

Thrillist's  Best...

## THE 21 BEST MEXICAN RESTAURANTS IN AMERICA

BY ADAM LAPETINA  
[@adamlapetina](#)

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From tiny holes-in-the-wall to mom-and-pop joints to upscale tortilla temples, great Mexican joints take many shapes and sizes – but no matter where you go, you'll find the same warm, inviting... tortillas. And smiles too, though that's less important.

So, to pay homage to those Mexican restaurants out there that are doing it right (outside of [killer nachos](#) and [burritos](#)), we compiled this handy list of the 21 best in the country. There are no tacos-only places here – just spots where you can kick back, relax, enjoy a good margarita or three, and have some of the best damn Mexican food of your life. Read on, amigo.



COURTESY OF GUAYMAS

### Guaymas

Tiburon, CA

What you're getting: Pescado Veracruzana

This seaside, Mexican village-inspired grill not only has a killer view of the San Francisco Bay, but it's also making full use of the bounty of the surrounding sea in its authentic dishes, like one of the best whole fishes (Pescado Veracruzana) you can find North of the Border. You can watch the ferries come into Tiburon's harbor out on their extensive patio space, and steer their signature sizzling fajitas to your own personal harbor (your mouth) along with any one (or more) drinks from their extensive margarita list.



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### Nopalito

San Francisco, CA

**What you're getting:** The pozole rojo, and the birria de res

The story is a bit of a legend at this point. Popular North of Panhandle upscale restaurant Nopa opened in 2006, and the owners were so impressed with the staff meals two of its Mexican cooks would prepare that they wanted to open a restaurant completely dedicated to that style of cooking. And so, since 2009, Nopalito (which now has a second location in the Inner Sunset) has offered up just that, showcasing hella popular delicious eats like birria de res (beef stewed in ancho chile, roasted tomatoes, sesame seeds, spices, and all sorts of other delicious stuff) and a pozole rojo, which will make you weep with the joyous taste of tender pork shoulder. Prepare to wait (pro tip: call ahead to get on the waiting list), and then prepare to be so, so, so damn happy.



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### Meso Maya

Dallas, TX

**What you're getting:** Carne asada

A couple of years ago, Meso Maya took over the century-old building that was once Dallas's first outdoor dining patio. Today, chef Nico Sanchez's Central Mexican menu runs the gamut from wood-grilled carne asada and elotes to budin Azteca, which is a sort of steak-stuffed, mole-laden Mexican lasagna. Their tequila selection is best counted by the dozen, and there's plenty of tequila-drenched food offerings as well. Added bonus! A walk-up window out back serves nothing but tacos.