



NIXTA

"TAQUERIA"

You've probably noticed by now that we do things a little bit differently here at Nixta.

For us, our food and beverage programs are equally as important.

Our **aguas frescas** are made with local produce, highlighting seasonality. Our **cold brew** is an exclusive blend of Brazilian, Ethiopian, & Mexican beans, with hints of dark cherry, chocolate & berries - a collaboration with our neighbors at Figure 8.

Throughout the year, we'll also feature really bomb in-house drinks, like our tropical **tepache**, the **pulque-rita** (we are one of two restaurants nationwide who carry pulque), as well as a perfectly tangy **Michelada**.

For our **low-intervention wine** list, each of these bottles represents a story, a year's worth of work, a growing season. We source from producers that strive to make wines that feel truly honest, ecologically restorative, and free of exploitation. These wines are classic, adventurous, juicy, & everything between.

We'd love to help you sip on the perfect beverage!

AQUI CHUPAS RICO



N/A BEVERAGES

agua fresca \$7
topped with **Topo Chico!** ask for daily specials ✨

cold brew \$6
a blend from Mexico, Brazil, and Ethiopia roasted by Figure 8 coffee purveyors

bottled bevs \$5
topo chico, mandarin jarritos, sidral, Mexican coke

austin beerworks hop water \$5
all the flavor of an Austin Beerworks brew, none of the alcohol

FERMENTED

tepache \$8
tropical fermented pineapple, piloncillo, & spices

BEERS Y CÓCTELES

modelo especial \$6

armodelo \$7
dressed modelo with hot sauce, lime juice, and Chile salt

austin beerworks \$8
rotating selection

meanwhile brewery \$10 ✨
Tender Robot IPA

fairweather cider \$8
rotating selection

pulque \$12
naturally fermented pre-Hispanic agave beer

pulque-rita \$15
pulque, triple sec, lime, piquin citrus salt

Michelada \$10
Miguelito's michi mix, chamoy, lime salt, modelo

shandy \$9
a refreshing beer cocktail with modelo and our seasonal agua fresca

VINO (GLASS)

Burbujas "Sparkling" \$14 / \$55

Celler Jan Vidal; 'Vita Vivet'; Xarello, Macabeu**; Catalunya, Spain; NV

Blanco "White" \$14 / \$55

Judith Beck; 'Weissburgunder'; Pinot Blanc; Burgenland, Austria; 2022

Skin-Contact \$16/ \$65

Limited Addition; 'Orange Crush'; Pinot Gris, Muscat**; Willamette Valley, Oregon; 2022

Rose \$16 / \$60

Absentee Winery; 'PINK'; Red Blend; Point Reyes, California; 2020

Tinto "Red" \$16 / \$60

Ashanta; 'Mawu'; Merlot, Chardonnay; Sonoma, California 2022



LOW-ABV

Revel Cider - 'Waves' \$14/\$50

Apples, blue and red plums, Montmorency cherries; Ontario, Canada; NV

Divine dark plums with whiffs of chamomile. Dry and textured. 5.7% ABV

Burbujas (Sparkling)

Vin De Lagamba - 'Frauen Power' \$65

Dornfelder, Silvaner; Rheinhessen, Germany; 2022
German style lambrusco-female winemakers!

Berry Althoff - 'Umami' \$70

Muscat, Grenache; Occitanie, France; 2022
Crisp pear and orange zest with kisses of honey.

Vino La Joda - 'Mejor Ser Que Paracer' \$80

Carmènère; Aconcagua Valley, Chile; 2022
Pet-Nat that encapsulates happiness and freedom.

Pouya - 'Remix' \$95

Grenache, Cabernet Sauvignon, Merlot, Sauvignon blanc; Valle de Guadalupe, Mexico; 2022
Summer dreams and crisp berry waterfalls.



Blanco (White)

Camp Wines - 'CAMP Chard' \$50

Chardonnay; Sonoma County, California; 2022
For a good cause-bright honeycrisp apples with honeysuckle aromas.

