



ENTRADAS

GUACAMOLE EN MOLCAJETE	12
Besito Tableside Guacamole Side of jicama	5
ENSALADA DE CASA	7
Baby field greens, mango, tomato, pickled red onions, jicama, citrus vinaigrette	
SOPA DE TORTILLA	8
Tortilla soup with avocado, pulled chicken, queso Chihuahua, chopped cilantro, toasted pasilla chile, crema and onion	
*CEVICHE DEL DIA	MKT
Ceviche made daily, with plantains and corn tortilla chips	
FLAUTAS DE POLLO	8
Crispy chicken tacos topped with queso fresco, crema, salsa verde cruda and salsa guajillo	
TAMALE DE ELOTE	11
Fresh corn tamale with seared shrimp cooked in a chipotle chile cream	
EMPANADAS DE HONGOS	8
Empanadas filled with wild mushrooms, goat cheese and salsa manzana	
QUESADILLAS CALABAZA	9
Flour tortillas filled with queso Chihuahua, roasted green chiles, squash blossoms, mushrooms and salsa verde cruda	
TOSTADITAS CON CHORIZO Y QUESO	8
Blue corn chips, chorizo, queso Chihuahua, black beans, crema and jalapeño escabeche	
PANQUESITO DE JAIBA	14
Crispy jumbo lump crab cake over a roasted habanero cream sauce and roasted corn salad	
QUESO FUNDIDO	9
Baked queso Chihuahua with rajas, chorizo, cilantro and white onion	
TAQUITOS DE PESCADO	9
Fish tacos topped with pickled red onion, shredded lettuce and salsa molcajete	
ACOMPAÑANTES	5
JICAMA	
Jicama, fresh lime and chile molido	
PLATANOS CON CREMA	
Fried sweet plantains with crema and queso fresco	
TAMALE DE ELOTE	
Fresh corn tamale in chipotle chile cream	
ESPINACA AL AJO	
Spinach with garlic and chile	
PICO DE GALLO	
Fresh tomato, onion, green chile, cilantro, lime	
ELOTES DE LA CALLE	
Roasted corn with queso fresco and chile molido	

PLATOS PRINCIPALES

All entrees, tacos and enchiladas are served with house rice and frijoles negros

TACOS AL BESITO

TACOS DE POLLO	18
Adobo marinated grilled chicken breast in a cast iron skillet, melted queso Chihuahua, pico de gallo, tomato jalapeño and chile cascabel salsas	
TACOS DE COCHINITA PIBIL	18
Tender pork seasoned with achiote, cooked in banana leaves, Yucatan pickled onions and sweet plantains	
*TACOS DE RES	19
Grilled skirt steak, melted queso Chihuahua, pico de gallo, tomato jalapeño and chile cascabel salsas	

ENCHILADAS Y BUDINS

ENCHILADAS SUIZAS	19
Swiss style enchiladas with shredded chicken baked in a tomatillo cream sauce with melted cheese, onions and cilantro	
ENCHILADA BARBACOA Y CHORIZO	19
Beef barbacoa and chorizo, baked in a guajillo chile cream salsa, rajas, potatoes and queso fresco	
ENCHILADAS DE MOLE POBLANO	18
Shredded chicken, baked in mole poblano with queso fresco, cilantro and onion	
*BUDIN DE MARISCOS	22
A tortilla pie of shrimp and jumbo lump crab, layered in spiced tomato salsa, queso Chihuahua and baked with a poblano cream sauce	

PLATOS FUERTES

PECHUGA DE POLLO	19
Yucatan spiced chicken breast, crispy rolled queso fresco taco, pipian verde and calabacitas	
*SALMON MANCHAMANTELES	23
Roasted salmon with crispy bananas, pineapple pico de gallo and mole manchamanteles	
*CAMARONES AJILLO	25
Jumbo shrimp cooked in a garlic chile salsa, over mashed boniato	
*ALAMBRE DE RES CON MOLE DE PISTACHE	25
Skewers of New York strip steak with sautéed spinach, nopales salad and pistachio mole	
*PESCADO VERACRUZANA	mkt
Today's selection of fresh fish cooked in a Veracruz sauce made with tomatoes, sweet peppers, olives and capers	
*FILETE DE RES AL CHIPOTLE	28
Grilled beef filet mignon, rajas, queso Chihuahua and chipotle quemado salsa	
CARNE ASADA AL PIQUIN	24
Boneless beef short ribs, rajas, crema and tomatillo – chile piquin salsa	
*PESCADO CON PIPIAN Y ATOLE	23
Pan seared blue corn and crab crusted Barramundi filet with pumpkin seed pipian and sweet corn atole	
CHILE RELLENOS AL HONGOS	18
Poblano peppers filled with wild mushrooms, baby spinach, goat cheese and pine nuts with salsa ranchera	



BESITOMEX.COM • BRUNCH • LUNCH • DINNER 7 DAYS A WEEK

*These items cooked raw or cooked to your specifications. Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.





