

DRINKS

MEZCARRITA \$11

Union Mezcal, Aperol, Lime, Grapefruit, Orange, and Hellfire Habanero Shrub

EL XOCO \$12

Xoconostle (Prickly Pear) Puree, Lemon, and Ransom Old Tom Gin

ROSÉ SANGRIA \$10

Rose, Grapefruit, Lemon, Apples, Strawberries, and Topo Chico

GUAVA FROZEN \$9.5

Union Mezcal, Lime, Lemon, and Guava Puree

MEZCAL OLD FASHIONED \$12

Union Mezcal Xocolatl Mole Bitters, Agave Néctar, and Lemon Swathe

MANGO HABANERO \$10

El Jimador Reposado, Patron Citronage, Mango Puree, Lime and Habanero Syrup

EL JIMADOR MARGARITA \$9

El Jimador Reposado, Patron Citronage, and Lime; Frozen or on the rocks

MEXICAN MARTINI \$16

El Jimador Reposado, Patron Citronage, Lime, Orange, Olive Juice served in shaker with olives

BASIL GUAVA \$11

Hacienda de Chihuahua Sotol Anejo, Fresh Basil, Pink Guava Puree, Lemon, and Topo Chico

ROSA DE NOPAL \$12

Union Mezcal, Luxardo Maraschino, Prickly Pear Puree, Lime, and Agave Nectar

MICHELADA \$7.5

Spicy Tomato Mix, Lime, Salt, and XX Lager

WINE

Selected Red and White Varietals

HIBISCUS AGUA FRESCA \$4.5

FRESH SPARKLING LEMONADE \$4.5

HAPPY HOUR

MONDAY - FRIDAY
4 PM TO 6 PM

REVERSE HAPPY HOUR
WEDNESDAY - FRIDAY
11 PM TO 2 AM

GUACAMOLE \$4

Avocado, onions, serranos, lime, cilantro, and tomatoes; Served with chips and chicharron

SHRIMP CEVICHE \$7

Fresh shrimp, lime & lemon juice, capers, habanero, red onion, cherry tomatoes, olive oil, and pepperoncini; Served with chips

MOLLETES \$4.5

Sliced homemade mexican baguette spread with beans topped with sauteed rajas and cheese
*add chorizo \$1.50

FLAUTAS \$5

Shredded chicken rolled in corn tortillas and fried, over a bed of refried black beans with salsa borracha; Topped with lettuce, sour cream, and radish; Side of salsa borracha

ESQUITES \$3.5

Roasted corn, sour cream, mayo, paprika, and pico de gallo; Served with chips

GORDITAS \$4.5

(2) Fresh corn masa pocket filled with your choice of lengua, bistec, pastor, chicken tinga or potatoes and rajas in spicy tomato salsa topped with lettuce, sour cream, and queso fresco.

TACOS DE VERDURAS \$4

(2) Sautéed zucchini and sweet potatoes with queso fresco, roasted corn topped with avocado, chipotle mayonnaise on corn tortilla

TACOS DE POLLO \$4

(2) Grilled chicken tacos topped with queso fresco, avocado on corn tortillas.

TACOS DE PASTOR \$4

(2) Slow cooked pork shoulder topped with cilantro & onion

TACOS DE BISTEC \$4

(2) Beef steak topped with cilantro & onion

1/2 OFF GUAVA FROZEN

1/2 OFF JIMADOR MARGARITA

1/2 OFF SELECTED MEXICAN BOTTLE BEERS