**(LOGO)**

Antojitos

Tamal Verde $2.99

Shredded chicken tamal with a housemade tomatillo salsa verde and crema.

Empanada Del Dia $3.85

Fried savory pastry filled with meat and veggies. Ask your server about today’s offerings.

Guacamole $6.99

Made fresh to order, served with house made tortilla chips

Picaditas $2.99

Housemade corn tortilla, topped with black bean puree, cotija cheese, pico, crema

Queso Fundido $8.99

Oaxaca and Chihuahua cheeses melted with Mexican beer with a hint of garlic and latin spices. (Add chorizo $2)

Albondigas $4.99

Beef meatballs cooked in a smoky chipotle salsa topped with cotija cheese

Elote $3.99

Mexican street corn, grilled and brushed with a chili-lime aioli and topped with cotija cheese

Taquitos $2.99

Housemade corn tortillas filled with beef or chicken, rolled and lightly fried. Served with salsa verde or roja.

Quesadilla $4.99

Flour tortilla, filled with sautéed peppers, onions & Mexican cheeses. Add chicken tinga, barbacoa or carnitas for $2 mas

Sopas y Ensaladas

Tortilla Soup $4.99

Chicken stock flavored with Mexican spices, onions, poblano peppers, garlic and tomatoes. Topped with crispy tortilla strips.

Pozole $4.99

A traditional Mexican hominy stew made with pork and red chiles, garnished with avocado, onion and sliced radish.

Mexican Cobb Salad $9.99

Greens topped with avocado, Oaxaca cheese, roasted red peppers, bacon, black beans and corn with cilantro goddess dressing

Caesar del Barrio $6.99

Greens tossed in our Creamy Cotija dressing, topped with house made croutons. Add chicken or steak $2 mas

**Tacos $3 each**

*All tacos come garnished with onions and cilantro*

*Add avocado $1, Add Cheese, Crema, Salsa, or any veggie for .79¢*

**Carne Asada**- Grilled Skirt Steak

**Barbacoa**- Chipotle braised shredded beef

**Lengua**- Tender seared beef tongue

**Pollo Asado**- Grilled chicken breast

**Tinga**- Shredded chicken breast in smoky tomato sauce

**Pollo Frito**- Crispy fried chicken breast

**Chorizo del Barrio**- House seasoned pork sausage

**Al Pastor**- Shredded pork topped with grilled pineapple

**Carnitas**- Braised and shredded pork

**Pescado**- Beer battered crispy Corvina fish

**Camarónes**- Crispy beer battered gulf shrimp

**Nopales**- Grilled cactus paddles melted with Oaxaca cheese

**Hongos**- Sauteed wild mushrooms

**Rajas-** Sauteed peppers and onions

**Tortas 8.99**

*All tortas come on freshly baked bread, with black bean puree, avocado,*

*lettuce & tomato with a side of salsa verde.*

**Milanesa-** lightly breaded and fried chicken breast.

**Carne-** Choose any of our taco meats

**Vegetal-** A vegetarian combination of hongos and rajas

**Platos**

*All platos served with black beans and rice*

**Mole con Pollo**- 11.99

Grilled chicken breast in a traditional Mole of nuts, chiles and a hint of chocolate.

**Chile Relleno**- 11.99

Poblano peppers stuffed with barbacoa, tomatoes, onions, potatoes and queso fresco in a creamy chipotle sauce.

**Carne Asada**- $14.99

Adobo marinated grilled skirt steak

**Fajitas**- Choice of meat with a side of sautéed peppers and onions, served with 4 warm flour tortillas

Chicken or Beef- $12.99

Shrimp or Combination- $13.99

**Enchiladas**-3 enchiladas rolled in house made corn tortillas with your choice of meat, topped with melted Chihuahua chesse, crema and salsa verde or roja.

