

MAGO-ritas

margaritas

served your way...
straight up or on the rocks

El Jefe

tequila herradura blanco, orange liqueur,
fresh lime juice 10.00

El Noble

tequila casa noble reposado,
orange liqueur, fresh lime juice 11.00

La Paloma

el jímador reposado, grapefruit liqueur,
grapefruit soda 10.00

El Diablo

tequila cabo wabo blanco, chile ancho
liqueur, fresh lime juice, served with
a lager beer floater 11.00

complement your margarita with:
coronita or lambrusco +4.00

De Fruta

fruit

La Encantada

tequila casa noble reposado, strawberry
puree, mint leaves, fresh lime juice 10.00

La Poción

tequila jímador reposado, pomegranate
and passion puree, fresh orange
and lime juices 10.00

La Placita

tequila cabo wabo blanco, chile ancho
liqueur, mango puree 10.00

La Reina

pineapple infused tequila herradura reposado,
coconut rum, pineapple juice 10.00

Raspados

frozen

Guayaba

tequila jímador reposado, guava puree,
tropical juices 10.00

Frambuesa

tequila jímador reposado,
raspberry puree 10.00

Fresa

tequila jímador reposado,
strawberry puree 10.00

Mango

tequila jímador reposado,
mango puree 10.00

complement your frozen margarita with:
coronita +4.00

Sangría

refreshing blend of chilled wine,
liqueurs, fresh fruit and a splash
of fruit juice 10.00

choice of:
original, peach, mango passion fruit
or pomegranate



Mezcals

mezcal cocktails

El Maleficio

mezcal, muddled cucumbers,
fresh lime juice, agave syrup,
cilantro 11.00

La Ahumada

mezcal, orange liqueur,
fresh lime juice 10.00

Tamarindo

mezcal, tamarind puree,
fresh lime juice 11.00

El Viejito

mezcal old fashioned...
mezcal, antica formula sweet vermouth,
piloncillo simple syrup, muddled orange
and cherry 11.00

Oaxacan Sour

mezcal, fresh lemon and lime juices,
egg white, orange bitters 10.00

Mezcal Manhattan

mezcal, antica formula sweet vermouth,
orange bitters, guajillo simple syrup,
luxardo cherry 11.00

Caipirinia

cachaça brazilian rum, fresh lime juice, sugar,
choice of classic, guava or raspberry 10.00

Pisco Sour

pisco brandy, simple syrup,
egg white, bitters 10.00

Mojitos

traditional cuban recipe with
fresh mint leaves muddled to order
with sliced limes and sugar
10.00

choice of:

Ron Mojito | made with don Q rum
choice of classic, raspberry, mango
or piña colada

Ginebra Mojito | made with gin

Tequila Mojito | made with tequila jímador

Cervezas


beers


Cerveza de Barril | Tap Beers

Corona Light | Dos Equis Amber
Dos Equis Lager | Modelo Especial
Negra Modelo | Pacifico | Victoria
Bell's Seasonal | Blue Moon
Revolution Anti-Hero | Two Brother's
Ballast Point Pineapple

Please ask about our Seasonal Brew

Cerveza de Botella | Bottled Beers

Corona Extra | Carta Blanca
Indio | Bohemia | Sol | Tecate
Victoria | Heineken | Coors Light
MGD | Budweiser | Bud Light
Miller Lite | Kaliber N/A
Two Brother's Prairie Path 

 this beverage is, or can be prepared gluten-free upon your request.
please enjoy responsibly.

Comida con Amigos

a meal with friends

Priced per person and available for parties of 6 and up,
we kindly ask groups of 10 or more to order family-style
— you'll thank us later!

Blanco*

- one appetizer or salad
- two main dishes
- mexican rice and black beans
- warm churros for dessert

21.00 per person
10.00 ages 5-10
*daily 11am-3pm

Reposado

- two appetizers or salads
- three main dishes
- two sides
- one dessert

28.00 per person
14.00 ages 5-10

Añejo

- three appetizers or salads
- four main dishes
- three sides
- two desserts

35.00 per person
17.00 ages 5-10

Appetizers

Guacamole

Empanadas

choice of one:

beef, chicken or shrimp

Tamales

choice of one:

poblano and panela cheese stuffed
with pistachio mole or chicken tinga
stuffed with peanut mole

Quesadillas

choice of one:

cheese, spinach or chicken

Ceviche de Camarón

+2.00 per person

Calamares

+2.00 per person



Salads

Mago

Tijuana Caesar

Española

Main Dishes

Enchiladas

choice of one:

