

# TACO TUESDAY carta del dia

---

## COMIDA

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

**Queso Borracho** chihuahua cheese, beer, chorizo, pickled onions, habanero salsa \$11

**Taquitos** (2 per) black garlic mash potato, feta cheese, salsa verde \$9

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

**TACOS** mesquite grilled and served on sonoran flour tortillas. 1 per order... all tacos come with diced onion, cilantro, guacamole, salsa de arbol

**Sea of Cortez Shrimp** \$7.50

**Marinated Angus Carne Asada** \$7

**Al Pastor** \$6.50

**Marinated Broccoli** \$5

**Mojo Marinated Chicken** \$5.5

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

**Flor de Calabaza** marinated onion \$9

**Crispy Brussel Sprouts** adobo marinated and fried \$12

**Pork Belly Carnitas** slow cooked all natural pork \$13

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

@lola\_gaspar

# carta del dia: taco tuesday

## Cantina

---

### CHELAS

**Estrella Damm** 4.6% lager \$6

**Pacifico** 4.5% lager \$5

**Negra Modelo** 5.3% \$6

**Lagunitas IPA** 6% \$8

**Lagunitas Hazy Wonder IPA** 6.2% \$8

### COCKTAILS

---

#### MEZCAL

**El Viento** cilantro, pineapple juice, serrano chile \$15

**Mole ol' Fashioned** mole bitters, ancho chile \$15

**Abeja** gin, honey, lavender, ginger \$15

#### 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)

**Piña Colada** silver rum, pineapple, and charred coconut \$13

**Miche** aka michelada .. house mix, lager, 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!!*

---

#### WINE

Rotating selection, ask a staff member for offerings