



[v= vegetarian, gf= gluten free]

WITH CHIPS

Barcocina Guacamole [v,gf] *Cotija cheese + pasilla balsamic reduction* **15**

Truffle Street Corn Guacamole [v, gf] *black truffle shavings + Cotija cheese + arbol chile* **17**

“Elotes” Corn Salsa [v, gf] *crema + Cotija cheese + arbol chile* **10**

Queso Fundido [gf] *chorizo + poblano rojas + egg* **12**

Salsa [v,gf] *roja + verde* **10**

SHARED PLATES
[not available for Brunch 11am-3pm]

***Seared Ahi Tuna** *avocado + soy + togarashi* **16**

Red Snapper Ceviche Bites [gf] *mango salsa + habanero passion fruit* **15**

Brussels Sprouts *cotija cheese + basil + pickled red onions* **14**

Picadillo Empanadas *beef + potatoes + carrots + chimichurri* **14**

Spanish Octopus *black beans + fingerling potatoes + sherry vinaigrette with Calabrian peppers* **18**

Firecracker Shrimp [gf] *charcoal-fired shrimp + apple slaw + cilantro-lime sauce + served with tortillas* **17**

Cordon Bleu Quesadilla *smoked ham + 4 spice chicken + swiss cheese + Dijon mustard* **14**

Hanger Steak Quesadilla *crunchy shoestring potato topping + chimichurri arugula sauce* **15**

Ancho Shrimp Quesadilla *blackened seasoning + Chihuahua cheese + salsa verde* **15**

Yucca Tots [v] *adobo sauce + creamy cheese center + crema + cilantro* **10**

TACOS

Chicken Tinga [gf] *adobo marinade + queso fresco + avocado salsa* **15**

Pineapple Pork *braised pork shoulder + crema + charred pineapple salsa* **15**

***Mongolian Beef** *skirt steak + bok choy salad + crispy rice noodles + peanut garnish* **15**

Bang Bang Shrimp [gf] *tempura battered + togarashi + sweet chili sauce* **17**

***Adobo Steak [gf]** *grilled scallions + Chihuahua cheese + salsa verde* **15**

Asian Crispy Cauliflower [v, gf] *adobo + pickled slaw + queso fresco* **15**

Al Pastor Tofu [vegan, gf] *baby arugula + escabeche manzano pepper* **15**

Nashville Chicken *hot sauce + fresno pepper slaw + homemade pickles* **15**

Mahi Mahi *chipotle aioli + cabbage slaw + red onion* **17**

Braised Brisket *guajillo marinade + avocado salsa + cilantro* **15**

***Tuna Poke** *chiles + soy + avocado + wonton shell* **17**

Korean Short Rib *daikon + carrots + kimchi* **15**

DESSERT

Churro Empanadas [v] *vanilla pastry cream + dulce de leche + cinnamon sugar* **8**

[FOR GF ITEMS, WE ARE UNABLE TO GUARANTEE AGAINST CROSS CONTAMINATION.]

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS, MAY INCREASE YOUR RISK FOR FOODBORNE ILLNESS.

COCKTAILS [12]/ *PITCHERS [60]

OFFERING OUR ON TAP DRINKS TO-GO

ON TAP


*HOUSE PARTY *Maestro Dobel tequila + Agavero + sour*

*SKINNY PUNCH *fizzy strawberry & hibiscus vodka soda*

*SANGRIA ROJA *Malbec + Noilly Prat rouge vermouth + Ole Smoky blackberry moonshine*

COLD BREW *Colectivo Coffee* **[5]** [ASK ABOUT OUR FLAVORED SYRUPS] MAKE IT BOOZY [Rum Chata OR Baileys] **[12]**

SPECIALTY

 = **spicy**

*SMOKE HOUSE *400 Conejos mezcal + Agavero + sour*

*WHEN I MET YOU IN THE SUMMER *Maestro Dobel Tequila + muddle berries + basil + sour*

*HOUSE FIRE *serrano infused Maestro Dobel Tequila + Agavero + sour* 

*REST IN PEACE *serrano infused Maestro Dobel Tequila + blood orange + grapefruit + Hawaiian black salt* 

DRUNKEN FASHIONED *Old Forester bourbon + Maestro Dobel Añejo + cold brew coffee + chocolate bitters*