Camarón

Hongos

Tinga de Pollo

Ground Beef Picadillo

Fajitas

choice of one:

steak, chicken or veggie

Arroz con Pollo

Pechuga Azteca

Medio Pollo en Mole

choice of one:

Cacahuete, Coco, Pistache or Xico

Puntas de Cerdo

Dorado en Mole de Cacahuete

+2.00 per person

Camarones en Chile Pasado

+5.00 per person

Salmón en Mole de Coco

+2.00 per person

Carne Asada Tampiqueña

+4.00 per person

Carne Chihuahua

+4.00 per person

Filete Churrasco

+5.00 per person

Sides

Arroz Rojo | Arroz de Cilantro | Arroz Verde


Papas con Poblano | Platanos Maduros | Esquites

Papas de Camote | Frijoles Charros | Frijoles Negros

Desserts

Donitas | Churros Calientes | Capirotada



 this dish is, or can be prepared gluten-free upon your request.
menu may not list all ingredients.
please inform your server of any food allergies.

Aperitivos

appetizers

Guacamole

freshly prepared tableside —
a Mago Grill must have! 10.00

Ceviche de Camarón

citrus marinated shrimp, plum tomato, green olives, jalapeño peppers, cilantro, avocado, spicy tomato sauce 13.00

Queso al Horno

baked panela, asadero and chihuahua cheeses, roasted habanero salsa 11.00
add rajas, chorizo or chicken +4.00

Quesadilla

a mexican classic with chihuahua cheese 8.00
add steak, chorizo or chicken +4.00

Calamares

lightly fried calamari, jalapeño peppers, chile de arbol and lemon slices, tomato-chipotle salsa 11.00

Tamales

two tamales, a poblano and panela cheese tamale topped with pistachio mole and a chicken tamale topped with mole xico 9.00

Rollitos de Pollo

crispy wontons filled with spicy chicken, black beans, corn, onions, peppers, cilantro, melted cheese, "egg roll style", avocado lemon cream sauce 11.00

Empanadas

two turnovers, served with frisee, queso cotija, crema mexicana, **choice of ground beef picadillo with chimichurri, chicken tinga with roasted tomato salsa, or tequila shrimp with habanero salsa** 5.00

Risotto de Trufa

mexican "truffle", bomba rice, crispy epazote, parmesan cheese, truffle oil 7.00
add grilled baby octopus +7.00

Ensaladas

salads

Mago

romaine lettuce, crispy corn tortilla strips, black beans, pico de gallo, jicama, sweet corn, radishes, roasted poblanos, avocado, agave nectar lime vinaigrette, cotija cheese 11.00

Española

baby field greens, candied walnuts, crispy jamaica flowers, blue cheese, tequila poached pears, mandarin oranges, tequila hibiscus vinaigrette 11.00

Tijuana Caesar

romaine lettuce, parmesan, queso cotija, tortillas, chipotle caesar dressing 11.00

Taco

lettuce, chihuahua cheese, black beans, mexican rice, pico de gallo, guacamole, sour cream, in a large crispy tortilla shell 10.00
add ground beef picadillo or chicken tinga +3.00

complement your salad with:

grilled chicken breast or sliced charbroiled steak +4.00
jumbo gulf shrimp +5.00

Para Vegetarianos

vegetarian

Chile Relleno

soufflé-battered poblano pepper stuffed with cheese, caldillo de jitomate sauce, sour cream drizzle, cilantro white rice 16.00

Tacos

served on corn tortillas
4.00 **each** / 7.00 **two of the same choice**

Rajas

chile poblano rajas, sour cream, roasted sweet corn, crispy potatoes, queso cotija

Hongos

portabello mushrooms, roasted plantains, black bean spread, panela cheese, chipotle salsa, crema

Quesadilla de Espinaca

flour tortilla filled with oaxaca cheese, sautéed spinach and mushrooms, pico de gallo, sour cream, cilantro white rice 15.00

Tamales de Rajas

two roasted poblano and panela cheese stuffed tamales, pistachio mole, sour cream drizzle 11.00

Fajita Vegetarianas


sautéed green and red peppers, spanish onions, zucchini, portabello mushrooms, roasted poblano peppers, **choice of molcajete or clásica style** 16.00

Burrito de Rajas

poblano peppers, roasted sweet corn, mushrooms, crispy potatoes, sour cream, chihuahua cheese, cilantro rice, pinto beans, pico de gallo, **choice of sesame chile de árbol salsa or salsa verde** 13.00

Enchiladas de Hongos

three corn tortillas stuffed with sautéed white mushrooms, spinach and caramelized onions, salsa verde, sliced red onion, shaved radish, sour cream drizzle, cilantro white rice 13.00

 this dish is, or can be prepared gluten-free upon your request.
menu may not list all ingredients.
please inform your server of any food allergies.

