

# BAR MENU

## TEQUILA

### STRAWBERRY KISS \$14

A refined tequila martini infused with fresh strawberry, cool mint, and a touch of orange bitters – smooth, vibrant, and unforgettable.

### MARGARITA FLIGHT 4X \$24

STRAWBERRY | BLUEBERRY | MANGO | TRADITIONAL

### THE ANGEL \$15 | \$45

Signature tequila mix. Topped with a mini bottle of Sauza or 1942 of tequila and your favorite flavor:

STRAWBERRY | BLUEBERRY | WATERMELON | TRADITIONAL

### 1948 \$12

An elegant skinny margarita

### WATERMELON MARGARITA \$13

Refreshing watermelon blended with tequila reposado, fresh lime, and agave

## BOURBON

### AMERICANO \$15

Bourbon stirred with pineapple juice, fresh citrus, and Agave, a bold martini with a smooth balance of sweetness and depth.

### NY SOUR \$15

A classic bourbon sour shaken with fresh lemon and a touch of sweetness, elegantly finished with a float of red wine.

### KTK LEMONADE \$12

Smooth bourbon brightened with fresh lemon and a touch of agave, a refreshing twist on a Southern classic.

### PASSION PROPOSAL \$14

A vibrant blend of passion fruit, fresh citrus, and agave, topped with prosecco for a sparkling, refreshing finish

MODE X  
MODERN KITCHEN & BAR

## SIGNATURE COCKTAILS

### OLD FASHION (smoked) \$14 | \$17

### COSMO \$12

### CLASSIC MARTINI \$14

### MANHATTAN \$14

### FRENCH 75 \$12

### XPRESSO MARTINI \$14

### MARGARITA \$12

### PALOMA \$14

### LONG ISLAND \$14

## VODKA

### BLUE LABEL MARTINI \$14

Vibrant fusion: blueberry vodka, fresh blueberries, bright citrus, and a dash of orange bitters – a bold and refreshing martini with a smooth finish.

### TC MARTINI \$15

A silky blend of vodka, vanilla vodka, Frangelico, and coconut purée, shaken to perfection for a smooth and decadent finish.

### VIP (VERY INTENSE POUR) \$18

LIMIT TWO PER GUEST

This isn't just a cocktail it's a statement. Crafted for those who don't play it safe, Delivers a smooth but unapologetically strong blend of top-shelf spirits, Shaken tableside and served with flair. Bold, elegant, and unforgettable—reserved only for the truly daring.

### G PINEAPPLE \$15

Vodka shaken with pineapple, fresh lime, and agave, finished with a silky coconut cream for a tropical balance of pineapple and sweetness.

## MEZCAL

### MEZCALITA \$14

Mezcal shaken with cranberry juice, fresh lime, and agave, finished with a touch of orange liqueur for a vibrant, modern twist on the margarita.

### X FSND \$14

A smoky reimagining of the classic – mezcal stirred with agave and bitters, finished with a hint of citrus zest.

### I DON'T LIKE IT \$12

A vibrant mix of smoky mezcal, mango, fresh citrus, and agave, finished with a splash of pomegranate for a bold balance of sweet, tart, and smoky.

### PRICKLY PEAR MARTINI \$16

Mezcal shaken with vibrant prickly pear, fresh citrus, and a touch of agave – a colorful martini with a smooth, modern edge.

# WELCOME

## GUACAMOLE FRESCO

A refined preparation of hand-selected avocados, delicately balanced with citrus and herbs, accompanied by crisp plantain chips and chilled cucumber slices.

\$14

## CHICKEN RICARDO ADVISORY: THIS DISH CARRIES A TOUCH OF SPICE.

Crisp, golden chicken with fire-roasted pepper sauce and Ricardo's signature ranch.

\$15

## QUESO FUEGO

A luxurious fusion of four artisanal Mexican cheeses, flambéed for a striking presentation. Paired with house-made tortilla chips, warm pita bread, and a zesty spicy salsa.

\$14

## SALMON DI MARIA

Crisp crostini layered with smoked salmon and herbed cream cheese, accented by fresh jalapeño and a delicate spice blend. Served with a vibrant mango-wasabi sauce for a refined balance of smoke, heat, and sweetness.

\$18

## BREAD & BUTTER

Freshly baked Portuguese artisan bread with a crisp golden crust. Served with melted Chihuahua cheese, our raspberry butter, and, 10-spice virgin oil for a rich and flavorful experience

\$12

## RIB EYE CHICHARRON

Crispy ribeye bites served with fresh guacamole, charred salsa, and house-made tortilla chips.

\$20

## CRAB CAKE

Delicately seared crab cakes served with chipotle-lime aioli, garnished with watermelon bites, avocado, and a hint of wasabi for a vibrant finish.