TEQUILA

Made from the fermented distilled sap of the pina, or the "heart" of the blue agave plant. Tequila listed are priced as shots, Add \$1 for your Margarita

Enjoy them slowly and respectfully

~ All good tequila revives the brain, warms the heart, uplifts the spirit and overhauls the machinery ~

Homemade Sangrita ~ a classic Mexican tequila chaser, served with every selection

BLANCO/SILVER - "SHOOTERS" *robust, unaged white tequila*

El Jimador ~ grass herbs, licorice, mineral	8
Milagro ~ sugar cane, very smooth	8
1800 ~ smooth, citrus flavor	8
Herradura ~ smoky herb flavors	8
Campo Azul ~ earthy, peppery	8
Corralejo ~ agave fruit, crisp	9
El Tesoro ~ essence of the agave	10
Cabo Wabo ~ floral, spicy lime	10
901 ~ Ultra triple distilled, tropical clean taste	10
Corazon ~ pineapple, peppery finish	10
Avion ~ crisp, clean and exceptionally smooth	10
Don Julio ~ real smooth, hint of black pepper	11
Patron ~ crisp, oak, citrus flavors	11
Casa Noble Crystal ~ citrus, pepper, sweet agave	11
Tres Generaciones Plata ~ medium, minty	11
Gran Centenario ~ smooth, herbal, citrus	12
Jose Cuervo Platino ~ vanilla, spice, orang finish	12
Corzo ~ sweet creamy aromas of black cherry, peppery spice, medium bodied palate	12
Partida ~ clean & crisp, citrus, herbs, tropical fruit	13
Grand Patron Platinum ~ smooth, herbal, citrus	35**
Casa Dragones ~ 100% Blue Agave, smooth & crisp	35

REPOSADO - "SIPPERS" *refined, aged 2-12 months in oak barrels*

El Jimador ~ clean, vanilla, smooth	8
Jose Cuervo Gold ~ smooth, worldwide number 1 seller	8
Sauza Hornitos ~ medium, peppery, buttery	9
Campo Azul ~ praline, creamy nougat, pepper	9
1800 ~ vanilla, smooth, smoke	10
Herradura ~ honey, grass, citrus	11
Patron ~ fresh oak flavors	11
Corralejo ~ fruity, spicy, herbal	11
Tres Generaciones ~ pepper, spice, tropical and herbs, smooth finish	11
Avion ~ cherry, pear, and peach, hints of caramel and vanilla	11
El Tesoro ~ spicy, wood flavors, smooth	12
Casa Noble ~ vanilla, lemongrass, floral	12
Corazon ~ smooth agave, bell pepper, herbs	12
Cabo Wabo ~ peppery, fruity, herbs	12
Cazadores ~ toffee aroma, fruit, pepper	12
Don Julio ~ slightly oaky, smooth	12
Gran Centenario ~ sweet, oaky, clean spice	12
Corzo ~ hints of oak, chocolate and honey smooth finish	13
Partida ~ vanilla, hazelnut, almond with a touch of sweetness	14
Maestro Dobel Diamond ~ smooth, herbs, citrus	15**
Milagro Select ~ soft and sweet	17**

AÑEJO - "SAVOURS" *smooth, full bodied, aged at least one year in oak barrels*

Traditionally sipped in tequila snifters

Herradura ~ dark, toffee aromas, oaky	12
Milagro ~ butterscotch, grilled fruit	12
Tres Generaciones ~ big honey flavor	12
Avion ~ hints of vanilla, caramel, coconut and maple	12
El Tesoro ~ aged two years in bourbon barrels	13
Patron ~ light spearmint, grapefruit, orange	13
Casa Noble ~ butterscotch, vanilla, chocolate	13
Corralejo ~ smooth, rich oak	13
Corzo ~ warm caramel, golden raisin, floral tones and honey	14
1800 ~ full bodied, oak, spice	14
Partida ~ smooth & rich, banana, chocolate, sweet pear	14
Corazon ~ buttery, smooth	15
Gran Centenario ~ soft, oak, velvet smooth	15
Cabo Wabo ~ caramel, vanilla, chocolate	16
Don Julio ~ rich, wild honey, buttery	16

EXTRA AÑEJOS *fine sipping dessert tequilas*

Campo Azul ~ cola nut, vanilla, guava, lycee	16
Don Julio 1942 ~ ripe apple, rich oak, vanilla Gold Medal Winner	25
Herradura Suprema ~ aged 5 years in French oak, rose petal, vanilla & Citrus, smooth finish	40**
Don Julio Real ~ aged in white oak 5 years	45**
Partida Elegante Añejo ~ aged 3 years in American Oak	50**
Grand Patron Burdeos ~ Ultra Premium, aged in American & French Colonial Oak	100**

MEZCAL

Illegal Joven (young) ~ Light smoke emerges, white pepper and green apple	12
Illegal Reposado ~ Light smoky nose, butterscotch & caramelized pear	13
Illegal Añejo ~ Smoke, bitter orange, maple, hints of tobacco, caramelized espadin	15

