

BLANCO

T A C O S + T E Q U I L A

STARTERS

- CHICKEN TORTILLA SOUP** avocado, sour cream, pico de gallo, queso blanco 8
- CRISPY CALAMARI** burnt lime, chipotle aioli 13
- WARM QUESO** guacamole, sour cream, pico de gallo 10 **SEASONED GROUND BEEF** +2
- OUR FAMOUS GUACAMOLE** roasted poblano & anaheim chiles, caramelized onion, cotija cheese 11
- THE FAT SAMMY 'DILLA** green chile pork, queso blanco, crispy cotija 11
- HAMACHI & WATERMELON CEVICHE*** cucumber, avocado, jalapeño, dried pomegranate seed, salted pistachio 12
- GRILLED MEXICAN STREET CORN** ancho chile, lime, mayo, cilantro, cotija cheese 9
- SHRIMP & CRAB COCKTAIL** avocado, celery leaf, cilantro, radish 15
- DOUBLE CHEESE NACHOS** *MADE IN OUR KITCHEN BUT FINISHED AT YOUR TABLE* black beans, guacamole, sour cream, pico de gallo 11
- ADD: ACHIOTE CHICKEN** +3 **or** **SHORT RIB MACHACA** +5

CHEESE CRISPS

- | | |
|--|---|
| CHEESE 10 | GROUND BEEF, BLACK BEANS, PICO DE GALLO, CILANTRO 12.5 |
| ROASTED POBLANO CHILE & TOMATO 11.5 | SHORT RIB MACHACA, GUACAMOLE, CHARRED ONION 14 |
| SMOKED BACON, FRENCH FRIES, CHARRED ONION, OVER EASY EGGS* 13 | |

ENSALADAS

- ADD: ACHIOTE CHICKEN** +3 **or** **SHORT RIB MACHACA** +5
- | | |
|---|---|
| AVOCADO & GREEN APPLE 14 | MEXICAN TOSTADA 11 |
| pink grapefruit, radish, peppercress, manchego, toasted pecan, jalapeño vinaigrette | warm black beans, roasted corn, pico de gallo, guacamole, yellow cheese, chipotle buttermilk dressing |

TACOS

SERVED ON HANDMADE FRESH CORN TORTILLAS WITH RICE & BLACK BEANS

- GRILLED FISH*** avocado, cabbage, chipotle aioli, pico de gallo, cotija cheese 16.5
- CHICKEN PASTOR** caramelized pineapple, salsa verde, green onion, jalapeño 13.5
- GRILLED AVOCADO** spicy yogurt, red cabbage, pickled onion, cotija cheese 12.5
- SHORT RIB MACHACA** caramelized peppers & onions, cilantro, sour cream, cotija cheese 15.5
- CRISPY FRIED SHRIMP*** pickled onion, jalapeño, guacamole, chipotle aioli 16
- CARNE ASADA*** charred scallion relish, crushed avocado, spicy garlic butter 17
- PORK CARNITAS** candied jalapeño, orange, pecan guajillo pesto, cilantro 14
- CRISPY SHELL GROUND BEEF** lettuce, tomato, sour cream, yellow cheese 12.5

BURRITOS OR BOWLS OR ENCHILADAS

SERVED WITH SOUR CREAM, GUACAMOLE, PICO DE GALLO, RICE & BLACK BEANS

- SHORT RIB MACHACA** caramelized peppers & onions, yellow cheese, ancho chile sauce, cilantro 16
- PORK CHILE VERDE** charred onion, roasted pasilla, tomatillo, cilantro, cotija 15
- CARNE ASADA*** caramelized onion, charred scallion relish, jack cheese, ancho chile sauce 18
- CARAMELIZED SWEET POTATO** grilled portobello, kale, zucchini, manchego cheese, ancho chile sauce 13.5
- BRAISED CHICKEN** charred onion, cilantro, jack cheese, red chile, warm queso sauce 14
- CHEESE ENCHILADAS** house made corn tortilla, ancho chile sauce 11.5

FAJITAS

SERVED WITH CAMELIZED PEPPERS & ONIONS, FLOUR TORTILLAS, ELOTE, GUACAMOLE, PICO DE GALLO, QUESO BLANCO & BLACK BEANS

- GRILLED TIGER SHRIMP*** spicy garlic butter 21
- HALF CHICKEN** achiote citrus sauce 19
- CARNE ASADA*** tomatillo soy marinade 22
- MARINATED & CHARRED LOCAL VEGETABLES** pecan guajillo pesto 15

SIDES

- SMALL GUACAMOLE** 6 / **WARM QUESO** 5 / **ELOTE** 5 / **BLACK BEANS** 4
- SPANISH QUINOA RICE** 4 / **ROASTED VEGETABLES** 4

MARGARITAS

- THE MARGARITA** 10
jose cuervo especial, patron citronge
- SKINNY** 11
agave & smashed orange
- BLACKBERRY CLEMENTINE** 11
white tequila & hibiscus sea salt
- JALAPEÑO & PINEAPPLE** 11
chile verde liqueur & habanero bitters
- SMASHED WATERMELON** 11
white tequila & chile lime salt
- DODGE'S CADILLAC** 14
don julio & grand marnier
- ACES & EIGHTS (25oz)** 19
white tequila, patron citronge, red sangria float
- all made with fresh squeezed lime juice*



