



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
VG

HOUSE CHEESE BLEND + SALSAS
+ CARNE ASADA \$1.50
+ CARNITAS \$1.50
+ CHICKEN \$1.50
+ VEGETABLE \$1.50

FRIJOLAS A LA CHARRA \$4 GF, DF

PINTO BEANS STEWED, BACON,
PICO DE GALLO
+ CARNITAS \$2.00

REFRIED 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

BEAN BURRITO \$8.50

REFRIED PINTO BEANS, CHEESE BLEND
+ CHOICE OF MEAT \$4

SALADS

TACO CHELO SALAD

\$12 VG, GF
ROMAINE, JICAMA, ORANGE, CUCUMBER,
AVOCADO CREMA, CILANTRO, MINT, LEMON
VINAIGRETTE, PEPITAS, COTIJA CHEESE,
RADISHES, CHIMAYO CHILE
+ CHOICE OF MEAT \$4

EL JARDIN* \$12

ROMAINE, SEASONAL KALE, PEPITAS,
AVOCADO, CRISPY TORTILLA STRIPS,
COTIJA CHEESE, CHILE MORITA DRESSING,
QUESO FRESCO
+ CHOICE OF MEAT \$4

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

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

TACOS

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

VEGETABLE \$3.75 VG, GF

ROASTED SWEET POTATO, ROMESCO SAUCE,
FETA CHEESE, TOASTED PEPITAS SEEDS,
GREEN ONIONS

FISH \$4.50

BEER BATTERED FISH, CABBAGE, PICKLED
ONION, CHILE MORITA CREMA, PICO DE GALLO

CARNITAS (PORK) \$3.75 GF, DF

ONION AND CILANTRO

CARNE ASADA (BEEF) \$3.75 GF, DF

AVOCADO SALSA, ONION, AND CILANTRO

BEEF BARBACOA \$3.75 GF, DF

ONION, CILANTRO, SALSA TLAQUEPAQUE

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, SONORAN SALSA, AND
AVOCADO SALSA

AL PASTOR \$3.75 DF, GF

(WEDNESDAYS ONLY)

ONION, CILANTRO, PINEAPPLE

TORTA

CHORIZO TORTA \$12

CHORIZO, REFRIED PINTO BEANS, CHEESE
BLEND, AVOCADO, SOUR CREAM

POSTRES

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

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

HH **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

HH **MICHELADA** \$9
TECATE LIGHT, LIME,
HOUSEMADE MIX
+ SPICY \$1.00
+ UPGRADE BEER \$1.50

PICA PIÑA \$14
MEZCAL, AGAVE, LIME,
AGUA DE PINA, 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

HH

**HAPPY HOUR: 3-6 PM DAILY
TUESDAY ALL DAY**

\$9 HOUSE OR FROZEN MARGARITA
\$7 MICHELADA
\$2 OFF DRAFT BEERS
\$15 BUCKET OF BEERS