



COCKTAILS

- Lolita | 17**
Espolon Blanco, passionfruit, fresh lime juice, aperol and agave with an ancho chili rim.

Cantarito | 15
Corralejo tequila, orange, lemon & lime juice, add grape juice with a pinch of salt.

Candy caramel apple martini \$15
crown apple, cranberry juice, apple cider, caramel, peanuts

Cafe Azteca | 15
Casamigos tequila, coffee, kahlua, triple sec, vanilla strain, whipped cream

Apple Cider Margarita | 15
Corralejo tequila, spicy apple cider, lemon juice (rim of sugar, cinnamon + salt)

Mexican Martini | 16
Espolon tequila, Cointreau, dry vermouth, olives.

- Mexican Mule | 15**
Corralejo tequila, spicy apple cider, ginger beer, lemon juice

Mezcal Old Fashioned | 15
Casamigos, with orange simple syrup & cherries.

Winter White Marg | 15
1800 coconut, heavy cream, rosemary, lemon-lime juice

Peppermint Marg | 13
hornitos, strawberry cranberry, peppermint schnapps

Perfect Pear | 16
Bulleit rye, pear puree, cinnamon, lemon juice & simple syrup.

Red Sangria | 14
Red wine, combier, hibiscus, pomegranate juice, cinnamon, anize & sugar.

Carajillo 43 | 15
Espresso coffee & Licor 43 over ice.

BUILD YOUR MARGARITA

TEQUILA	MARG	XXL
Casamigo Blanco	19	55
Casamigo Reposado	22	65
Casamigo Anejo	22	70
Corralejo Blanco	14	45
Corralejo Reposado	16	55
Corralejo Anejo	17	60
Corazon Blanco	14	45
Corazon Reposado	15	55
Corazon Anejo	16	60
Don Julio Blanco	19	55
Don Julio Reposado	21	65
Don Julio Anejo	23	70
Don Julio 1942	43	165
Espolon Blanco	15	45
Patron Silver	19	55

FLAVORS +5 FOR PITCHERS
Choice of Mango, Strawberry, or Guava

BEERS & DRAFTS

Corona, Negra Modelo, XX Dos Equis BT	7
Tecate (can)	6
Modelo & 2sp UP & OUT Drafts	7

JARRITOS SODA

Piña (pineapple)	4
Toronja (grapefruit)	4
Tamarindo (tamarind)	4

TEQUILA FLIGHTS

	Blanco	Reposado	Anejo
Espolon	25	27	29
Corazon	25	27	29
Corralejo	25	27	29
Patron Silver	30	35	37
Don Julio	30	35	39
Casamigos	30	35	37

MARGARITA PITCHERS

	Blanco	Reposado	Anejo
Espolon	50	60	70
Corazon	50	60	70
Corralejo	50	60	70
Patron Silver	65	75	80
Don Julio	65	75	80
Casamigos	65	75	80

WINE

House Red & Rose	9 gls
Sauvignon Blanco	9 gls
Starborough New Zealand	
Original Sin (Hard Cider Dry Rose) - Can	8
Yulupa Cuvee Brut (Sparkling) California	12 gls
Red Wine Sangria Pitcher	36

*18% gratuity added on to all checks including 4% service fee



SHAREABLES

CHIPS WITH

+ Fresh Pico De Gallo | 9.50

+ Queso | 9.50

+ Classic Guacamole | 14.50

+ Guacamole Trio | 20.50

a trio of all 3 house made guacamole served with house tortilla chips, blue corn tortilla chips and plantain chips

+ Appetizer Trio | 19.50

our version of a sampler that comes with pico de gallo, guacamole, queso and a basket of house fried chips

Queso Fundido 14.50

house chorizo, queso, cilantro, flour tortilla

STREET FOOD

Beef Empanada | 14.50

ground beef, oaxaca cheese

Chicken Empanada | 14.50

tinga, oaxaca cheese

TACOS

Al Pastor | 15.50

pork shoulder, spices, peppers, onions, fresh pineapple, corn tortilla

Chicken | 14.50

adobo shredded chicken, corn + habanero salad, jack cheese, lettuce, avocado crema, corn tortilla