Chicken 11.99 Barbacoa 12.99

**Acompañamientos**

Arroz $1.49

Mexican Creamy Rice $1.99

Frijoles Negros $1.49

Platanos Maduros $2.99

Sweet Corn Tamal $1.99

Mas Chips & Salsa $1.99

Mas Salsa Verde, Salsa Roja, Crema, or Shredded Cheese

para tacos .79

(Logo)

Classic Latin Cocktails

$11 Each

**Margarita**

Milagro Silver Tequila, Cointreau, Lime

**Paloma**

Milagro silver Tequila, Grapefrruit Soda, Lime

**El Diablo**

Milagro Silver Tequila, Lime, Ginger Beer, Crème de Cassis

**Tequila Sunrise**

Milagro Silver Tequila, Orange Juice, Grenadine

**Rosita**

Reposado Tequila, Dolin Rouge Vermouth, Dolin Dry Vermouth, Campari

**Caipirinha**

Avua Cachaça, Lime, Cane Sugar

**Caipiroska**

District Made Vodka, Lime, Cane Sugar

**Caipirissima**

Cotton & Reed Rum, Lime, cane sugar

**Rabo de Galo**

Avua Cachaça, Dolin Rouge Vermouth, Cynar

**Mojito**

Cotton & Reed Rum, Lime, Mint, Cane Sugar, Soda

**Cuba Libre**

Cotton & Reed Rum, Tanqueray 10 Gin, Angostura Bitters, Lime, Coke

**Mary Pickford**

Cotton & Reed Rum, Pineapple Juice, Maraschino Liqueur, Grenadine

**Daiquiri**

Cotton & Reed Rum, Lime, Cane Sugar

**Hemingway Daiquiri**

Cotton & Reed Rum, Maraschino Liqueur, Grapefruit, Lime

**El Presidente**

Cotton & Reed Rum, Dolin Dry Vermouth, Cointreau, Grenadine

**Cablecar**

Captain Morgan, Cointreau, Lemon

**Chilcano de Pisco**

Macchu Pisco, Lime, Ginger Beer

**Pisco Punch**

Pisco, Pineapple, Lime

SIGNAURE COCKTAILS

**Margarita del Barrio-12**

Silencio Espadin | Pineapple | Lime | Turmeric | Habanero

**Dark…Like My Heart-13**

Milagro Silver| Lime | Cointreau | Fernet Vallet

**I Wanna Be Down-14**

Copper & Kings Aged Brandy | Don Cicchio e Figli Prickly Pear Liqueur | Cointreau | Lemon | Cardamom

**Gotta Have Pep!-14**

Zacapa Rum | Pink Peppercorn | Szechuan Peppercorn | Black Peppercorn | Grapefruit | Lime | Club Soda

**Café Limena-13**

Macchu Pisco | Lime | Banana | Cinnamon | Coffee

**Yma-12**

La Diablada Pisco | Domaine du Canton Ginger Liqueur | Lemon | Sumac | Club Soda

**#NotTodaySatanNotToday-12**

Vodka | Ginger | Lime | Sloe Gin

**D.M.S.R.-12**

Dickel Rye | Maraschino Liqueur | Manzanilla Sherry | Red Vermouth | Lavender

**Funny Cigarettes-13**

Avua Cachaca | Green Chartreuse | Lime | Sage | Pineapple | Olive Oil

**En Fuego-13**

Chacho Aguardiente | Passionfruit | Coconut | Lime | Crème d’Yvette | Jalapeno | Star Anise

**Fiddy Fiddy-13**

Tanqueray 10 | Lillet Blanc | Orange Bitters

**Champagne Glass Bottle**

Charles de Casanove $11 $45

Tete du Cuvee Brut

Veuve Cliquot $75

**Rosé**

Montaud Rosé $9

Montaud Rosé Magnum 1.5 $40

Jean Louis Rosé $9 $30

Veuve Cliquot Rosé $85

**Whites**

Essay Chardonnay $9 $25

Prado Rey Verdejo $11 $25

Do Zoe Albarino $36

Atlantis Txakoli de Alava $30

**Reds**

Tinto Negro $9 $25

Miyone Tempranillo $11 $25

Alto Castilla Tempranillo $30

Sexual Chocolate $54

**Cervezas**

**Drafts**

Champion Shower Beer Czech Pils $8

Hellbender Southern Torrent Saison

Avery White Rascal Witbier

Founders All Day IPA

**Bottles & Cans**

Anxo #5

Port City Optimal Wit

Bell’s Two Hearted IPA

Evolution Pine’hop’le

DuClaw Bare Ass Blonde

Peak Organic Brown Ale