Two for one Coronas,
$1 off the rails
$2 off cocktail specialties
and $1 off margaritas
after 9 PM nightly.

Bebidas de la Casa

LA BEBIDA DE RIGHT NOW - Rotating Featured Cocktail. Ask your server for details - $8

DONA CELIA - Plantation 3 Star, Aperol, Lime, Mint, Blackberry, Jamaican #2 Bitters - $8

CABALLO TUERTO - Arette Reposado, Mezcal, Coffee, Trinity Bitters - $9

HIBISCUS DAIQUIRI - Plantation Rum Blend, Lime, Hibiscus Syrup, Jamaican #2 Bitters - $8

MEZCAL NEGRONI - Rayu Mezcal, Carpano Antica, Campari, Angostura - $10

CARIBBEAN CORPSE REVIVER - Plantation Rum Blend, Blue Curacao, Lime, Creme de Cassis, Jamaican #1 Bitters, Absinthe - $9

SON DE PALOMA - Arette Blanco, Grapefruit Liqueur, Campari, Lime, Egg White, Angostura - $9

TEMPESTAD - Angosutra 5yr rum, Vanilla, Cinnamon, Allspice, Lime, Ginger Beer - $9

SPANISH-STYLE TEQUILA TONIC - Arette Reposado, Lime, El Burrito House Tonic by Bittercube $10

PISCO PASSION FRUIT PUNCH - Control Original Pisco, Passion Fruit, LEmon, Jamaican #1 Bitters, Soda $9

Shareable Grandes

GUAYABA Y TOSTADA - (Serves 2) - Plantation 3 Star, Grapefruit, Lime, Simple - $18

LA MADRE - (Serves minimum 6) - Arette Blanco, Plantation House Blend, Dry Curacao, Mezcal, Pineapple, lime, angostura - $49

Margaritas de la Casa - $9

LA CLASICA - Arette Blanco, Dry Curacao, Lime, Simple

LA TRAVIESA - Arette Blanco, Dry Curacao, Mango, Lime, Red Wine Syrup

LA DIVA - Arette Blanco, Dry Curacao, Cucumber, Jalapeno, Lime

LA PICOSA - Arette Blanco, Ancho Reyes, Lime, Chipotle, Mezcal, Corazon Bitters

WHITE

Villa San Martino - *Pinot Grigio* - $7/$27
Walnut Block - *Sauvignon Blanc* - $10/$37
Vistalago - *Chilean Blend* - $11/$39
Milou - *Chardonnay* - $9/$33

RED

Azul y Garanza - *Temperanillo* - $8
Prisma - *Pinot Noir* - $10/$33
Zorzal - *Malbec* - $10/$35
Lechuza - *Grenache* - $7/$26

ROSE

Ercavio - *Rose* - $8/$28
Piazza Grande - *Brut Rose Lambrusco* - $8/$29

SPARKLING

Codorniu Cava (187ml) - $6
Sparkling by the bottle, ask your server

SANGRIA Wine, fresh fruit, Sipsmith Sloe Gin, Aperol, Lemon
Choose Red, White, Sparkling, or Rose - $9

Cervezas

TAP BEER

Coors Light
Dos XX
Modelo Especial
Pacifico
Indeed B-Side Pils
Castle Danger Cream Ale
Insight Sunken City Saison
Surly Todd the Axe Man IPA
Pryes Irish Stout
Fair State Roselle Hibiscus Sour
Schells Firebrick
War Pigs Foggy Geezer

CANS & BOTTLES

Corona
Modelo Negra
Heineken
Pabst Blue Ribbon
Grain Belt Nordeast
Grain Belt Premium
Miller light
Mich Golden Light
Coors Light
Clausthauler
Sociable Cider Werks Freewheeler

MENU DE NOCHE

MON-THURS 9-10:30PM, FRI-SAT 9-11:30PM

NOTE: Servers are not authorized to split more than two checks per table, no exceptions please

JALAPENOS RELLENOS DE QUESO (8) Jalapeños stuffed with cream cheese and wrapped in bacon will become your new addiction. - $11.50

CEVICHE DE CAMARON This traditional cocktail consists of fresh lime cured shrimp and tossed with cucumber, onion, tomato, and cilantro served with our natural stoneground corn chips. Is your mouth watering yet? -$10.50

TACOS DE CARNE ASADA (3) Two tacos corn tortillas, carne asada and salsa avocado. - $9.25

CHIPS, SALSA, Y ESCABECHE Corn chips served with two of our homemade salsas and escabeche (spicy pickled vegetables snack) - $4.89 Add Guacamole - $4.89

EMPANADAS (3) Savory filled turnover pastries filled with choice of chicken fiesta or Chihuaha cheese, fried and served with two creamy, flavorful jalapeno and chipotle dipping sauces. - $10.50

SINCRONIZADAS (1) Synchronized-deliciousness made up of flour tortillas layered with cheese and homemade chorizo filling then layered with another tortilla and cooked on the griddle till toasty. - $9.00

ALITAS DE POLLO Choose from our homemade tangy & spicy BBQ chipotle sauce or homemade dry rub wings. - 6/$10.25 - 12/$18.99

ENSALADA DE NOPAL This refreshing salad consists of pickled cactus slices mixed with tomatoes, cilantro, queso fresco and a light creaming jalapeños dressing Cactus is also rich in fiber and other nutrients! - $7.75

ENSALADA DE ELOTE Prepared with roasted corn kernels mixed with black beans, queso cotija, red bell pepper, and bits of chicharron de queso for some crunchiness. Dressed with roasted tomatillo and lime salsa. Dreams really do come true. - $7.99

CHICHARRON DE QUESO CON SALSA ARBOL Queso manchego is melted and cooked on the griddle until it is crunchy and crispy. The queso can be broken into pieces and made into tacos with homemade corn tortillas, garnished with pico de gallo, salsa de de Chile arbol, and frijoles de la olla. - $10.50