



# MACHETE

## TEQUILA TACOS

### TACOS

Create your own taquizas / Choose 12 tacos for 49.00  
Specialty tacos denoted with \* will have an upcharge  
All tacos come on house made corn tortillas  
Substitute jicama tortillas by request

- **ARRACHERA** 4.50  
Hanger Steak/ Avocado Salsa Verde / Onions & Cilantro
- ARRACHERA CHILE RELLENO\*** 5.50  
Hanger Steak/ Avocado Salsa Verde / Onions & Cilantro/ Chile Guero Stuffed With Oaxaca Cheese
- TRIPA** 4.35  
Crispy Beef Tripe/ Salsa Roja/ Onions & Cilantro
- LENGUA** 4.35  
Steamed Cooked Beef Tongue/ Onions & Cilantro/ Salsa Chile De Arbol/ Pickled Radish
- CAMPECHANO\*** 5.50  
Hanger Steak/ Red Chorizo/ Oaxaca Cheese/ Avocado Salsa Verde/ Onions & Cilantro
- **AL PASTOR** 4.35  
Duroc Roasted Pig In Guajillo Chile Marinade/ Pineapple/ Onions & Cilantro
- POC- CHUC** 4.35  
Pork Rib Meat/ Salsa Negra/ Caramelized Onions/ Smoked Avocado/ Poblano Tortilla
- COCHINITA PIBIL** 4.35  
Achiote Roasted Pork/ Pickled Red Onions/ Blue Corn Tortilla
- BARBACOA\*** 4.95  
Colorado Braised Lamb Shank/ Avocado Puree/ Onions & Cilantro/ Poblano Tortilla
- POLLO ROSTIZADO** 4.35  
Rotisserie Chicken/ Avocado Salsa Verde/ Crispy Potatoes
- TINGA** 4.35  
Rotisserie Chicken Braised In Onion Chipotle Adobo & Tomato/ Lettuce/ Crema De Rancho
- PESCADO\*** 5.25  
Grilled Mahi Mahi/ Lettuce/ Chili Fresno Mayo/ Squid Ink Tortilla
- BACALAO AL PASTOR\*** 5.25  
Grilled Cod Marinated In Recaudo Rojo/ Pineapple Butter/ Onions & Cilantro/ Squid Ink Tortilla
- **LANGOSTA\*** 5.95  
Grilled Lobster Tail/ Smoked Avocado/ Corn/ Chile Morita Aioli/ Squid Ink Tortilla
- CAMARON\*** 5.50  
Grilled Shrimp/ Lettuce/ Poblano Pesto/ Avocado/ Pickled Radish/ Squid Ink Tortilla
- DE LA MILPA** 4.25  
Mexican Zucchini/ Corn/ Mushrooms/ Poblano Pesto/ Cotija Cheese/ Hibiscus Tortilla
- DEL JARDIN** (Vegan) 4.25  
Grilled Sweet Potato/ Carrots/ Poblano Pepper/ Fresh Corn Puree/ Hibiscus Tortilla
- BETABEL** (Vegan) 4.25  
Roasted Beets/ Avocado-Habanero Puree/ Garbanzo Beans/ Hibiscus Tortilla

### SALAD

- De La Casa**  
Chopped mixed greens / Pickled red onions / Cherry tomatoes / Cucumber / Roasted pumpkin seeds / Cotija cheese / Cilantro Agave nectar vinaigrette 10.00  
Add chicken +5.00 / Steak +6.00 / Shrimp +8.00 / Mahi Mahi +8.00

### ENTRADAS

- GUACAMOLE** 11.00 ← ---  
Classic guacamole includes masa crisps & salsas
- Veggies** 3.00
- Shishito Peppers** 8.00  
Flash fried seasoned peppers / Fresno aioli
- Queso Fundido** 10.00  
Asadero cheese / Onions / Jalapeno / Mezcal  
Add chorizo +2.00 / Add shishitos +2.00
- Ceviche Tacos De Callo Y Camaron!!!** 10.00  
Bay scallops / Shrimp / Jicama tortilla
- TOSTADAS DE ATUN!!!** 11.00 ← ---  
Ahi tuna / Chile morita / Avocado / Squid ink tostada
- Masa Crisps & Salsas** 4.00

### QUESADILLAS

With Oaxaca cheese

- Arrachera** 11.00  
Hanger steak / Habanero mojo / Crispy onions / Chile guajillo tortilla
- Pollo Rostizado** 11.00  
Rotisserie chicken/ Blue corn tortilla /salsa verde
- Tinga** 11.00  
Rotisserie chicken braised in onion chipotle adobo & tomato/ Lettuce/ Sour cream
- Mundo Verde** 11.00  
Zucchini/ Corn/ Mushrooms/ Poblano tortilla
- Huitlacoche** 12.00  
Huitlacoche/ Shitake mushrooms/ Roasted corn/ Salsa roja / Poblano tortilla
- Shrimp** 15.00  
Grilled shrimp/ Lettuce/ Poblano pesto/ Avocado/ guajillo tortilla

### FUERTES

Allow a few extra minutes

- Chile Relleno** 15.00  
Poblano pepper / Oaxaca cheese / Tomato epazote / Mexican rice & frijoles puercos on the side
- CALMA BORRACHOS** 18.00 ← ---  
Hanger Steak / 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** 16.00  
Grilled shrimp/ Hanger steak/ Black beans/ Avocado/ Queso fresco/ Habanero salsa/ Two handmade corn tortillas/ Served with esquites
- 1810** 16.00  
Grilled chicken / Cauliflower/ Zucchini/ Onions/ Melted Oaxaca cheese/ Tortillas  
Add huevos!!! +3.00 / Habanero style +1.00

- Guacamole** 6.00
- Rice** 4.00
- Frijoles Puercos** 4.00
- Grilled Nopales** 4.00
- Three Fresh Tortillas** 1.50
- Side Of Salsa** 1.25

EXTRAS



"MUY SEDIENTO!"