Steak | 17.50

chili-marinated flank, onions, bell peppers, cheese, pico de gallo, queso fresco, avocado cream, flour tortilla

BIG PLATES

Patron Steak Burrito | 19.50

spanish rice, refried beans, lettuce, grilled steak, pico de gallo, sour cream, salsa verde, guacamole

Mole Burrito | 17.50

spanish rice, refried beans, cheese, lettuce, mole sauce, shredded chicken, pico de gallo, sour cream\

Fajitas | 27.50

steak, shrimp, peppers, onion, cilantro, mozzarella, rice, beans, flour tortillas

SIDES

Pico De Gallo | 4.50

Guacamole | 5.50

Spanish Rice | 5.50

Black Beans | 4.50

Queso | 3.50

Veggie Fundido | 12.50

fresh corn, mozzarella, onions, mushrooms, poblano peppers, pico de gallo, cilantro, flour tortilla

Nachos | 14

homemade tortilla chips, refried beans, serrano cheese sauce, pico de gallo, pickled jalapeños, queso fresco

+ Chicken 7.50 + Lime Shrimp 9.50

+ Steak 9.20 + Carnitas 8

Deep Fried Guacamole Balls | 9

Guacamole balls with a tortilla dredge, house made chips and sour cream

Flautas 12.50

deep fried tortilla, lettuce, pico de gallo, radish, sour cream, avocado, oaxaca

+ chicken flautas 5

Mushroom & Zucchini Quesadilla | 15.50

maitake and cremini mushrooms, onion, peppers, lettuce, pico de gallo, sour cream

Quesadilla | 12

jack cheese, black beans, pico de gallo, onions

+ Chicken 7 + Shrimp 9.50

+ Carnitas 7.50 + Steak 9

Shrimp | 17.50

lime-marinated shrimp, slaw, chipotle mayo, cucumber avocado salad, pickled red onions, flour tortilla

Fish | 17.50

battered tilapia, cole slaw, pico de gallo, pickled red onions, avocado, chili crema, corn tortilla

Carnitas | 15.50

marinated pork shoulder, pickled onion, jalapenos, corn tortilla

Vegetarian Tacos | 13.50

Pan seared zucchini, garlic, white wine, pico, cabbage, avocado crema, queso fresco

Enchiladas De Mole | 17.50

mole sauce, crema, queso fresco, chicken, soft corn tortilla, onion, rice, beans

Enchiladas Verde | 17.50

shredded chicken, soft corn tortilla, tomatillo salsa verde, queso fresco, crema, onion, rice, beans

Cochinito Pibil | 20

succulent slow roasted pork in an orange marinade cooked in a banana leaf with tomato rice and black beans

SOUP AND SALAD

Tortilla Soup | 9.50

corn tortilla, tomato, garlic, chili, guajilla pepper, sour cream, queso fresco, avocado, cilantro

Pozole Soup | 10

chicken, homini corn, shredded lettuce, avocado, radish

Mexican Street Corn Salad | 14

grilled corn, green and purple cabage, chili lime mayo dressing, cotija cheese

Street Corn | 10.50

lime, mayonnaise, cotija cheese, chili lime powder, cilantro

Classic Crunchy Tacos | 12.50

3 taco shells, ground beef, peppers, onion, tomato, jack cheese, lettuce, cucumber avocado salad, sour cream

Quesabirria | 16.50

slow cooked brisket, chili peppers, garlic, onion, cumin, bay leaves, thyme, tomato, queso, cilantro, consomme

Taco Bowl | 16.50

flour crispy tortilla, lettuce, pico de gallo, rice, beans, jack cheese, sour cream, pickled jalapeños

+ Chicken 7 + Shrimp 9.50

+ Carnitas 7.50 + Steak 9

Camarones Al Ajillo | 19.50

marinated sauteed shrimp, chipotle crema, espolon reduction, rice, salad

Green Tamale with Pork | 4 each, 2 per plate

shredded pork, green sauce, corn husk leaf

Red Tamale with Chicken | 4 each, 2 per plate

shredded chicken, green sauce, corn husk leaf

DESSERT

Churros | 9.50

churro bites, dulce de leche

Apple Empanadas | 9.50

Tres Leches | 8.50

with pineapple whipped cream

*18% gratuity added on to all checks including 4% service fee