

**3661 N ELSTON AVE,
CHICAGO IL 60618**



MISMOLESCHICAGO.COM

HOUSE SPECIALTIES

DISHES SERVED WITH HANDMADE TORTILLAS

MOLE TRADICIONAL

\$25.99

Your choice of meat covered in a sweet authentic family recipe of chiles and mole sauce served with Mexican rice

MOLE PIPIAN TRADICIONAL CHIMPA

\$25.99

Your choice meat covered in a pumpkin seed with guajillo pepper mole sauce served with Mexican rice

MOLE VERDE

\$25.99

Your choice meat covered in a green pumpkin seed and tomatillo mole sauce served with Mexican rice

ENCHILADAS

\$19.99

Three rolled corn tortillas stuffed with cheese. Topped with sour cream, melted cheese and your choice of salsa: Mole, verde tomatillo sauce or rojo guajillo sauce. +\$6 add on for Tinga



ANTOJITOS

TACOS A LA CARTE

\$5.50

Homemade corn tortilla tacos topped with your choice of meat, onion, lime and cilantro.

TACO DINNER

\$20.99

Three homemade corn tortilla tacos topped with your choice of meat, onion, lime and cilantro, served with Mexican rice and beans.

TORTA A LA CARTE

\$11.50

Mexican sandwich with your choice of meat, beans, chipotle mayo, lettuce, tomato, avocado and cheese. +\$2.50 add on for Milanesa de pollo o res.

Make it a Dinner. Add rice and beans +\$6

BURRITO A LA CARTE

\$12.99

Flour tortilla stuffed with your choice of meat, beans, lettuce, tomato, sour cream and cheese.

Make it dinner. Adds rice and beans +\$6

QUESADILLA DE MASA

\$14.99

Corn dough quesadilla stuffed with your choice of meat or vegetarian options.

Make it a dinner. Adds rice and beans +\$6

MEAT OPTIONS

Carne Asada, Pastor, Chorizo, Shrimp, Chicken Tinga, Pibil, Birria

VEGETARIAN OPTIONS

Mushrooms, Green Pepper, Onion Mix

BRUNCH

AVAILABLE ALL DAY

CHILAQUILES ROJOS OR VERDES*

\$16.99

Corn tortilla chips with tomatillo or guajillo and pasilla salsa. Topped with queso fresco, sour cream, onions and two eggs any style. Served with rice and beans. Add on steak +\$6

CLASSIC BUTTERMILK PANCAKES

\$15.99

Three pancakes served with maple syrup and butter served with fresh fruit

HUEVOS A LA MEXICANA*

\$15.99

Scrambled eggs, jalapeños, tomatoes, and onion served with rice and beans comes with handmade tortillas

HUEVOS CON CHORIZO

\$16.99

Scrambled eggs with Mexican sausage served with rice and black beans comes with handmade tortillas

HUEVOS RANCHEROS*

\$15.99

Two eggs in red ranchero sauce served with rice and beans comes with handmade tortillas

VEGGIE OMELETTE

\$15.99

Eggs with mushroom, onion, tomato, and green peppers served with white rice and black beans, toast comes with handmade tortillas

BOTANAS

CHORIZO QUESO FUNDIDO

\$16.99

Mexican sausage with fondue style cheese

TOSTADITAS

\$15.99

Three mini tostaditas with tinga, birria or cochinita pibil, beans, cheese and onion

QUESADILLAS

\$12.99

Three flour tortillas with melted cheese served with a salad, sour cream and pico de gallo. +\$6 add on for asada or shrimp

CEVICHE & CHIPS*

\$17.99

Raw shrimp marinated in fresh lime juice and serrano sauce served with tortilla chips

CAESAR SALAD

\$12.99

Romaine lettuce mix, cherry tomatoes, shredded parmesan cheese and Caesar dressing. +\$6 add on for chicken

ELOTES

\$5.99

Corn on the cob or esquites topped with mayo, cheese and chile powder

TOSTADA

\$9.99

Ceviche or tinga

GUACAMOLE & CHIPS

\$12.99

*Served raw or undercooked ingredients.

* Please be aware that our kitchen is not nut free or gluten free.