- LIGHTNING ROUND** 27
- CHIPS & SALSA,**
SIGNATURE GUACAMOLE,
BUCKET OF FOUR
GOLD MEXICAN BEERS

- CRUNCHY KALE CAESAR** 11
romaine, pumpkin seed, crispy chickpea, parmesan chips

*THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

COCKTAILS

OAXACAN SHANDY 11
pineapple, blood orange
liqueur, ana maria tequila,
mexican beer, cilantro

BATANGA 11
jose cuervo silver tequila,
lime, house clove bitters,
mexican pepsi

THE MICHELADA 11
spiced tomato, chile con sal,
blanco tequila, cholula, lime

GINGER SPICE PALOMA 12
grapefruit, azuñia tequila,
fruitlab ginger, sparkling
grapefruit soda

CLEMENTINE MULE 11
ketel one vodka, smashed
clementine, ginger beer

OPERATION DOMINO
(STIRRED) 13
banhez mezcal, campari,
jaime torres orange brandy

ROSALEE'S G&T 11
fords gin, rose petal,
smashed lime,
mediterranean tonic

LONG RIDE SOUTH
(STIRRED) 13
redemption bourbon,
clove & orange bitters,
brandy cherry

REFRESCOS

WATERMELON
LIMEADE 4

STRAWBERRY
CLEMENTINE SODA 4

TOPO CHICO
MINERAL WATER 3.5

FIJI (500ML) 4

MEXICAN PEPSI COLA 3.5

DRINKING TOGETHER
IS BETTER THAN DRINKING ALONE

MI CASA SU CASA 32
a round of four small margs &
a bucket of cold mexican beer

FROSÉ 11 / FOR TWO 19 (25 oz)
frozen rosé, peach, passion fruit,
pomegranate

LAS CERVEZAS 6

CANS & BOTTLES AVAILABLE IN BUCKETS OF 4 FOR \$22

BAJA UNIDOS CERVEZA • CORONA • CORONA LIGHT • MODELO ESPECIAL • TECATE • TECATE LIGHT
PACIFICO ON TAP • NEGRA MODELO • DOS XX LAGER • DOS XX AMBER

LOCAL & CRAFT 6.5

BALLAST POINT "aloha sculpin hazy ipa" ON TAP

LATITUDE 33 "blood orange ipa" ON TAP

FIRESTONE WALKER "805"

THREE WEAVERS "seafarer kölsch" ON TAP

FALL BREWING "plenty for all pilsner"

INSURGENTE "la lupulosa ipa"

LIGHTER SIDE 5.5 COORS LIGHT • BUD LIGHT • MICHELOB ULTRA

WINE

GLASS/BOTTLE

SPARKLING CAVA jaume serra "cristalino" brut, penedès, spain 9 / 34

SAUVIGNON BLANC villa maria, marlborough, new zealand 10 / 38

PINOT GRIGIO tangent, edna valley, ca 9 / 34

CHARDONNAY chateau souverain, ca 8 / 30

CHARDONNAY newton "skyside", sonoma county, ca 12 / 46

ROSÉ torres "de casta", catalunya, spain 9 / 34

PINOT NOIR josh cellars, ca 11 / 42

PINOT NOIR lioco "fox block XIII", north coast, ca 15 / 58

MERLOT cusumano, sicily, italy 9 / 34

MALBEC terrazas "altos del plata", mendoza, argentina 10 / 38

CABERNET SAUVIGNON guenoc, ca 9 / 34

SANGRIA

9 C / 23 C

RED WINE
brandy, strawberry, blackberry

WHITE WINE
brandy, kiwi & pineapple, lime

PINK WINE
brandy, peach, passion fruit,
pomegranate

TEQUILA

SERVED NEAT OR ON THE ROCKS. MAKE IT A MARGARITA + \$1

BLANCO

1800 10.5

MILAGRO 11

TEQUILA OCHO 11

CASA NOBLE CRYSTAL 11.5

DULCE VIDA 11.5

CASAMIGOS 11

PATRON 11

SIETE LEGUAS 11

DON JULIO 11.5

FORTALEZA 11.5

AZUÑIA 12

CLASE AZUL 16

REPOSADO

1800 11

TEQUILA OCHO 12

MILAGRO 12

CASAMIGOS 12

DULCE VIDA 12.5

SIETE LEGUAS 12

PATRON 11.5

DON JULIO 12.5

FORTALEZA 12.5

AZUÑIA 13

CLASE AZUL 19

AÑEJO & ULTRA

MILAGRO 12

GRAN CENTENARIO 12

DULCE VIDA 13

DOBEL DIAMANTE 14

DON JULIO 14

PATRON 14

AZUÑIA 16

CASAMIGOS 15

FORTALEZA 17

DON JULIO "1942" 25

RESERVA DE LA FAMILIA 25

DON JULIO "REAL" 75

MEZCAL

DEL MAGUEY "VIDA" 9

MONTELOBOS "MEZCAL JOVEN" 11

AGAVE DE CORTES, JOVEN 11

CLASE AZUL 44

BANHEZ, JOVEN 10

ILEGAL, REPOSADO 19

CASAMIGOS 14

FLIGHTS

THREE 10z. POURS - BLANCO, REPOSADO, AÑEJO

AZUÑIA 16

MILAGRO 15

CASAMIGOS 16

FORTALEZA 21

DULCE VIDA 15

THE ULTRA FLIGHT 48
milagro "single barrel",
don julio "1942",
reserva de la familia