Las Recetas de Doña Paula

grandma Paula's recipes

Carne

Carne Asada Tampiqueña

charbroiled chile ancho marinated skirt steak, cheese stuffed enchilada
with mole xico, poblano mashed potatoes 23.00

Filete Churrasco

charbroiled flat iron steak, roasted chile de árbol chimichurri butter,
poblano mashed potatoes, adobo asparagus, salsa borracha 25.00

Carne Chihuahua

charbroiled marinated skirt steak, bell peppers, mushrooms, onions, chihuahua cheese,
poblano mashed potatoes, guacamole, sour cream, pico de gallo 23.00

Ropa Vieja

slow braised beef brisket, sweet plantains, cilantro white rice,
aji amarillo aioli, plantain chips 18.00

Puntas de Cerdo en Mole de Pistache

oven roasted berkshire pork medallions, pistachio mole, frijoles charros 20.00

Pollo

Medio Pollo en Mole Xico

orange mojo marinated chicken slow roasted with mole xico,
mexican rice, sweet plantains 16.00

Pechuga Azteca

prosciutto stuffed chicken breast, squash blossom epazote, asadero cheese,
roasted poblano cream sauce, cilantro white rice 19.00

Arroz con Pollo

chicken breast, mexican rice, bell peppers, onions, ranchero sauce,
chihuahua cheese, baked in a puff pastry crust 18.00

Pescado y Mariscos

Dorado en Mole de Cacahuete

pan seared wild-caught mahi mahi, zesty peanut mole verde,
poblano mashed potatoes 20.00

Salmón en Mole de Coco

grilled atlantic salmon, coconut mole, cilantro white rice,
adobo asparagus 21.00

Pescado a la Veracruzana

wild alaskan cod, manzanilla olives, capers, sundried tomato, cilantro,
pepperoncini, roasted potatoes, baked casserole-style 22.00

Camarones en Chile Pasado

garlic and epazote sautéed jumbo gulf shrimp, julienned chile pasado,
white wine sauce, poblano mashed potatoes 23.00


Momias en Crema de Tequila

bacon wrapped and manchego cheese stuffed jumbo gulf shrimp,
cilantro-tequila cream sauce, cilantro white rice 25.00

Chile Relleno

soufflé-battered cheese stuffed poblano pepper,
caldillo de jitomate sauce, cilantro white rice 16.00

Here at Mago Grill & Cantina we take pride in serving the finest quality ingredients available including hand-picked fresh produce, all natural pork and poultry, sustainably sourced seafood and mid-west raised beef aged a minimum of 21 days and hand-trimmed.

 this dish is, or can be prepared gluten-free upon your request.
menu may not list all ingredients.
please inform your server of any food allergies.

Moles



A flavorful and complex Mexican blend, the word mole comes from the Náhuatl word "mulli" meaning sauce or mixture.

Legend has it that Sor Andrea de la Asuncion, a colonial-era nun from Puebla was given the task of preparing a special meal for a visiting archbishop. She emptied her cupboards and put together the unusual combination of ingredients to create a unique and tasty sauce.

Not an everyday meal because of its complex preparation, moles are celebratory and festive, sophisticated and seductive and represent the passion, love and traditions that are present in Mexican cooking.

It is not uncommon for moles to contain 20-30 ingredients including ground seeds, a variety of chiles, ground tortillas, vinegar, cinnamon, cumin, garlic, plantains and so much more. Each region in Mexico has its own unique way of preparing mole.

Moles de la Casa house moles

Mole de Cacahuete

chile poblano, chile serrano, cilantro, roasted peanuts

Mole de Coco

chile poblano, jalapeño peppers, fresh coconut, finished with cream

Mole de Pistache

chile poblano, jalapeño peppers, avocado leaves, pistachios

Mole Xico

chile ancho, chile pasilla, chile mulato, toasted seeds, dried cherries

Mole de la Semana chef Juan Luis' featured mole of the week

served with a side of mexican rice, sweet plantains and your choice of:

Filete de Res

grilled flat iron steak 25.00

Arrachera

grilled marinated skirt steak 23.00

Medio Pollo

oven roasted half chicken 16.00

Suprema de Pollo

sautéed chicken breast 15.00

Puntas de Cerdo

oven roasted pork medallions 20.00

Salmón

grilled atlantic salmon 21.00

Dorado

pan seared wild-caught mahi mahi 20.00

Camarones

sautéed jumbo gulf shrimp 23.00

Para Compartir sides to share

Esquites

charred sweet corn, cotija cheese, cayenne-lime aioli 6.00

Plátanos Maduros

fried sweet plantains, queso fresco, crema mexicana 6.00

Papas con Poblano

mashed idaho potatoes, roasted poblanos, parmesan cheese, poblano cream sauce 6.00