\$20

## CEVI XHE

Snapper fish marinated in fresh citrus, avocado, cucumber, cilantro, tomatoes, chile peppers, and a hint of Japanese sauce

\$20

## NEW YORK AGUACHILE ADVISORY: THIS DISH CARRIES A TOUCH OF SPICE.

Delicate slices of prime NY, gently cured in a bright aguachile of citrus and chile. Accented with cucumber, pickled red onion, and a whisper of sea salt for a refined balance of freshness and heat.

\$21

## STEAKS & SEAFOOD

SERVED WITH A SOUP OR SALAD - HOUSE SALAD | CAESAR SALAD  
HOUSE GARLIC DRESSING, CREAMY PARM, BALSAMIC VINAIGRETTE

### FILET MIGNON

\$55

8 oz. prime cut, perfectly seared and served with seasonal asparagus.

### TOMAHAWK STEAK

\$150

A show-stopping, bone-in prime cut, expertly grilled and served with your choice of two sides.

### LAND & SEA HARMONY

\$72

An 8 oz. prime filet paired with a succulent lobster tail, finished with rosemary-garlic butter and served with seasonal asparagus.

### NEW YORK STRIP

\$57

12 oz. prime cut, expertly grilled and served with creamy au gratin potatoes.

### SALMON

\$34

Pan-seared salmon, finished with a silky chipotle-lime cream sauce and served alongside seasonal vegetables.

### RED SNAPPER

\$36

Delicately herb-crusted, served over creamy spinach for a refined balance of flavor and texture.

### CARNE ASADA

\$48

8 oz. skirt steak, richly marbled and flame-grilled, served with golden French fries.

### LOBSTER TAILS

\$68

Twin lobster tails, served au gratin with rosemary-garlic butter and a touch of Cajun-spiced butter.

### MODE X SHRIMP

\$34

Shrimp, sautéed in a rich Calabrian scampi butter sauce, served over creamy risotto.

## OVER THE TOP

*Signature sauces crafted to enhance any dish.*

### OSCAR'S X-STYLE

\$15

A decadent enhancement of a tender crab, rich hollandaise sauce, and fresh asparagus – the perfect crown for any steak.

### X PICY SHRIMP

\$17

A bold blend of Calabrian and Mexican peppers, crafted into a vibrant sauce that adds refined heat and depth to any dish.

### SCAMPI LOBSTER TAIL

\$33

Luxurious blend of saffron, citrus, garlic, and butter. A sauce, enhances seafood, steak, or vegetables with refined flavor.

### XTK BUTTER

\$8

Our signature take on a classic steak Butter – bold, savory, and perfectly balanced to complement any cut.

## SIDES

*Generously portioned accompaniments, each crafted to complement your meal  
all sides are served in sizes perfect for two.*

### AU GRATIN POTATOES

\$12

### TATER TOTS

\$12

### FRENCH FRIES

\$8

### CREAMY SPINACH

\$8

### SWEET PLATAINS

\$8

### SPANISH RICE

\$8

### SEASONAL VEGETABLE

\$8

### STREET CORN

\$8

Add a salad or soup for \$8.00



E N T R E E S	<b>PASTA TEQUILA 2.0</b>	Honey marinated chicken and al dente pasta tossed in a creamy, smoky chipotle sauce with just the right kick, asparagus, red peppers, and topped with crispy tortilla strips for the perfect crunch. A bold and satisfying fusion.	\$28
	<b>LOBSTER MAC AND CHEESE</b>	Rich and indulgent, our house blend of cheeses tossed with tender lobster, served tableside and paired with garlic bread.	\$41
	<b>PASTA VX</b>	Rigatoni tossed with tender chicken, fresh spinach, and melted cheese in a rich vodka-tomato cream sauce.	\$28
	<b>CARNITAS</b>	Tender, slow-cooked pork served with a tangy tomatillo cream sauce paired with spanish rice and grilled pineapple. A comforting dish full of rich and vibrant flavors	\$26
	<b>FISH &amp; CHIPS</b>	Crispy red snapper served with golden fries and house-made tartar sauce.	\$26
	<b>ENCHILADAS X</b> <small>ADVISORY: THIS DISH CARRIES A TOUCH OF SPICE.</small>	Tender chicken and melted cheese wrapped in a warm tortilla, topped with our creamy chipotle sauce and served with Spanish rice.	\$21
	<b>QUEXADILLA</b>	Grilled flour tortilla filled with seasoned chicken and melted cheese, served with spanish rice, fresh salsa, and guacamole.	\$17
	<b>THE BURGER</b>	A bold creation featuring a prime beef patty, melted cheddar, smoky bacon, and our signature sauce, served with crispy fries.	\$19

## TACOS

A celebration of Family heritage – featuring signature tacos and timeless traditional dishes, crafted with authentic flavors and a modern touch.