Bobinet - 'Les Gruches' \$75

Chenin blanc; Loire, France; 2019
Aromatic, structured, and complex. Chenin shining bright.

Jolie Laide - 'Melon de Bourgogne' \$85

Melon de Bourgogne; Chalone, California; 2023
A siren with notes of green apple, lemon zest and playful minerality.

Octagono - 'Blanco' \$100

Muscat, Sémillon; Guanajuato, Mexico; 2022
A mexican treasure-crushed pear and lemon rinds. The perfect pair.

Poggio Bbaranello - 'AT Anfora Bianco' \$102

Procanico; Lazio, Italy; 2020
Aromatic and mineral, made with love by a wife-wife duo.

Skin-Contact

Subject to Change - 'Preconceived Notions' \$60

Muscat; Richmond, California; 2023
Carbonic maceration heaven. Tropical peach rings.

Ugabe - 'Balea Unfiltered' \$65

Petit Courbu, Hondarrabi Zuri; Basque, Spain; 2022
Uniquely textured, crisp and full of sunshine!

Domaine Geopp - 'L'impatient' \$85

Gewurztraminer; Alsace, France; 2023
A wine that makes you blush. Lychee on the nose, fresh and salty.

Lagvinari - 'Kisi' \$90

Kisi; Kakheti, Georgia; 2019
One of a kind. Dry apricots, structured and timeless.

Octagono - 'Naranja' \$95

Muscat, Semillon; Guanajuato, Mexico; 2022
Bottle to celebrate friendship! Orange tang and mellow.

Barrigon - 'Naranja' \$115

Muscat, Xarel-lo; Guanajuato, Mexico; 2021
Aromatic, bright, and peachy fun. This winemaker's best.



ROSÉ

Idlewild - 'Flora & Fauna' \$65

Nebbiolo, Dolcetto, Barbera; Mendocino County, California; 2022
Vibrant alpine herbs, grapefruit and a hint of sea salt.

Margins - 'Neutral Oak Hotel' \$65

Barbera, Chenin, Pinot Noir, white and red field blends; California, 2022
A dance between a rose and a light red.

Philippe Chevarin - 'Rosé Détour' \$70

Gamay; Loire valley, France; 2022
Wild strawberry and juicy pomegranate. Sip directly without any détour!

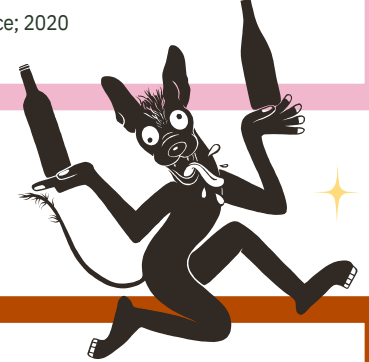
Caprera - 'Le Vasche' \$85

Montepulciano; Abruzzo, Italy; 2021
Cerasuolo D'Abruzzo. Fresh and fine like dry cherry wine.

Domaine Comte Abbattucci - 'Valle di Nero' \$96

Carcajolu Neru; Corsica, France; 2020
Uniquely Corsican.

¡SALUCITA!



Tinto (Red)

Le Machin - 'SRH' \$65

Pinot Noir; Santa Barbera County, California; 2022
A walk through a forest of black plums, red cherries and wild herbs.

Limited Addition - 'Rouge Crush' \$70

Trousseau, Gamay Noir, Pinot Noir; Willamette Valley, Oregon; 2022
Crisp cherries and earthy tooth vegetables. Lovely and light.

Bichi - 'Listan' \$85

Listan Prieto; Baja California, Mexico; 2022
Dessert flowers and peppery red fruits. ¡Viva Mexico!

Heya - 'Kanz' \$90

Grenache, Syrah; Batroun, Lebanon; 2022
Female winemakers. A treasure and treat.

2512 EAST 12 ST
AUSTIN 78702 TEJAS
USA