*These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

20% GRATUITY WILL BE ADDED FOR PARTIES OF 4+

2 HOUR SEATING LIMIT | RESERVATIONS HELD FOR 15 MINS

PLATILLOS | ENTREES

DISHES SERVED WITH HANDMADE TORTILLAS

ARRACHERA | SKIRT STEAK \$26.99

Grilled seasoned steak

MILANESA CHICKEN OR STEAK \$20.99

Fried breaded chicken breast or beef served with French fries

FAJITAS

Your choice of stripped grilled meat cooked with bell peppers and onions.

CHICKEN FAJITAS \$24.99

SHRIMP OR STEAK FAJITAS \$26.99

FAJITA MIX \$28.99

CHILES RELLENOS \$19.99

Poblano pepper filled with melted cheese topped with ranchero sauce and served with sour cream. +\$6 add on tinga, pibil, birria

PECHUGA A LA PARILLA \$21.99

Grilled chicken breast cooked with cactus

TAMPIQUEÑA | SKIRT STEAK* \$30.99

Grilled seasoned steak topped with a mole enchilada

CAZUELITA DE CARNES \$39.99

Grilled Chicken, steak, shrimp and Mexican sausage cooked with spicy charro beans and cheese (serves 2 people)

BIRRIA \$23.99

Shredded beef birria served with rice and beans

QUESABIRRIA \$22.99

Three corn tortilla beef birria quesadillas with melted cheese. Served with Mexican rice and beans with consome on the side.

COCHINITA PIBIL \$21.99

Pork marinated in achiote sauce, orange juice and spices topped with chile manzano and red onion. Served with Mexican rice, beans and queso fresco



PASTAS

MOSTACCIOLI A LA VODKA \$22.99

Tender mostaccioli pasta tossed in our creamy tomato-vodka sauce with bacon and cream sauce

LINGUINI \$22.99

Sautéed shrimp tossed with linguini in our house-made mojo de ajo, a rich garlic-chile oil infused with citrus and herbs.

ALFREDO LINGUINI \$22.99

Creamy, house-made Alfredo sauce over a bed of tender linguini, topped with your choice of grilled chicken or sautéed shrimp

BURGERS

CLASICAL BURGER \$18.99

Juicy grilled beef patty topped with melted cheese, crisp lettuce, fresh tomato, smoky bacon and chipotle mayo. Served on a toasted bun with fries

TURKEY BURGER \$18.99

Seasoned turkey patty grilled to perfection, layered with melted cheese, lettuce, tomato, crispy bacon and chipotle mayo. Served on a toasted bun.

MARISCOS | SEAFOOD

CHOICE OF SAUCE: DIABLA, AJILLO, MOJO DE AJO, EMPANIZADOS, PLANCHA, MANTEQUILLA & NAYARIT

LANGOSTINOS* \$25.99

Prawn shrimp cooked in your favorite choice of sauce served with french fries, rice, salad, pico de gallo, guacamole. Served with handmade tortillas

AGUACHILES* \$20.99

Raw shrimp marinated in fresh lime juice with avocado and cucumbers. Served in your choice of spicy red or green sauce | Verdes or Rojos

CAMARONES* \$25.99

Shrimp cooked in your favorite choice of sauce served with french fries, rice, salad, pico de gallo & guacamole. Served with handmade tortillas

COCTEL DE CAMARONES* \$19.99

Shrimp cocktail served clamato sauce

CALDO | SOUPS

CALDO DE CAMARON* \$24.99

Shrimp soup, vegetables with handmade tortillas served in a big bowl

CALDO DE PESCADO* \$24.99

Catfish soup, vegetables with handmade tortillas served in a big bowl

CALDO DE POLLO \$21.99

Chicken soup, vegetables with handmade tortillas served in a big bowl

DESSERTS

TAMAL DE CHOCOLATE \$9.99

Warm double chocolate tamal topped with vanilla or pistachio ice cream

CHOCO-FLAN \$9.99

Chocolate cake and flan drizzled with chocolate sauce

NIEVE DE PISTACHIO \$8.99

Pistachio ice cream served with bittersweet hot fudge or caramel sauce

CHURROS RELLENOS \$9.99

Crispy stuffed laced donuts, dredged with cinnamon sugar, served with chocolate sauce

