

GET HAPPY!

MONDAY - FRIDAY 4 TO 7 PM

MUNCHIES

QUESO FUNDIDO

hatch chile | mexican cheeses
handmade flour tortilla 5

STEAK MULITAS

mexican cheeses | arbol chile
pickled jalapeño slaw 5

ALBONDIGAS ^v

impossible meat | tomato confit
goat cheese 5

PERUVIAN CEVICHE TOSTADITA ^{GF}

sustainable seasonal fish 6

QUINOA FRITTERS ^{80/20}

aged cotija cheese | aji amarillo aioli 6

BRISKET TAQUITOS

spicy slaw | salsa roja 6

POBLANO QUESADILLA

mexican cheeses | handmade flour tortilla 7

TACOS

CRISPY POTATO RAJAS

guacamole | grilled corn relish
chipotle crema 3.50

CHICKEN PANUCHOS ^{GF}

guacamole | pickled onions 3.50

CARNITAS

serrano salsa | queso fresco
cilantro | red onion 3.50

GRILLED FISH

avocado | roasted jalapeño aioli 3.50

SWEET POTATO BLACK BEAN ^{GF | 80/20}

caramelized onions | grilled corn relish | poblano peppers
mexican cheeses | chipotle salsa | pickled onions 3.50

BARTENDER'S SPECIAL:

BEER & A SHOT 8



CERVEZA

DRAFT, BOTTLE OR CAN 5.75

VINO

SEASONAL SANGRIA 6.50

HOUSE RED WINE 6.50

HOUSE WHITE WINE 6.50

HANDCRAFTED COCKTAILS

SUPREMA MARGARITA

viva 32 tequila joven | fresh lime
organic agave nectar 10.50

BORDER MARGARITA

tequila blanco | fresh lime
organic agave nectar 6.75

FRESH FRUIT MARGARITA

tequila blanco | fresh fruit | fresh lime
organic agave nectar 8.75

MOJITO

light rum | fresh mint & lime 6.75

WELL SPIRITS

VODKA, GIN, WHISKEY, RUM OR TEQUILA 6.25

