

TEQUILA & MEZCAL

COCINA & BAR

- TACOS -

*\$13 (3 per order)

GOBENADOR

SINALOA 4.00

White tiger shrimp mixed with
veggies topped with cheese

BIRRIA DE RES 3.50

COCHINITA PIBIL 3.50

Slow-roasted pulled pork

CAMPECHANOS*

Mixed yellow rice, steak, chorizo,
avocado & caramelized onions

YUCATECOS*

Grilled Shrimp, melted
Chihuahua Cheese, Chile
Poblano

PULPO 4.00

Grilled Octopus, Purple onions,
Chipotle mayo

HONGO 3.50

Medley Mushroom, Onions,
Avocado

TINGA POBLANA 3.00

Chicken and Sausage in milld
chipotle marinade

CARNITAS 3.00

Fried Pork

POLLO 3.00

Grilled Chicken

STEAK 3.50

Grilled Steak

LENGUA 3.50

Slow Braised Beef Tongue

NOPAL 3.50

Cactus tacos w/ avocado

CAMARON 3.50

Grilled shrimp



- PARA COMPARTIR -

GUACAMOLE 15

Made to order at your table side in a Molcajete

QUESO FUNDIDO 11

Chihuahua Cheese Fondue + Chile Poblano Pepper Garnish
Choice: Drunken Portabello Mushrooms or Chorizo Sausage +

MOLOTES 9

Plantain patties stuffed with black beans, dressed in Mole Poblano

EMPANADAS DE QUESO 9

Fried patties, Chihuahua Cheese, Rajas Poblanas, Salsa de Casa

NACHOS 12

Corn Tortilla Chips, Black Beans, Jalapeños, Crema, Pico de gallo, and
Guacamole
Protein +\$4

QUESADILLAS 12

Home-made corn tortilla filled with Chihuahua Cheese and Epazote Herb
Pollo, Tinga Poblana, or Corn Huilacoche

TLAYUDA 12

Large, thin, crunchy tortilla covered with refried beans, lettuce, queso
fresco, avocado, cherry tomato with choice of steak or chicken
Vegetarian Option: Portabello, Corn, Basil, Rajas Poblanas

- PLATOS FUERTES -

FAJITA MIXTA 19

Medley Vegetables, Chicken, Steak and (3) Shrimp

SALMON POBLANO 15

Fresh Salmon, Mashed Potatoes, and Sautéed Vegetables

SINALOA STYLE SHRIMP 15

Tiger Shrimp, Tequila, Chile de Arbol, Chile Lime Sautee

CAMARONES AL MOJO NEGRO 14

Tiger Shrimp, Black Garlic, Rajas Poblanas

ENCHILADAS SUIZAS 15

Cheesy, creamy shredded chicken corn tortilla rolls

ENCHILADAS DE POLLO 14

Shredded chicken corn tortilla rolls, topped with crema fresca, queso fresco.
Choice of salsa roja, verde, or molé

NEW YORK STEAK 18.00

12oz New York Steak served w/ Yellow rice and Black beans

**Consumer Advisory Consumption of undercooked meat, poultry,
eggs, or seafood may increase the risk of food-borne illnesses.
Alert your server if you have special dietary requirements.*



TEQUILA & MEZCAL

COCINA & BAR



- BEERS -

All beers priced at \$6 unless noted

DC BRAU \$8

Joint Resolution + The Corruption + The Public

BOCA NEGRA

Dunkel Weizen + Mexican Pilsner

MODELO ESPECIAL

MODELO NEGRA

DOS X AMBER

DOS X LAGER

TECATE

BOHEMIA

PACIFICO

VICTORIA

SOL

CORONA EXTRA

CORONA FAMILIAR (32 OZ)

\$13

MICHELADA \$9

Mexican-Style Bloody Mary + Beer of Choice

- COCKTAILS -

LA CATRINA 12

Mezcal, Hibiscus, Lime, Agave

PANCHO VILLA 15

Mezcal, Tequila, Agave, Orange, Angu Bitters

SPICY BURRO LOCO 13

Mezcal, Habanero, Lime, Agave

HABANERO MARGARITA 12

Tequila, Habanero, Lime, Agave

MEXICAN MOJITO 14

Tequila, Mezcal, Lime, Agave
Pomegranate + Guava + Classic +

JALAPEN-YO BUSINESS 13

Serrano Infused Mezcal, Tamarind, Lime, Agave

LA CHINA POBLANA 13

Mezcal, Passion Fruit, Lime, Agave

ISRAEL'S MATADOR 13

Mezcal, Pineapple, Hibiscus, Habanero, Lime, Agave

LA VIDA LOCA 15

Tequila, Mezcal, Basil, Lime, Agave

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****A 20% service charge will be added to groups of 6 or more**