PASTELITO DE CHOCOLATE \$8.99

Chocolate cake with vanilla or pistachio ice cream

KIDS MENU

TWO QUESADILLAS \$10.99

Served with fries

GRILLED CHEESE \$10.99

Served with fries

CHICKEN NUGGETS \$10.99

Served with fries

SIDES

ARROZ \$4.50

FRIJOLE \$4.50

PAPAS FRITAS \$5.50

HANDMADE TORTILLA \$4.50

GUACAMOLE \$8.99

SIDE OF MOLE \$6.99

CHIPS \$3.50

Drinks

BLANCO | SILVER

CASAMIGOS BLANCO	\$14
DON JULIO BLANCO	\$14
CABO WABO BLANCO	\$15
HERRADURA	\$13
PATRON	\$14
MARACAME	\$12

REPOSADO

CENTENARIO REPOSADO	\$14
CASAMIGOS REPOSADO	\$14
CORRALEJO REPOSADO	\$14
HERRADURA REPOSADO	\$14
MARACAME REPOSADO	\$14
DON JULIO REPOSADO	\$14
VILLA LOBOS REPOSADO	\$14
TEQUILA 1800 REPOSADO	\$14
HORNITOS REPOSADO	\$14

ANEJO

CABO WABO	\$14
VILLA LOBOS AÑEJO	\$14

MEZCAL

MONTE ALBAN	\$13
LOS AMANTES AÑEJO	\$14
LOS AMANTES JOVEN	\$14

RUM

RUMCHATA	\$12
KAHLUA	\$12
MALIBU	\$12
BACARDI	\$12
BACARDI GOLD	\$12

VODKA

GREY GOOSE	\$12
ABSOLUT	\$12
TITO'S	\$12
SMIRNOFF	\$12

WHITE WINE

CHARDONNAY	\$11
CHAMPAGNE	\$11

WHISKEY

MARKERS MARK	\$13
JACK DANIELS	\$13
JACK DANIELS HONEY	\$13
BUFFALO TRACE	\$13
BULLEIT BOURBON	\$13
FIREBALL	\$13

COGNAC

HENNESSY	\$13
COURVOISIER	\$13
MARTELL	\$13
REMI MARTIN	\$14

SCOTCH

RED LABEL	\$15
GLENLIVET	\$15
BUCHANANS	\$14

lime juice & pineapple

CIDER

ANGRY ORCHARD	\$7
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MEXICAN BEER

CORONA	\$7
DOS XX LAGER	\$7
NEGRA MODELO	\$7
TECATE	\$7
PACIFICO	\$7
VICTORIA	\$7
MODELO ESPECIAL	\$7
BOHEMIA	\$7

DOMESTIC BEER

MILLER LITE	\$7
BLUE MOON	\$7

IMPORTED BEER

STELLA ARTOIS	\$7
HEINEKEN	\$7

RED WINE

CABERNET SAUVIGNON	\$11
MALBEC	\$11



COCKTAILS

PALOMA	\$14
Tequila, grapefruit and lemon juice	
MOJITO	\$14
Rum, syrup and mint	
PIÑA COLADA	\$14
Rum, pineapple juice	
CLASSIC MARGARITA	\$14
Original lime flavor	
PASSION FRUIT MARGARITA	\$15
Passion fruit flavor	
MICHELADA	\$15
Mexican beer, clamato mix	
LA BORRACHA	\$14
Fresh jamaica with a mezcal twist	
MIMOSA	\$12
Prosecco, orange juice	

SPECIALTY DRINKS

OAXACAN OLD FASHION	\$15
Mezcal tequila twist on the classic old fashioned	
MEZCAL OLD FASHIONED	\$15
Mezcal twist on the classic old fashioned	
SUMMER SHADOW	\$15
Whiskey blackberry liqueur	
DULCE CORAZON	\$15
Vodka hibiscus and jasmine syrup	
AWESOME BLOSSOM	\$15
Rum, lavender syrup and cherry liqueur	
COCONUT MOJITO	\$15
Rum, coconut cream and mint	
TROPICAL COSMOPOLITAN	\$15
Vodka, cointreau with guava and watermelon syrups	
CANTARITO	\$14
Tequila reposado, orange and grapefruit juice	
SANGRIA ROJA	\$14
Red wine, orange, pineapple juice and schnapps	

NON ALCOHOLIC BEER

HEINEKEN 0.0	\$5
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BEVERAGES

CAFE COFFEE	\$2.50
JUGO JUICE	\$3.50
JARRITOS	\$3.50
AGUAS FRESCAS	\$4.50
Horchata or Jamaica	
HOT CHOCOLATE	\$5.99
SOFT DRINKS	\$3.50
Coca-Cola, Pepsi, Sierra Mist, Diet Pepsi, Pink Lemonade	

SELTZER

TOPO CHICO SELTZER	\$7
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