!!!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.



# MACHETE

## TEQUILA TACOS

### MARGARITAS

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

- MACHETE** 13 **CON MEZCAL** 15  
Cuervo Tradicional Reposado/Cointreau/  
Fresh lime/ Agave
- Skinny** 11 (w/Casamigos Silver 13, Repo 16)  
Cuervo Tradicional Reposado/ Fresh lime/  
Agave
- Coin Purse** 12 (w/Fortaleza Silver 15,  
Repo 17)  
Cuervo Tradicional Reposado/Cointreau/  
Fresh lime/ Rocks glass
- Cadillac** 16 (w/ Casa Noble Repo 18,  
Anejo 20)  
Our Machete margarita with a Grand Marnier  
floater
- Lucky One** 12 (w/Suerte Repo 15,Anejo 17)  
Suerte Silver/ Splash of fresh lime/ Bead  
Agave/ Rocks glass with chile rim
- A Day in Tulum** 13  
Casamigos Silver/ Muddled cucumber & Mint/  
Fresh lime/ Agave
- Spicy Rico** 13  
Herradura Silver/ Cointreau/ Fresh Jalapeños/  
Cilantro & lime muddled and shaken/ Agave
- Kona** 13  
House-infused pineapple & coconut Tequila/  
Cointreau/ 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
- DAXACAN** 14  
Fidencio Mezcal/ Muddled pineapple &  
Orange/ Fresh lime/ Agave/ Chili rim
- MEZCAL OLD FASHIONED** 15  
Madre mezcal/ Muddled orange & luxardo  
cherry/ Organic agave/ Chocolate bitters

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

### BEER & WINE

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

### MEXICAN STANDARDS

- Pineapple Shot** 8  
Chilled house-infused pineapple tequila
- Paloma** 9 w/ **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**  
Espadin 13  
Cuixe 18  
Tobasiche 18  
Pechuga 22  
Borrego 22
- Casamigos**  
Espadin 16
- Del Maguey**  
Vida 10  
Chichicapa 17  
Crema 10
- El Jolgorio**  
Tobala 24  
Cuixe 25
- El Rey Zapoteca**  
Espadin 9  
Tobala 16
- Fidencio**  
Espadin 9
- Gem And Bolt**  
Espadin 16
- Illegal**  
Silver 12  
Repo 14  
Anejo 20
- Marca Negra**  
Espadin 13  
Dobadan 12  
Tobala 18  
Ensamble 20
- Madre**  
Ensamble 9
- Vago**  
Espadin 10  
Elote 13  
Ensamble En Barro 12  
Mexicano 15

### SOTOL

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

### RAICILLA

1.5 OZ Pour | Served with sliced orange

- LA VENENOSA**  
SIERRA OCCIDENTE 13  
COSTA DE JALISCO 18  
SUR DE JALISCO 18

### TEQUILA

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

	S	R	A	XA
<b>ARTENOM</b>	15	17	23	
<b>123</b>	12	14	16	41
<b>1800</b>	8	9	12	
<b>CASAMIGOS</b>	12	15	17	
<b>CASA DRAGONES</b>	18		75	
<b>CASA NOBLE</b>	12	14	18	27
<b>CAZADORES</b>	8	10	12	
<b>CODIGO</b>	12	15	31	77 13ROSA
<b>CHAMUCOS</b>	11	14	16	
<b>CLASE AZUL</b>	25	28	132	
<b>CORRALEJO</b>	9	11	13	
<b>DON FULANO</b> FUERTE	12			
<b>DON JULIO</b>	13	16	18	
<b>DON JULIO 1942</b>				32
<b>DON JULIO 70th</b>				19
<b>DON JULIO REAL</b>				95
<b>EL JIMADOR</b>	8	10	12	
<b>EL TESORO</b>	13	15		
<b>ESPOLON</b>	10	12	18	25
<b>FORTALEZA</b>	14	16	23	15STILL
<b>HERRADURA</b>	8	10	14	
<b>HERRADURA SUPREMA</b>				83
<b>HUSSONG'S</b>				10
<b>JOSE CUERVO</b> TRADTL	8	9		
<b>JOSE CUERVO</b> PLATINO				13
<b>JC RESERVA DE LA FAMILIA</b>				48
<b>MAESTRO DOBEL</b>				12
<b>PARTIDA</b>	11	14	15	111
<b>PATRON</b>				13
<b>RIAZUL</b>				14
<b>SAN MATIAS GRAN RESERVA</b>				15
<b>SIETE LEGUAS</b>	12	14	16	
<b>SUERTE</b>	9	13	15	
<b>VOLCAN</b>	10			16
<b>TEQUILA OCHO</b>	14	16	18	54

### FLIGHTS

- 1 oz pour/ served with sliced orange/ lime
- SILVER** 16= Volcan/ Don Julio/ Codigo
- REPOSADO** 20= 1414/ Suerte/ Casamigos
- ANEJO** 24= Chamucos/ Casa Noble/ Don Julio
- MEZCAL** 27= Madre/ Vago Elote/ Marca Negra Ensamble