

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 \$8

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, mesquite grilled tomato-dried chile salsa

Sea of Cortez Shrimp \$7.5

Brisket Suadero \$6.5

Pork Shank 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