**BOTANA**

**CHIPS, SALSA + GUACAMOLE**
$5.50 vg, df
SALSA ASADA, GUACAMOLE, SALSA VERDE

**CHICHARRONES** $6.50
CHOLULA, GUACAMOLE, LIME, COTIJA CHEESE, CHIMAYO CHILE

**SMALL QUESADILLA**
$1.75 corn / $2.25 flour each
+ CARNE ASADA $1.50
+ CARNITAS $1.50
+ CHICKEN $1.50
+ VEGETABLE $1.50

**FRIJOLES A LA CHARRA** $4 gf, df
PINTO BEANS STEWED, BACON, PICO DE GALLO
+ CARNITAS $2.00

**REFRIFIED BEANS** $3

**FLAMINGO** $9.75
CRISPY ROLLED TACOS STUFFED WITH CHEESE BLEND AND ROASTED ANAHEIM PEPPER. TOPPED WITH SHAVED LETTUCE, SOUR CREAM, AVOCADO SALSA, PICO DE GALLO AND COTIJA CHEESE
+ CHOICE OF MEAT $4

**BEEF BARBACOA** $3.75 gf, df
ONION, CILANTRO, SALSA TLACUEPAQUE

**CARNE ASADA (BEEF)** $3.75 gf, df
AVOCADO SALSA, ONION, AND CILANTRO

**COSTRA** $3.85
CARNE ASADA, CARAMELIZED CHEESE, CARAMELIZED ONION SERVED ON A FLOUR TORTILLA

**CHICKEN** $3.75 gf
ADobo MARINATED CHICKEN, AVOCADO SALSA, PICO DE GALLO, COTIJA CHEESE

**SONORAN TACO** $3.85
SERVED ON A FLOUR TORTILLA WITH CARNE ASADA, CABBAGE, SUNDRIED SALSA AND AVOCADO SALSA

**AL PASTOR** $3.75 gf, df (WEDNESDAYS ONLY)
ONION, CILANTRO, PINEAPPLE

**TACOS**

ALL TACOS COME ON HANDMADE CORN TORTILLAS WITH CUCUMBERS, LIME AND SALSA (ON THE SIDE)

**VEGETABLE** $3.75 vg, gf
ROASTED SWEET POTATO, RMESCO SAUCE, FETA CHEESE, TOASTED PEPITAS SEEDS, GREEN ONIONS

**FISH** $4.50
BEER BATTERED FISH, CABBAGE, PICKLED ONION, CHILE MORITA CREAM, PICO DE GALLO

**CARNITAS (PORK)** $3.75 gf, df
ONION AND CILANTRO

**SONRIE** $3.75 vg, df
ROMAINE, JICAMA, ORANGE, CUCUMBER, AVOCADO CREAM, CILANTRO, MINT, LEMON VINAIGRETTE, PEPISTAS, COTIJA CHEESE, RADISHES, CHIMAYO CHILE
+ CHOICE OF MEAT $4

**V** VEGAN  **VG** VEGETARIAN  **GF** GLUTEN FREE  **DF** DAIRY FREE

*THese items may be served raw or uncooked. Consuming raw or uncooked items may increase your risk of foodborne illness.*

**ARROZ CON LECHE** $6 gf, vg
MEXICAN RICE PUDDING, VANILLA, CINNAMON, BERRY JAM

**MEXICAN CHOCOLATE POT DE CREMÉ** $6 gf, vg
RICH CHOCOLATE CUSTARD, COCOA NIBS, WHIPPED CREAM
Cocktails

HOUSE MARGARITA $11
BLANCO TEQUILA, TRIPLE SEC, LIME, AGAVE
+ FLAVOR $.50
(STRAWBERRY, MANGO, PASSION FRUIT, PEACH)
+ SPICY $1.00

FROZEN HOUSE MARGARITA $11
BLANCO TEQUILA, TRIPLE SEC, LIME, AGAVE

PRICKLY PEAR MARGARITA $14
REPOSADO TEQUILA, LIME, TRIPLE SEC, AGAVE, PRICKLY PEAR PUREE

MEZCAL MARGARITA $14
MEZCAL, BLANCO TEQUILA, TRIPLE SEC, LIME, "BLUE"
AGAVE, WITH A JAMAICA RIM
+ SPICY $1.00

MEZCAL PALOMA $14
MEZCAL, BLANCO TEQUILA, LIME, GINGER, PEYCHAUDS BITTERS, GRAPEFRUIT SODA

MICHELADE $9
TECATE LIGHT, LIME, HOUSEMADE MIX
+ SPICY $1.00
+ UPGRADE BEER $1.50

PICA PIÑA $14
MEZCAL, AGAVE, LIME, AGUA DE PIÑA, TAJIN RIM

PICOSA $13
BLANCO TEQUILA, LIME, STRAWBERRY, MANGO, CHOLULA, TAJIN RIM

OAXACA MULE $14
MEZCAL, SPICY MIX, GINGER BEER, LIME, TAJIN RIM, GINGER SYRUP

RUMCHATA $12
RUM, AGAVE, HORCHATA, CINNAMON

FRIDARITA $13
FROZEN MARGARITA, JAMAICA FLOAT, TAJIN RIM

Cerveza

DRAFT
LA CHELA DE CHELO $6
DOS EQUIS LAGER $8
NEGRA MODELO $8
MODELO ESPECIAL $8
MICHELOB ULTRA $8
BLUE MOON $8
IPA $8
SEASONAL BEER $8

CANNED + BOTTLED
BUCKET OF 5 $20
TECATE LIGHT $5
CORONA $5
PACIFICO $5
ESTRELLA JALISCO $5

Non-Alcoholic

HOUSE MADE AGUA FRESCAS
$4
HORCHATA, JAMAICA, LEMONADE

CANNED + BOTTLED $3.50
COKE
SPRITE
DIET COKE CAN
JARRITOS - VARIOUS FLAVORS
ICED TEA
MINERAL WATER

HAPPY HOUR: 3–6 PM DAILY TUESDAY ALL DAY
$9 HOUSE OR FROZEN MARGARITA
$7 MICHELADE
$2 OFF DRAFT BEERS
$15 BUCKET OF BEERS