

# TACO TUESDAY carta del dia

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## PARA COMPARTIR *to share*

**Fresh Guacamole** feta, pepitas, tortilla strips, salsa trio \$15.50

**Elote De Asado** mesquite smoked corn, house made Tajin salt, mayo, feta cheese \$9

**Taquitos de Camote** (4 per) roasted sweet potato, poblano chile, crema, feta cheese, salsa verde \$12

**Taquitos de Barbacoa** (4 per) braised lamb, mozzarella, crema, feta cheese, salsa verde \$16

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

<b>Sea of Cortez Shrimp</b>	\$8
<b>Mediterranean Octopus</b>	\$8
<b>Ora King Salmon</b>	\$9.50
<b>Prime Grade Carne Asada</b>	\$8
<b>Mojo Marinated Chicken</b>	\$6
<b>Pork al Pastor</b>	\$6
<b>Cauliflower (V)</b>	\$5
<b>Carrots al Pastor (V)</b>	\$5.50

**QUEKAS** quesadillas, made with hand pressed organic, heirloom masa and filled with monterey jack cheese

**Clásica** monterey jack cheese, habanero salsa \$9.50

**Spanish Chorizo con Lentejas** pork chorizo and refried style lentils \$13.50

**Brisket Suadero** 4 hour braised brisket with green chorizo \$15

**CHURROS con CHOCOLATE 2 per** Made in house, coated in ground cinnamon, organic cane sugar served with warm bittersweet chocolate sauce \$10.50

**\*\*PLEASE LET OUR STAFF KNOW OF ANY ALLERGIES. \*\***

# CARTA del DIA

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## COCKTAILS

### MEZCAL

**El Viento** cilantro, pineapple juice, serrano chile \$16

**Abeja** honey, lavender, ginger lemon \$14

**Mole Ol'fashion** mole bitters, ancho liquor, serrano spice \$14

### TEQUILA

**La Paloma** grapefruit & lime juice, grapefruit soda \$13

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

**Margarita Picante** house sour mix, chile serrano \$13

### LOS CLÁSICOS

**Sangría Roja** vino tinto, farmer's market fruit, brandy, citrus  
\$8 glass | \$40 carafe (1 liter)

**Huckleberry** bourbon, honey, thyme, lemon and grapefruit \$14

**Santa Ana Manzana** bourbon, lemon, brown sugar honey, apple \$13

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

**Bear F\*#!er** house lager, orange juice, shot of bourbon \$10

**House Special** house lager and a SHOT OF TEQUILA \$10

*upgrade to mezcal for \$3 more!!*

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## CHELAS

**Estrella Damm** 4.6% lager \$7

**Modelo Especial** 4% lager \$5

**Modelo Negra** 5.3% lager \$6

**Pacifico** 4.5% lager \$5

**Pfeiffer's Famous** 4.9% light lager \$5

**Lagunitas** 6.2% IPA \$8

**Sierra Nevada Hazy Little Thing** 6.7% IPA \$8

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## WINE

Rotating selection. Ask a staff member for offerings.