*PARISIAN PEAR *New Amsterdam Gin + Lillet Apertif Blanc + pear + lemon + rosemary*

*ALOHA 2021! *New Amsterdam Vodka + Blueberry + Pineapple + serrano + lime + Tropical Red Bull*

RASPBERRY REMEDY *Bacardi Rum + Intense Ginger Liqueur + lemon + serrano + lychee + raspberry + basil + topped with Champagne*

PALOMA EN LATA *Maestro Dobel Tequila + Grapefruit Jarritos + Lime + Tajin Chamoy Rim*

*BLAME IT ON MY JUICE *New Amsterdam Vodka + watermelon + kiwi + lemon + cucumber + mint*

RANCH WATER *Topo Chico + Maestro Dobel Tequila + lime*

*PASSION COOLER *Goslings Dark Rum + Maestro Dobel Tequila + coconut water + orange juice + lime + passion fruit*

MIMOSA OJ OR *Prickly Pear*

BEER

ON TAP [7]

ALLAGASH WHITE
LAGUNITAS LITTLE SUMPIN' SUMPIN'
MODELO
REVOLUTION ANTI HERO IPA
STELLA ARTOIS

CANS & BOTTLES

21ST AMENDMENT EL SULLY MEXICAN LAGER [7]
21ST AMENDMENT HELL OR HIGH MANGO [7]
BUD LIGHT [6]
COORS LIGHT [6]
CRUZ BLANCA MEXICAN CALLING LAGER ESPECIAL [7]
ESTRELLA JALISCO CERVEZA [7]
GOOSE ISLAND LOST PALATE HAZY IPA [7]
GUINNESS [7]
MILLER LITE [6]
REVOLUTION FIST CITY [7]
TECATE [7]
VANDERMILL TOTALLY ROASTED CIDER [7]
WHITE CLAW HARD SELTZER BLACK CHERRY [7]

WINE [12/ BOTTLE 44]

ON TAP

SAUVIGNON BLANC- STARBOROUGH
PINOT GRIS- J VINEYARDS
CABERNET SAUVIGNON- DARK HORSE
PINOT NOIR - SMITH & PERRY

WHITE

CHARDONNAY - WILLIAM HILL ESTATE
ROSÉ- ROSEHAVEN
ALBARIÑO - MARTIN CODAX

RED

MALBEC- DISEÑO
RED BLEND- LOCATIONS F
ZINFANDEL – RAVENSWOOD

SPARKLING

PROSECCO – LA MARCA
ROSÉ – AMELIA CREMANT DE BORDEAUX

BOTTLE OF CHAMPAGNE W/ MIMOSA JUICES [30]

RED BULL [5] REGULAR, SUGAR FREE OR TROPICAL

BRUNCH

AVAILABLE SATURDAY & SUNDAY 11AM-3PM

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BOTTOMLESS [90 min] 55

TIME LIMIT STARTS ONCE THE FIRST PERSON IS SAT

DOS EQUIS + SKINNY PUNCH + HOUSE MARG + SANGRIA + MIMOSAS + WHITE CLAW + SALSA +
1 BRUNCH DISH OR 1 ORDER OF TACOS FROM BELOW

A LA CARTE

[Shared Plates & Other Tacos are not available during Brunch]

Breakfast Quesadilla egg + potato + bacon + Chihuahua cheese +
Calabrian peppers + pico de gallo 13

Chicken & Waffles rosemary maple hot sauce 15

Sunny Side Up Toast [v] egg + avocado + capers + scallions + tomatillo 12

French Toast Sticks [v] 11 crispy cornflake crust + maple syrup

Hangover Omelet Pick 1 Chorizo [gf] OR Cactus [v, gf]
tomato + onion + jalapeño + Chihuahua cheese + crema drizzle + pico de gallo 13

TACOS

Chicken Tinga [gf] adobo marinade + queso fresco + avocado salsa 15

Pineapple Pork braised pork shoulder + crema + charred pineapple salsa 15

***Adobo Steak [gf]** grilled scallions + Chihuahua cheese + salsa verde 15

Bang Bang Shrimp [gf] tempura battered + togorashi + sweet chili sauce 17

Asian Crispy Cauliflower [v, gf] adobo + pickled slaw + queso fresco 15

Braised Brisket guajillo marinade + avocado salsa + cilantro 15

Al Pastor Tofu [vegan, gf] baby arugula + escabeche manzano pepper 15