

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

WINE

ASK SERVICE STAFF FOR CURRENT SELECTION

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

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 \$8

TACO TUESDAY *carta del dia*

PARA COMPARTIR *to share*

Fresh Guacamole feta, pepitas, tortilla strips, salsa trio \$15

Queso Borracho chihuahua, beer, chorizo, pickled onions \$11

Elote Asado white corn, crema, feta crumbles, sal de gusano \$8

TACOS served on sonoran flour tortillas. 1 per order... **MESQUITE GRILLED** come with pickled sliced onions, cilantro, guacamole, grilled tomato-dried chile salsa

Marinated NY Steak	\$10
Ora King Salmon	\$9.50
Sea of Cortez Shrimp	\$7.50
Spanish Octopus	\$7
Pork Al Pastor	\$6
Mojo Marinated Chicken	\$5.5
White Asparagus (V)	\$5

QUEKAS quesadillas, made with hand pressed organic, heirloom masa filled with chihuahua cheese and a side of habanero salsa

Clásica chihuahua cheese	\$9
Crispy Brussel Sprouts	\$12
Lamb Barbacoa slow cooked all natural lamb	\$14
Brisket Suadero 4 hour braised brisket	\$14

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

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