

# GET HAPPY!

MONDAY - FRIDAY 4 TO 7 PM

## MUNCHIES

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### QUESO FUNDIDO

hatch chile | mexican cheeses  
handmade flour tortilla 5

### STEAK MULTAS

mexican cheeses | arbol chile  
pickled jalapeño slaw 5

### ALBONDIGAS

impossible meat | tomato confit  
goat cheese 5

### PERUVIAN CEVICHE TOSTADITA

sustainable seasonal fish 6

### QUINOA FRITTERS

aged cotija cheese | aji amarillo aioli 6

### BRISKET TAQUITOS

spicy slaw | guajillo chile sauce 6

### POBLANO QUESADILLA

mexican cheeses | handmade flour tortilla 7

## TACOS

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### CRISPY POTATO RAJAS

guacamole | grilled corn relish  
chipotle crema 3.50

### CHICKEN PANUCHOS

guacamole | pickled onions 3.50

### CARNITAS

serrano salsa | queso fresco  
cilantro | red onion 3.50

### GRILLED FISH

avocado | roasted jalapeño aioli 3.50

### TACO FLACO

lettuce cup | huitlacoche | mushrooms  
kale | sriracha aioli 3.50

## BARTENDER'S SPECIAL:



BEER & A SHOT 7

## CERVEZA

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DRAFT, BOTTLE OR CAN 5

## VINO

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SEASONAL SANGRIA 6

HOUSE RED WINE 6

HOUSE WHITE WINE 6

## HANDCRAFTED COCKTAILS

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### SUPREMA MARGARITA

viva 32 tequila joven | fresh lime  
organic agave nectar 10

### BORDER MARGARITA

tequila blanco | fresh lime  
organic agave nectar 6

### FRESH FRUIT MARGARITA

tequila blanco | fresh fruit | fresh lime  
organic agave nectar 8

### MOJITO

light rum | fresh mint & lime 6

## WELL SPIRITS

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VODKA, GIN, WHISKEY, RUM OR TEQUILA 5

