



BOTANA

CHIPS, SALSA + GUACAMOLE

\$3.50 VG, DF

SALSA ASADA, GUACAMOLE,
SALSA DE CHILES SECOS

CHICHARRONES \$3.75

CHOLULA, GUACAMOLE,
LIME, COTIJA CHEESE, CHIMAYO CHILE

QUESADILLA \$2.25 / EACH VG

CORN OR FLOUR
HOUSE CHEESE BLEND + SALSAS
+ CARNE ASADA \$1.50
+ CARNITAS \$1.50
+ VEGETABLE \$1

FRIJOLES A LA CHARRA \$3 GF,DF

PINTO BEANS STEWED, BACON,
PICO DE GALLO
+ CARNITAS \$1.50

FLAMINGO \$7

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

BEAN BURRITO \$5.50

REFRIED PINTO BEANS, CHEESE BLEND
+ CARNE ASADA OR CARNITAS \$3

SALADS

TACO CHELO SALAD \$6.95 VG, GF

ROMAINE, JICAMA, ORANGE, CUCUMBER,
AVOCADO CREMA, CILANTRO, MINT, LEMON
VINAIGRETTE, PEPITAS, COTIJA CHEESE,
RADISHES
+ CARNE ASADA OR FISH \$3

EL JARDIN* \$6.95 VG

ROMAINE, SEASONAL KALE, PEPITAS,
AVOCADO, CRISPY TORTILLA STRIPS, COTIJA
CHEESE, CHILE MORITA DRESSING, QUESO
FRESCO
+ CARNE ASADA OR FISH \$3

*THESE ITEMS MAY BE SERVED RAW OR
UNCOOKED. CONSUMING RAW OR UNCOOKED
ITEMS MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS.

TACOS

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

VEGETABLE \$3 VG, GF

SEASONAL VEGETABLES

FISH \$3.75

CABBAGE, PICKLED ONION, CHILE MORITA
CREMA, PICO DE GALLO

CARNITAS \$3.50 GF, DF

TOMATILLO & AVOCADO SALSA,
ONION, CILANTRO

CARNE ASADA \$3.50 GF,DF

TOMATILLO & AVOCADO SALSA,
ONION, CILANTRO

BEEF BARBACOA \$3.50 GF,DF

(REGIOMONTANA)
ONION, CILANTRO, SALSA TLAQUEPAQUE

COSTRA \$3.75

CARNE ASADA, Caramelized CHEESE,
Caramelized ONION SERVED ON A FLOUR
TORTILLA

CHICKEN \$3.75

MARINATED CHICKEN, TOMATILLO & AVOCADO
SALSA, PICO DE GALLO, COTIJA CHEESE

AL PASTOR (WEDNESDAYS ONLY) \$3.75

ONIONS, CILANTRO, PINEAPPLE

TORTA

CHORIZO TORTA \$11.50

CHORIZO, REFRIED PINTO BEANS,
CHEESE BLEND, AVOCADO

POSTRES

TRES LECHES \$6 VG

ORANGE, ALMONDS, TOASTED
COCONUT, WHIPPED CREAM



**HOUSEMADE
AGUA FRESCAS +
LEMONADE \$3.50**

Non-Alcoholic

CANNED + BOTTLED \$2.50

MEXICAN COKE
MEXICAN SPRITE
DIET COKE CAN
JARRITOS - VARIOUS FLAVORS
ICED TEA
TOPO CHICO

Cocteles

HH HOUSE MARGARITA \$7

DOBEL BLANCO,
TRIPLE SEC, LIME, AGAVE
+ FLAVOR \$.50 (STRAWBERRY, MANGO,
PASSION FRUIT)

HH SEASONAL SANGRIA \$8

SEASONAL WINE, BRANDY, FRESH-SQUEEZED
JUICES, SEASONAL FRUIT

MEZCAL PALOMA \$9

MAYALEN WILD CUPREATA JOVEN, DOBEL
BLANCO, LIME, GINGER, PEYCHAUDS
BITTERS, GRAPEFRUIT SODA

MICHELADA \$7

HH TECATE LIGHT, LIME,
HOUSEMADE MIX
+ ANCHO REYES VERDE \$2
+ TANTEO JALAPENO TEQUILA \$4

JAMAICA MARGARITA \$12

TERRALTA ANEJO, TRIPLE SEC, LIME,
AGAVE, WITH A JAMAICA RIM AND FLOAT

MEZCAL MARGARITA \$10

MAYALEN WILD CUPREATA JOVEN, DOBEL
BLANCO, TRIPLE SEC, LIME, "BLUE"
AGAVE, WITH A JAMAICA RIM

HH HAPPY HOUR: \$5 COCTELES
3-6 PM DAILY \$2 OFF DRAFT BEERS
\$15 BUCKETS OF BEERS

Cerveza

DRAFT

LA CHELA DE LA CHELO \$4
DOS EQUIS LAGER \$6
BLUE MOON \$6
NEGRA MODELO \$6
MODELO ESPECIAL \$6
ROTATING SEASONAL \$6

CANNED + BOTTLED

BUCKET OF 5 \$20

TECATE LIGHT \$4
CORONA \$5
PACIFICO \$5
ESTRELLA JALISCO \$5
VICTORIA \$5

Flights

TERRALTA TEQUILA FLIGHT \$13

BLANCO, REPOSADO, ANEJO

DOBEL TEQUILA FLIGHT \$15

BLANCO, REPOSADO, ANEJO

MEZCAL JOVEN FLIGHT \$17

MAYALEN WILD CUPREATA JOVEN,
CREYENTE JOVEN, POPOL VUH JOVEN

Wines

HAPPY HOUR \$2 OFF WINES
BY THE GLASS

ROJO

CALABUIG RED BLEND \$7 / \$25

VALENCIA, SPAIN

MISIÓN TINTO \$9 / \$34

BAJA CALIFORNIA, MEXICO

BLANCO

CALABUIG WHITE BLEND \$7 / \$25

VALENCIA, SPAIN

MISIÓN BLANCO \$9 / \$34

BAJA CALIFORNIA, MEXICO