<b>THE TACOS X</b>	\$23	<b>AL PXTOR TACOS</b>	\$20	<b>DI BIRRIA TACOS</b>	\$20
A refined twist on the asada taco – steak paired with a vibrant curtido of onion, spices, and shallots, crowned with a perfectly grilled slab of cheese, seared to golden perfection and spanish rice		Chicken marinated in a traditional al pastor infusion of smoky chiles, citrus, and warm spices, paired with caramelized grilled pineapple for a touch of sweetness, fresh cilantro and onion, served alongside spanish rice.		A beloved street food taken to a new level – slow-braised birria layered with melted cheese, fresh onion, and cilantro, folded into golden tortillas and served with rich consommé. Accompanied by spanish rice.	
<b>CARNITAS TACOS</b>	\$18	<b>SEAFOOD TACOS</b>	\$21	<b>OUTLAW TACOS</b>	\$22
Slow-cooked pork, tomatillo crema sauce, grilled pineapple, onion, cilantro and cucumber Served with spanish rice		Pan-fried shrimp, avocado, feta cheese, fresh pico, tomatillo sauce, chipotle lime aioli, and cilantro. served with spanish rice		A distinguished trio of birria, seafood, and carnitas – an elevated expression of bold, authentic flavors, served with spanish rice	

## VEGETARIAN SELECTIONS

Fresh, flavorful, and thoughtfully prepared dishes highlighting seasonal vegetables and wholesome ingredients, crafted to satisfy with balance and creativity.



<b>COLIFLOR STEAK</b>	\$22	<b>VEGAN TACOS</b>	\$20	<b>SPICY FRIED RICE</b> 	\$17
Charred cauliflower topped with toasted cashews, pumpkin seeds, dried cranberries, and finished with roasted red pepper sauce.		Charred cauliflower with saffron, red peppers, onion, and cilantro, served with Spanish rice.		A vibrant blend of shallots, and carrots, wok-tossed with Calabrian peppers for a bold, spicy finish.	
<b>GARDEN DI CAPRI</b>	\$18	<b>LE FRENCH QUARTER</b>	\$22	<b>PRIMAVERA PASTA</b> 	\$20
A refined take on the classic Caprese – heirloom tomatoes layered with creamy mozzarella and fresh basil, delicately dressed with extra virgin olive oil and aged balsamic.		A plant-based Impossible patty with avocado, melted cheese, crisp lettuce, tomato, and onion, served on toasted sourdough bread for a modern twist on a classic.		Penne tossed with basil pesto, zucchini, asparagus, and red peppers, finished with fresh cilantro and a hint of citrus for a vibrant, refreshing flavor.	

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. ALERT YOUR SERVER IF YOU HAVE SPECIAL DIETARY REQUIREMENTS

# DESSERTS

## DULZURA

A delicate waffle pastry layered with silky cajeta, crowned with vibrant fresh fruit and finished with a scoop of velvety coconut ice cream.

## TRES LECHES CAKE

A moist sponge cake soaked in three milks, elegantly topped with French cream and finished with fresh berries.

## GODIVA CHOCOLATE CAKE

Layers of luscious Godiva chocolate cake filled with velvety ganache, served alongside creamy vanilla bean ice cream for a decadent and timeless indulgence.

## MANGO CHEESECAKE BRULEE

A silky mango-infused cheesecake crowned with a delicate caramelized brûlée top, offering a balance of tropical sweetness and refined elegance.

## CARROT CAKE

Moist layers of spiced carrot cake with cream cheese frosting, served alongside vanilla bean ice cream and finished with a warm brandy butter sauce.

| 15

| 12

| 15

| 15

| 14

# RED WINE

Alamos Malbec Seleccion

Angels Ink Pinot Noir

Unshackled Cabernet

Bodega Lanzaga Rioja Corriente

Martis Cabernet Sauvignon

Pessimist Red Blend

Outlier Pinot Noir

Greenwing Cabernet Sauvignon

Caymus

Stag's leap

Opus One

Glass Bottle

| 15 | 50

| 12 | 40

| 14 | 48

| 15 | 55

| 20 | 72

| 14 | 48

| 15 | 50

| 12 | 40

| MP

| 100

| MP

# HOUSE WINE

Glass Bottle

| 9 | 30

| 10 | 33

| 9 | 32

| 10 | 33

| 9 | 32

| 9 | 32

| 9 | 32

| 9 | 30

| 10 | 35

# WHITE WINE | CHAMPAGNE

Glass Bottle

| 10 | 35

| 10 | 35

| 11 | 36

| 14 | 50

| 12 | 42

| 14 | 50

| 12 | 42

| 12 | 42

| 14 | 50

| 15 | 50

| 14 | 50

| 13 | 46

| 150

| 500

# MODE X

A CULINARY EXPERIENCE