla

→ **Langosta*** MP
Grilled Lobster/ Smoked Avocado/ Corn/ Chile Morita Aioli/ Squid Ink Tortilla

Camaron* 6.25
Grilled Shrimp/ Poblano Pesto/ Mango-Pico/ Avocado/ Squid Ink Tortilla

De La Milpa 4.50
Mexican Zucchini/ Corn/ Mushrooms/ Poblano Pesto/ Cotija Cheese/ Hibiscus Tortilla

Del Jardin (Vegan) 4.50
Grilled Sweet Potato/ Carrots/ Poblano Pepper/ Fresh Corn Puree/ Hibiscus Tortilla

Yaca y Champis (Vegan) 4.50
Mezcal Jackfruit/ Baked Portobello Mushroom/ Smash Avocado/ Crispy Potatoes/ Salsa Quemada/ Hibiscus Tortilla

SALAD

De La Casa 11.00
Chopped Mixed Greens / Cherry Tomatoes/ Cucumber/ Roasted Pumpkin Seeds/ Cotija Cheese/ Cilantro Agave Nectar Vinaigrette

Add Chicken +5.00/ Steak +6.00/ Shrimp +8.00/ Fish +8.00

!!!These items may be served raw or undercooked based on your specification or contain raw or undercooked ingredients!!!

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. **

All beef, pork & chicken are sourced from CO farms please notify your server of any allergies or aversions. Machete reserves the right to place an automatic 15% gratuity on parties of 6 or more. Split checks are NOT available. Tables may use as many cards as they like.

ENTRADAS

Guacamole 12.00 ←
Classic Guacamole Includes Masa Crisps & Salsas

Veggies 5.00

Shishito Peppers 10.00
Flash Fried Seasoned Peppers / Fresno Aioli

Queso Fundido 11.00
Asadero Cheese / Onions / Jalapeno / Mezcal
Add Chorizo +2.50/ Add Mushrooms +2.50

Ceviche Bandera!!! 15.00 ←
Includes 3 Ceviches: VERDE: Citrus Cured Fish in Tomatillo-Lime/ BLANCO: Fresh Lemon Cured Ahi Tuna / ROJO: Citrus Shrimp in Guajillo-Lime Sauce Served with Jicama

Masa Crisps & Salsas 6.00

QUESADILLAS

With Oaxaca Cheese

Arrachera 12.00
Sirloin/ Habanero Mojo / Crispy Onions / Chile Guajillo Tortilla

Pollo Rostizado 12.00
Rotisserie Chicken/ Blue Corn Tortilla / Salsa Verde

Tinga 12.00
Rotisserie Chicken Braised in Onion Chipotle Adobo & Tomato/ Lettuce/ Sour Cream

Mundo Verde 12.00
Zucchini/ Corn/ Mushrooms/ Poblano Tortilla

Huitlacoche 13.00
Huitlacoche/ Shitake Mushrooms/ Roasted Corn/ Salsa Roja/ Poblano Tortilla

Shrimp 16.00
Grilled Shrimp/ Lettuce/ Poblano Pesto/ Avocado/ Guajillo Tortilla

Gringa 12.00
Pastor/ Pineapple/ Onions/ Cilantro/ Flour Tortilla

FUERTES

Allow a few extra minutes

El Perro del Machete 10.00
Bacon wrapped Beef Hot Dog Topped with Frijoles Puercos/ Grilled Onions/ Cabbage/ Pico de Gallo/ Machete Mayo



Chile Relleno 16.00
Poblano Pepper Stuffed with Oaxaca Cheese Lying on a Bed of Homemade Adobo. Rice and Frijoles Puercos on the Side

Calma Borrachos 20.00 ←
Sirloin/ Al Pastor Meat / Bacon / Mushrooms / Onions Cheese / Guacamole / Jalapeño & Fresno Salsa / Tortillas on the Side
Add Huevos +3.00!!! / Habanero Style +1.00