Espárragos con Chimichurri

roasted asparagus, toasted almonds, chimichurri sauc 7.00

Risotto de Trufa

mexican "truffle", bomba rice, parmesan cheese, truffle oil 7.00

Papas de Camote

maple sweet potato fries, cinnamon sugar, mole xico 5.00

Frijoles Charros

pinto beans, house chorizo, bacon, tomato 6.00

Frijoles Negros

black beans, epazote, onion, chile de arbol 5.00

Arroz de Cilantro

cilantro white rice 3.00


Arroz Rojo

mexican rice 3.00

Guacamole

freshly smashed 6.00

Grilled Jalapeños | Pico de Gallo | Chihuahua Cheese | Sour Cream
1.00

 this dish is, or can be prepared gluten-free upon your request.
menu may not list all ingredients.
please inform your server of any food allergies.

Fajitas^{gf}

Fajitas en Molcajete

caramelized spanish onions, roasted poblano peppers, salsa puya, asadero cheese, in a hot lava stone mortar

Clásica

sizzling platter of caramelized spanish onions, tomato, green and red peppers

served with sour cream, guacamole, pico de gallo, rice and beans, choice of corn or flour tortilla and choice of:

Pollo | sliced marinated grilled chicken breast 18.00

Carne | sliced marinated charbroiled sirloin steak 20.00

Camarones | sautéed jumbo gulf shrimp 23.00

Vegetales | sautéed green and red peppers, spanish onions, zucchini, portabello mushrooms, roasted poblano peppers 16.00

Mixtas

combine two of the above choices 23.00 | combine three of the above choices 27.00

California Burrito

pico de gallo, sour cream, cilantro white rice, pinto beans, served suiza style with melted chihuahua cheese

choice of:

Pastor | chile guajillo marinated pork 14.00

Carne Asada | chile ancho marinated skirt steak 15.00

Tinga de Pollo | shredded chicken, adobo salsa, caramelized onions 14.00

Rajas | poblano peppers, roasted sweet corn, mushrooms, crispy potatoes 13.00

choice of: sesame chile de árbol salsa or salsa verde

^{gf} if requested, all burritos can be prepared gluten-free, served in a bowl over lettuce

Enchiladas

three corn tortillas rolled with assorted fillings, baked with cheese over cilantro white rice, topped with onion, radish and sour cream

choice of:

De Camarón | tequila shrimp, chihuahua cheese, peanut mole verde 17.00

De Hongos ^{gf} | white mushrooms, spinach, caramelized onions, salsa verde 13.00

Salsa Verde ^{gf} | choice of chicken tinga or ground beef picadillo 14.00

Mole Xico | choice of chicken tinga or cheese 14.00

Tacos^{gf}

served on corn tortillas

4.00 each / 7.00 two of the same choice

Camarón | chipotle shrimp, queso fresco, pickled purple cabbage, pico de gallo

Pescado | negra modelo beer-battered alaskan cod, chipotle coleslaw

Dorado | blackened wild-caught mahi mahi, green cabbage, radish, lime aioli, cilantro

Pulpo | grilled octopus, spanish chorizo, queso fresco, nopal salad

Cochinita Pibil | yucatán-style pulled pork, habaneros, purple onions

Pastor | chile guajillo marinated pork, grilled pineapples, onions, cilantro

Chorizo | chorizo, chihuahua cheese, crispy potatoes, chipotle salsa

Tinga de Pollo | shredded chicken, caramelized onions, adobo salsa, farmers cheese, sour cream

Carne Asada | chile ancho marinated skirt steak, caramelized onions, chipotle salsa, avocado mousse, queso fresco

Picadillo | ground beef picadillo, lettuce, pico de gallo, chihuahua cheese

Rajas | chile poblano rajas, sour cream, roasted sweet corn, crispy potatoes, queso cotija

Hongos | portabello mushrooms, roasted plantains, black bean spread, panela cheese, chipotle salsa, crema

flour tortillas available upon request

The Illinois Department of Public Health advises that eating raw or undercooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness. For further information, contact your physician or public health department.

©2016 Mago Grill & Cantina. All rights reserved.

mago grill.com

^{gf} this dish is, or can be prepared gluten-free upon your request.
menu may not list all ingredients.
please inform your server of any food allergies.