



# MACHETE

## TEQUILA TACOS

### TACOS

Create your own Taquiza/ Choose 12 tacos for 57.00 Specialty tacos denoted with \* will have an upcharge  
All tacos come on House Made Corn Tortillas Substitute Jicama Tortillas by Request

**Arrachera** 5.75 ◀️  
Sirloin/ Avocado Salsa Verde/ Onions & Cilantro

**Arrachera Chile Relleno\*** 6.25  
Sirloin/ Avocado Salsa /Onions & Cilantro/  
Chile Guero Stuffed with Oaxaca Cheese

**Tripa** 5.50  
Crispy Beef Tripe/ Salsa Roja/ Onions & Cilantro

**Campechano\*** 6.25 ◀️  
Sirloin/ Red Chorizo/ Oaxaca Cheese/ Avocado Salsa Verde/  
Onions & Cilantro

**Lengua** 5.50  
Steamed Cooked Beef Tongue/ Onions & Cilantro/ Salsa Chile  
De Arbol /Radish

**Al Pastor** 5.50  
Duroc Roasted Pig In Guajillo Chile Marinade/ Pineapple/ Onions  
& Cilantro

**Quesabirria\*** 6.25  
Braised Sirloin in Adobo Marinade/ Oaxaca  
Cheese/ Onions & Cilantro

**Costilla** 5.50  
Pork Rib Meat/ Salsa Negra/ Caramelized Onions/ Smoked  
Avocado

## ENTRADAS

**Guacamole** 12.00  
Classic Guacamole Includes Masa Crisps & Salsas

**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

**Masa Crisps & Salsas** 6.00

## FUERTES

(Allow a few extra minutes)

**El Perro del Machete** 12.00  
Bacon wrapped Beef Hot Dog Topped with Frijoles Puercos/ 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** 22.00 ◀️  
Sirloin/ Al Pastor Meat/ Bacon /Mushrooms/ Onions/ Cheese/ Guacamole/ Jalapeño & Fresno Salsa/ Tortillas on the Side

**Dos Pistolas** 18.00  
Grilled Shrimp/ Sirloin/ Black Beans/ Avocado/ Queso Fresco/ Habanero Salsa/ Two Handmade Corn Tortillas/ Served with Esquites

**Enchiladas Divorciadas** 18.00  
House-Made Rolled Tortita Filled with Chicken and Covered with Red and Green Sauce  
Served with Frijoles Puercos and Rice

## SALAD

**11.00**  
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

**Pollo Rostizado** 5.50  
Rotisserie Chicken/ Avocado Salsa Verde/Crispy Potatoes

**Tinga** 5.50  
Rotisserie Chicken Braised In Onion Chipotle  
in Adobo & Tomato/ Lettuce/ Crema de Rancho

**Pescado** (Catch Of The Day)\* 6.50  
Grilled Fish/ Cole Slaw/ Machete Mayo/ Squid Ink Tortilla

**Salmon\*** 6.50  
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** 5.50 ◀️  
Mexican Zucchini/ Corn/ Mushroom/ Poblano Pesto/ Cotija  
Cheese/ Hibiscus Tortilla

**Del Jardin** (Vegan) 5.50  
Grilled Sweet Potato/ Carrots/ Poblano Pepper/ Fresh  
Corn Pure/ Hibiscus Tortilla

## QUESADILLAS

**Arrachera** 13.00  
Sirloin/ Habanero Mojo /Crispy Onions

**Pollo Rostizado** 13.00  
Rotisserie Chicken/ Salsa Verde

**Huitlacoche** 14.00  
Huitlacoche/ Shitake Mushrooms/  
Roasted Corn/ Salsa Roja

**Shrimp** 17.00  
Grilled Shrimp/ Lettuce/ Poblano Pesto/  
Avocado



## EXTRAS

**Guacamole** 6.00  
**Rice** 5.00  
**Frijoles Puercos** 5.00  
**Three Fresh Tortillas** 2.25  
**Side Of Salsa** 2.00



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** 15 **CON MEZCAL** 16  
Cuervo Tradicional Reposado/ Cointreau/  
Fresh Lime/ Agave
- Skinny** 12  
Cuervo Tradicional Reposado/ Fresh Lime/  
Agave  
with Casamigos Silver 14
- Coin Purse** 14  
Cuervo Tradicional Reposado/ Cointreau/  
Fresh Lime/ Rocks Glass
- Cadillac** 18  
Our Machete Margarita with a Grand Marnier  
Floater
- Lucky One** 13  
Suerte Silver/ Splash of Fresh Lime/ Bead  
Agave/ Rocks Glass  
with Suerte Repo 15
- Lalolita** 15  
Lalo Tequila/ Fresh Lemon Juice/ Fresno  
Simple Syrup/ Orange Bitters/ Black Lava Salt
- A Day in Tulum** 15  
Casamigos Silver/ Muddled Cucumber & Mint/  
Fresh Lime/ Agave
- Spicy Rico** 15  
Maestro Dobel Diamante/ Cointreau/ Fresh  
Jalapeños & Cilantro Muddled and Shaken/  
Lime/ Agave
- Kona** 14  
House-Infused Pineapple & Coconut Tequila/  
Cointreau/ Fresh Lime/ Agave
- Blood Orange** 13  
Cuervo Tradicional Plata/ Blood Orange/ Fresh  
Lime/ Agave
- Sayulita** 15  
Casamigos Silver/ Minced Habanero Muddled  
Cucumber & Orange/ Fresh Lime/ Agave
- Frutas Rojas** 14  
House Berry Infused Tequila/ Cointreau/  
Fresh Lime/ Organic Agave
- Hibiscus Margarita** 13  
House Infused Pineapple Tequila/ Hibiscus  
Tea/ Mint Simple Syrup/ Fresh Lime Juice
- Oaxacan** 15  
Fidencio Mezcal/ Muddled Pineapple &  
Orange/ Fresh Lime/ Agave
- Mocktail** 7  
Non Alcoholic Margarita. Ask Server For  
Our Options