Dos Pistolas 17.00
Grilled Shrimp/ Sirloin/ Black Beans/ Avocado/ Queso Fresco/ Habanero Salsa/ Two Handmade Corn Tortillas/ Served with Esquites

ENCHILADAS

Divorciadas con Pollo 17.00
House-Made Rolled Tortita Filled with Chicken and Covered with Red and Green Sauce, Served with Frijoles Puercos and Rice

Con Langosta 25.00
Lobster Rolled Tortita Smothered with Rich White Sauce Served with Frijoles Puercos and Rice

EXTRAS

Guacamole 7.00

Rice 5.00

Frijoles Puercos 5.00

Three Fresh Tortillas 1.50

Side Of Salsa 1.50





MACHETE

TEQUILA TACOS

MARGARITAS

MACHETE IS PROUD TO PRESENT THE FINEST MARGARITAS IN COLORADO CLEAN|PERFECT

- MACHETE** 14 **CON MEZCAL** 15
Cuervo Tradicional Reposado/Cointreau/
Fresh Lime/ Agave
- Skinny** 11
Cuervo Tradicional Reposado/ Fresh Lime/
Agave
with Casamigos Silver 13
- Coin Purse** 13
Cuervo Tradicional Reposado/Cointreau/
Fresh Lime/ Rocks Glass
- Cadillac** 17
Our Machete Margarita with a Grand Marnier
Floater
- Lucky One** 12
Suerte Silver/ Splash of Fresh Lime/ Bead
Agave/Rocks Glass with Chile Rim
with Suerte Repo 15
- A Day in Tulum** 14
Casamigos Silver/ Muddled Cucumber & Mint/
Fresh Lime/ Agave
- Spicy Rico** 14
Maestro Dobel Diamante/ Cointreau/ Fresh
Jalapeños & Cilantro Muddled and Shaken/ Lime/
Agave
- Kona** 13
House-Infused Pineapple & Coconut Tequila/
Cointreau/ Fresh Lime/ Agave
- Buzzed Sunset** 12
Cuervo Tradicional Plata/ Tamarind/ Chile de
Arbol/ Fresh Lime/ Agave
- Blood Orange** 12
Cuervo Tradicional Plata/ Blood Orange/ Fresh
Lime/ Agave
- Sayulita** 14
Casamigos Silver/ Minced Habanero Muddled
Cucumber & Orange/ Fresh Lime/ Agave/
Chili Rim
- Raspberry or Strawberry** 13
House Infused Tequila/ Cointreau/ Muddled
Fruit/ Fresh Lime/ Agave
- Hibiscus Margarita** 12
House Infused Pineapple Tequila/ Hibiscus
Tea/ Mint Simple Syrup/Fresh Lime Juice
- Mezcal Blackberry Smash** 13
El Rey Zapoteco Mezcal/ Muddled Blackberry/
Fresh Lime/ Agave
- Oaxacan** 14
Fidencio Mezcal/ Muddled Pineapple &
Orange/ Fresh Lime/ Agave/ Chili Rim
- Negroni Azteca** 13
El Rey Zapoteco Mezcal/ Campari/ Cappelletti/
Aztec Chocolate Bitters

CHOOSE YOUR TEQUILA FOR ANY MARGARITA \$4 + SHOT PRICE

SOTOL

- Hacienda De Chihuahua**
- SILVER 10
- REPO 11
- LA HIGAREDA 12

MEXICAN STANDARDS

- Pineapple Shot** 8
Chilled House-Infused Pineapple Tequila
- Paloma** 9w/ **Mezcal** 11
Cuervo Tradicional Plata/ Fresh Squeezed
Grapefruit/ Fresh Lime
- Bloody Maria** 8
Cuervo Tradicional Plata/ House Made
Blackened Fresno Bloody Mix
- Michelada** 8
Tecate Can/ House Made Blackened Fresno
Bloody Mix/ Carne Seca
- Sangria** 8
Spanish Wine/ Cinnamon Infused Tequila/
Orange Juice/ Agave/ Fresh Lime

