

HAPPY HOUR

Monday-Friday: 3pm-6pm

ANTOJITOS

Guacamole · 5 SM | 9 LG
onion, serrano, cilantro and tortilla chips

House Spiced Fries · 5
served with spicy ketchup and chipotle aioli

Grilled Shishito Peppers · 8
with lime and cotija aioli

Queso Fundido · 9
queso asadero, house made chorizo, salsa brava and topos

Roasted Corn · 5
lime aioli, cotija, dusted with pequin

Braised Pork Taquitos · 7
served with guacamole, crema, escabeche slaw and habanero salsa

Chicken Pozole · 6
shredded chicken, guajillo chile broth and hominy served with traditional garnishes

Spiced Cauliflower · 9
spiced and charred cauliflower, lime crema, pepitas, pickled raisins, cilantro and chipotle honey

Spiced Beans & Cheese · 4
spiced beans, habanero salsa, oaxaca and jack cheese served with thick corn tortilla chips

Carnitas Spare Ribs · 13
crispy pork spare ribs, chipotle-honey glaze and crushed pepitas

Mini Smoked Trout Tacos* · 7
radish, pickled carrots, jalapeños, red onion, wild capers, lime aioli and cilantro served in mini crunchy taco shells

Housemade Salsas · \$2.5 ea

choice of fresh tomato, pineapple, cascabel, roasted jalapeño, salsa verde, or habanero

TACOS

Chipotle Braised Chicken · 4
escabeche slaw, guacamole, cilantro and cotija

Primavera · 4.5
asparagus, snap peas, corn, cotija, pea salsa and avocado

Chile Braised Pork · 4
pickled red onion, radish, salsa verde and cilantro

Taco Platter · 35
choice of any ten tacos to share

NACHOS · \$10

quesadilla cheese, pickled jalapeño, cascabel salsa, crema, fresh tomato salsa, guacamole and cilantro

*add smoked mushrooms, braised chicken or pork \$6 /
pork al pastor · \$7 / skirt steak · \$8*

**make them vegan nachos
with cashew cheese sauce · add \$1**

MINI ENCHILADAS

Smoked Mushroom & Kale Enchiladas · 5.5
oaxaca and jack cheeses, roasted pepper and onion rajias and mole verde

Chipotle Braised Chicken · 6
jack and oaxaca cheese, tomatillo salsa, crema, roasted pepper and onion rajias with choice of red or green sauce

Three Cheese · 5
jack and oaxaca cheese, onion, verde sauce, roasted pepper and onion rajias, crema and cotija cheese

The Triple T · \$10

(tecate . tequila . taco)

tecate can, casa pacific tequila and one taco

DESSERTS

Churros and Xocalatl Chocolate · 6
canela and sugar dusted fried pastries

Smoked Salt Caramels · 1.5
seventy percent chocolate and ancho chile

*According to our good friends at the health department, raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

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DRAFT BEER • \$4.5

Pacifico

Negra Modelo

Michelada

negra modelo or pacifico, lime,
salt, sangrita colorado

**DRAFT BEER AND A SHOT OF
MEZCAL OR BLANCO TEQUILA • \$10.5**

WINES \$7

Daily Selection

red, white, rosé or sparkling

COCKTAILS • \$9

Happy Hour Margarita

reposado tequila with lime, muscat, and agave

Blood Orange Margarita

silver tequila with lime & blood orange + CO2

Juan Daly

mezcal & iced tea with lemon

Sangria

red wine sangria + CO2

Spanish Mule

house sherry blend with lime & ginger beer

Mezcal Mule

mezcal with lime, ginger beer, and oaxacan salt

Strawberry Basil Margarita

blanco tequila, citurs and a strawberry-basil shrub, frozen

add a mezcal float • \$1 | add green chartreuse float • \$2

50% OFF TEQUILA & MEZCAL MONDAY

*Our tequila and mezcal selections are available 50% off when
ordered neat or by the flight every Monday.*