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

### MEXICAN STANDARDS

- Pineapple Shot** 9  
Chilled House-Infused Pineapple Tequila
- Paloma** 11 w/**Mezcal** 12  
Cuervo Tradicional Plata/ Fresh Squeezed  
Grapefruit/ Fresh Lime
- Bloody Maria** 9  
Cuervo Tradicional Plata/ House Made  
Blackened Fresno Bloody Mix
- Michelada** 9  
Tecate Can/ House Made Blackened Fresno  
Bloody Mix/ Carne Seca
- Sangria** 9  
Spanish Wine/ Cinnamon Infused Tequila/  
Orange Juice/ Agave/ Fresh Lime

### MEZCAL

1.5oz pour | Served with Sliced Orange

- Bozal** Espadin 14  
Cuixe 19  
Tobasiche 19  
Pechuga 23  
Borrego 23  
(Chicken)  
(Lamb)
- Casamigos** Espadin 17
- Del Maguey** Vida 11  
Chichicapa 18
- Dos Hombres** Espadin 11
- El Rey Zapoteca** Espadin 10  
Tobala 17  
Pechuga 16
- Fidencio** Espadin 10
- 400 Conejos** Joven 10
- Illegal** Silver 13  
Repo 15  
Anejo 21
- Madre** Ensamble 10
- Vago** Espadin 11  
Elote 14  
Ensamble 13  
Mexicano 16

### TEQUILA

Heavy 2 oz pour

P=Plata, R=Reposado, A=Anejo, XA= Extra Anejo

	P	R	A	XA
<b>ARTENOM</b>	16	18	24	
<b>123</b>	13	15	17	42
<b>1800</b>	10	12	14	
<b>CASAMIGOS</b>	13	16	18	17 <sup>CRISTALINO</sup>
<b>CASA DRAGONES</b>	25	45	75	
<b>CASA NOBLE</b>	13	15	19	28
<b>CAZADORES</b>	10	12	14	
<b>CHAMUCOS</b>	15	17	20	
<b>CLASE AZUL</b>	31	38	137	
<b>CORRALEJO</b>	12	14	16	
<b>DOBEL</b>	13	15		14 <sup>DIAMANTE</sup>
<b>DON FULANO FUERTE</b>	15			
<b>DONJULIO</b>	16	18	20	
<b>DONJULIO 1942</b>				39
<b>DONJULIO 70th</b>				21
<b>DONJULIO REAL</b>				96
<b>EL JIMADOR</b>	10	12	14	
<b>EL TESORO</b>	14	17		
<b>ESPOLON</b>	11	13	19	26
<b>FLECHA AZUL</b>	14	16		
<b>FORTALEZA</b>	15	17	24	17 <sup>STILL</sup>
<b>HERRADURA</b>	10	12	14	
<b>HERRADURA SUPREMA</b>				85
<b>HUSSONG'S</b>				11
<b>JOSE CUERVO<sup>TRADIC</sup></b>	9	10	14	
<b>RESERVA DE LA FAMILIA</b>	16		49	
<b>LALO</b>	12			
<b>LOS ALTOS</b>	11			
<b>PATRON</b>	14			
<b>SIETE LEGUAS</b>	14	16	18	
<b>SUERTE</b>	10	14	16	
<b>VOLCAN</b>	16	19	23	
<b>TEQUILA OCHO</b>	15	18	20	55

### BEER & WINE

- DRAFTS** 7  
Modelo Especial  
Negra Modelo  
XX Lager  
XX Amber  
Pacifico  
Coors Light
- BOTTLE** 6  
Corona  
Corona Light  
Victoria
- CANS**  
Tecate 5  
PBR 5  
Guinness 8
- CAN OF WINE** 9 Infinite  
Monkey Theorem (Denver, CO)
- White, Red, Rose**
- BUBBLES** 11 split
- N/A Beer** 6

### SOTOL

- Hacienda De Chihuahua**
- SILVER 11
- REPO 13

### FLIGHTS

- 1 oz pour/ Served with Sliced Orange/ Lime
- PLATA** 18= Maestro Dobel/ Lalo/ Siete Leguas
- REPOSADO** 22= Ocho/ Suerte/ Casamigos
- ANEJO** 26= 123/ Casa Noble/ Don Julio
- MEZCAL** 29= Madre/ Vago Elote/ El Rey  
Zapoteca espadin