MEZCAL

1.5 oz pour | Served with Sliced Orange

- | | | |
|------------------------|---------------------|--|
| Bozal | (Chicken)
(Lamb) | Espadin 13
Cuixe 18
Tobasiche 18
Pechuga 22
Borrego 22 |
| Casamigos | | Espadin 16 |
| Del Maguey | | Vida 10
Crema 11
Chichicapa 17 |
| El Rey Zapoteca | | Espadin 9
Tobala 16
Pechuga 15 |
| Fidencio | | Espadin 9 |
| 400 Conejos | | Joven 9 |
| Illegal | | Silver 12
Repo 14
Anejo 20 |
| Marca Negra | | Espadin 13
Dobadan 15
Tobala 18
Ensamble 20 |
| Madre | | Ensamble 9 |
| Vago | | Espadin 10
Elote 13
Ensamble En Barro 12
Mexicano 15 |

BEER & WINE

- | | |
|---|---|
| DRAFTS 6
Negra Modelo
XX Lager
Coors Light | CANS
Guinness 7
Tecate 4
Modelo Especial 4
PBR 4 |
| BOTTLE 5
Victoria
Corona
Pacifico
Corona Light | CAN OF WINE 8
Infinite Monkey
Theorem (Denver, CO) |
| BUBBLES 10
Split | White, Red, Rose |
| | Topo Chico Seltzer
6 |

TEQUILA

Heavy 2 oz pour
S=Silver, R=Reposado, A=Anejo, XA=Extra Anejo

- | | S | R | A | XA |
|--------------------------------|----|----|-----|-------------|
| ARTENOM | 15 | 17 | 23 | |
| 123 | 12 | 14 | 16 | 41 |
| 1800 | 8 | 9 | 12 | |
| CASAMIGOS | 12 | 15 | 17 | |
| CASA DRAGONES | 24 | | 75 | |
| CASA NOBLE | 12 | 14 | 18 | 27 |
| CAZADORES | 8 | 10 | 12 | |
| CINCORO | 20 | 23 | 34 | |
| CHAMUCOS | 14 | 16 | 19 | |
| CLASE AZUL | 30 | 37 | 136 | |
| CORRALEJO | 11 | 13 | 15 | |
| DOBEL | 12 | 14 | | 13 DIAMANTE |
| DON FULANO FUERTE | 14 | | | |
| DON JULIO | 15 | 17 | 19 | |
| DON JULIO 1942 | | | | 38 |
| DON JULIO 70th | | | 20 | |
| DON JULIO REAL | | | | 95 |
| EL JIMADOR | 8 | 10 | 12 | |
| EL MAYOR | 9 | 11 | 13 | |
| EL TESORO | 13 | 16 | | |
| ESPOLON | 10 | 12 | 18 | 25 |
| FORTALEZA | 14 | 16 | 23 | 16 STILL |
| HERRADURA | 8 | 10 | 14 | |
| HERRADURA SUPREMA | | | | 83 |
| HUSSONG'S | | | 10 | |
| JOSE CUERVO TRADIT | 8 | 9 | | |
| RESERVA DE LA FAMILIA | | 15 | 48 | |
| LALO | | | | |
| LOS ALTOS | | | | 10 |
| PARTIDA | 11 | 14 | 15 | 11 1 |
| PATRON | 13 | | | |
| SAN MATIAS GRAN RESERVA | | | | 15 |
| SIETE LEGUAS | 13 | 15 | 17 | |
| SUERTE | 9 | 13 | 15 | |
| VOLCAN | 15 | 18 | 22 | |
| TEQUILA OCHO | 14 | 17 | 19 | 54 |

FLIGHTS

- 1 oz pour/ Served with Sliced Orange/ Lime
- SILVER** 17=Volcan/Lalo/Siete Leguas
 - REPOSADO** 21=Fortaleza/Suerte/Casamigos
 - ANEJO** 25=Chamucos/Casa Noble/Don Julio
 - MEZCAL** 28=Madre/Vago Elote/Marca Negra Ensamble