

# carta del día

otoño/fall 2023

open tue-thurs 11am-11pm

fri & sat 11am-12am

**CLOSED SUN & MON**

**menu subject to change**

## CHELAS aka BEER (ALL BEERS ARE CANNED)

**ESTRELLA DAMM** 4.6% lager \$7

**HEINEKEN** 5% lager \$7

**MODELO ESPECIAL** 4% lager \$5

**MODELO NEGRA** 5.4% lager \$6

**PACIFICO** 4.5% lager \$5

**LAGUNITAS IPA** 5.7% \$8

**SIERRA NEVADA HAZY IPA** 6.7% \$8

## COCKTAILS

### MEZCAL

**EL VIENTO** cilantro, pineapple juice, serrano chile \$16

**VAMPIRO** beet-basil syrup, ginger, egg white, lime juice \$15

**ABEJA** honey, lavender, ginger \$14

**XOCOLATL NEGRONI** cocoa infused campari, sweet vermouth \$14

**MOLE OL' FASHIONED** mole bitters, ancho chile \$14

### TEQUILA

**EL DEMONIO AZUL** blueberry-rosemary, pamplemousse, citrus \$14

**PALOMA** grapefruit & lime juice, grapefruit soda \$13

**MARGARITA** house sour mix, salt \$13

**PÁJARO DE SELVA** hibiscus, piña, ginger \$13

### LOS OTROS

**SANGRÍA ROJA** red wine, fruit, brandy, citrus \$8 glass/\$40 carafe (1 liter)

**HUCKLEBERRY** bourbon, honey, thyme, grapefruit/lemon juice \$14

**SANTA ANA MANZANA** bourbon, apple, brown-honey syrup, citrus \$13

**MICHE** aka michelada... house mix, lager, seasoned rim \$11

## WINE

ASK SERVICE STAFF FOR CURRENT SELECTION

## SHOTS

**BEAR F\*#!ER** house lager, orange juice, shot of bourbon \$10

**HOUSE SPECIAL** modelo especial and a SHOT of TEQUILA \$10

**DAMIANA** Guaycura Mexican liqueur \$6

## PARA COMPARTIR “to share”

**Guacamole** feta, pepitas, crispy tortilla strips, trio of salsas \$15

**Taquitos de Camote** (4 per) roasted sweet potato, poblano chile, crema, feta cheese, salsa verde \$16

**Chile Relleno** heirloom blue corn coated, chihuahua-goat cheese, chicken, habanero, cream \$14

**TACOS** served on sonoran flour tortillas. 1 per order... all tacos come with pickled onions, cilantro, guacamole, salsa de arbol

**Sea of Cortez Shrimp** \$7.5

**Brisket Suadero** \$6.5

**Pork Carnitas** \$6

**Brussel Sprout Tinga (v)** \$5

**Carrots al Pastor (v)** \$5

**Confit Potato and Shishito (v)** \$5

**QUEKAS** quesadillas, made with hand pressed mexico city inspired masa and filled with chihuahua cheese served with habanero salsa

**Clásica** queso chihuahua \$9

**Hongos Adobados** (no cheese) avocado, marinated portobello mushrooms and confit potatoes (v) \$12

**Spanish Chorizo con Lentejas** pork chorizo and refried style black lentils \$13

**Lamb Barbacoa** 4 hour braised \$14

## POSTRES

**CHURROS** 2 per, made in house, coated in ground cinnamon, organic cane sugar served with warm bittersweet chocolate sauce \$10

\*\*\* (V) VEGAN OPTIONS SERVED ON FRESH HEIRLOOM CORN TORTILLAS\*\*\*

\*\*PLEASE LET OUR STAFF KNOW OF ANY ALLERGIES. WE USE PEANUT OIL TO FRY OUR FOODS\*\*