TEQUILA FLIGHTS *A tasting of 3 tequilas, 1oz. each Amigo!*

Blanco Silver ~ Robust, unaged, white tequila	17
Reposado ~ Refined, aged 2-12 months in oak barrels	21
Añejo ~ Smooth, full bodied, aged at least one year in oak barrels	23
Vertical ~ Choose one blanco, reposado, añejo	21

** Patron Platinum, Patron Burdeos, Partida Elegante, Maestro Dobel, Milagro Select, Don Julio 1942, Herradura Suprema & Don Julio Real not available with tequila flights**

CAFÉ Y CHOCOLATES

Cocoa Caliente ~ Our blend of Mexican hot chocolate made with Ibarra and whipped cream	4
Café y Chocolate ~ Hot coffee, Mexican chocolate and whipped cream	4
Café Mexicano ~ Hot coffee, coffee liqueur and whipped cream	7

BEBIDAS DE LA CASA

"Besito Patron" Margarita	11
Patron reposado, Cointreau, pomegranate-tangerine juice, fresh squeezed lime	
Besito Tequila Mojito	11
Patron reposado, fresh mint, club soda, sugar cane	
Super Fruta Margarita	11
Acai Berry Liqueur, Herradura Blanco, simple syrup, fresh squeezed lime, pomegranate-tangerine juice	
Oaxaca Sunset Margarita	13
Mezcal Joven, Cointreau, pineapple & mango juice agave nectar and fresh squeezed lime	
La Casa Margarita	8
House frozen, pomegranate tangerine juice, tequila blanco, triple sec, fresh squeezed lime	
Classic Margarita	8
Blue agave blanco tequila, triple sec, fresh squeezed lime	
Carlitos Way "Tall"	15
Double classic margarita on the rocks with blue agave blanco tequila, triple sec, fresh squeezed lime juice	
Mango Margarita	9
Premium blanco tequila, triple sec, mango, fresh squeezed lime	
Don and Ginger	12
Don Julio reposado, ginger ale and crushed lemon	
Sangria De Besito	8/26
A Mexican speciality by the glass or pitcher. A blend of red or white wine, Cointreau, brandy and fresh citrus juice	
Besito La Michelada	7
Classic Mexican beer cocktail with Tecate, fresh squeezed lime, Tabasco, worcestershire sauce and salted rim	
Cosmojito	12
Parrot Bay orange rum & citrus rum, triple sec, fresh squeezed lime cranberry juice, fresh mint served up	
Partida Natural Margarita	13
Partida blanco tequila, fresh squeezed lime, agave nectar	
Pomegranate Martini	10
Acai Berry liqueur, Stoli Vanilla, pomegranate-tangerine juice	

CERVEZAS DE LA CASA

Corona ~ slightly sweet aroma, light, crisp flavor	6
Corona Light ~ light, crisp flavor	
Pacifico ~ pale gold, full flavored crisp, top seller in Mexico	
Sol ~ light and crisp	
Tecate ~ medium bodied, stronger than Sol	
Modelo Especial ~ light crisp flavor, richer than Corona	
Dos Equis Amber ~ slight caramel aroma, rich malty taste	
Negra Modelo ~ sweet, heavy aroma with rich licorice taste	
Clausthaler ~ light on calories, no alcohol	

BESITO WINES

VINO BLANCO - WHITE WINE

Reisling , Bluefeld Riesling Germany	8/30
Albarino , Martin Codex Spain, Rias Bixas	10/38
Sauvignon Blanc , Emiliana Natura Organic Chile, Casablanca Valley	9/34
Sauvignon Blanc , Cloudy Bay, Marlborough, New Zealand	60
Verdelho , "Violinist" Mollydooker, Australia	46
Pinot Grigio , Italy, Ruffino Lumina	8/30
Pinot Grigio , Santa Margherita Italy, Alto Adige	65
Chardonnay , William Hill California, Central Coast	8/30
Chardonnay , Terraza Andes Argentina, Mendoza	11/42
Chardonnay , Franciscan California, Napa Valley	50

VINO TINTO - RED WINE

Pinot Noir , Liai liai "Bio Bio" Chile, Maipo Valley	9/34
Pinot Noir , Brancott "Terraces", New Zealand, Marlborough	55
Merlot , Emiliana Natura Organic Chile, Casablanca Valley	9/34
Rioja , Campo Viejo Reserve Spain, Rioja	9/34
Rioja , Marques de Reserva Riscal Spain, Rioja	45
Malbec , Terrazas Argentina, Mendoza	8/30
Malbec , Broquel Argentina, Mendoza	44
Escudo Rojo , Rothschild Chile, Maipo Valley	38
Cabernet , Montes Classic Colchagua Chile, Valley	9/34
Cabernet , Medalla Real, Maipo Valley, Chile	12/46
Cabernet , Franciscan California, Napa Valley	65

CHAMPAGNES & SPARKLING WINES

Champagne Brut , Veuve Clicquot Yellow Label, Reims NV Split	43/85
Brut Cava , Cristalino, Jaume Serra, Spain NV	8/25

WEST HARTFORD, CT • ROSLYN, NY • HUNTINGTON, NY

An 18% gratuity will be added to all parties of 8 or more
GIFT CARDS AVAILABLE ON OUR WEBSITE

