

HAPPY HOUR MENU

Appetizers ★

FOOD

Entrées ★

Chips & Pico - 5

Traditional Nachos - 10

Tortilla Chips, Refried Beans, Imported Mexican Cheese, Jalapeño Peppers, Tomato, Cilantro, Onions, Sour Cream.

Empanadas - 10

Mushroom: Flour Tortilla, Onion, Epazote, Egg, Guacamole, Radish, Mushroom.

Picadillo: Flour Tortilla, Carrot, Bay Leaf, Tomato, Garlic, Onion, Potato, Guajillo Chile, Celery, Egg, Guacamole, Radish.

Oaxaca Cheese: Flour Tortilla, Epazote, Onion, Oaxaca Cheese, Egg, Guacamole, Radish.

Shrimp: Flour Tortilla, Chipotle Sauce, Whipping Cream, White Wine, Garlic, Onion, Egg, Guacamole, Radish, Shrimp.

Chipotle Pulled Chicken: Flour Tortilla, Chicken, Chipotle Chile, Mix Of Mexican Chiles, Tomato, Garlic, Onion, Egg, Guacamole, Radish.

Vegetarian - 10

Flour Tortillas, Yellow Squash, Green Squash, Corn, Garlic, Onions, Parsley, Oregano, Egg, Guacamole, Radish.

Tostaditas Ceviche - 10

Radish, Carrot, Cucumber, Avocado, Cilantro, Onion, Tomato, Shrimp, Lemon, Mixed Lettuce

Tacos. 10 (x2)

Seafood Tacos

Chemical-free, wild-caught, sustainable.

Tacos Shrimp Baja: Corn Tortilla, Guacamole, Shrimp, Radish, Carrot, Cucumber, Red Cabbage, Chili Dressing, House Chimichurri, Poblano Sauce.

Meat tacos

Hormone-free, locally raised.

Taco Chipotle Pulled Chicken: Corn Tortilla, Pulled Chipotle Chicken, Onion, Cilantro.

Taco al Pastor: Marinated Pork, Pineapple, Ancho Sauce, Onion, Cilantro.

Pork Belly Taco: Corn Tortilla, Pineapple, Chili Sauce, Beans.

Flautas With Chipotle Pulled Chicken - 10

Corn Tortillas, Chicken with Chipotle Sauce, Cream, Fresh Cheese, Mixed Lettuce, Carrots, Radishes, Cucumbers

Pastor Flatbread - 9

Flour Flatbread, Chile Arbol Sauce, Adobo Pastor Meat (Pork), Grilled Pineapple, Blended Mexican Cheese.

Grilled Chicken Tomatillo Flatbread - 9

Flour Flatbread, Roasted Tomatillo Sauce, Blended Mexican Cheese, Grilled Adobo Chicken.

DRINKS

House Traditional Margarita

Tequila, Triple sec, Fresh lime juice, Simple Syrup
Glass. 8
Add 100% Fruit Puree
Glass 1.50
Flavors: Coconut, Strawberry, Mango, Blood Orange,
Prickly Pear, Hibiscus, Watermelon, Peach.

Beer Selections

Draft: 10 (x2)
Dos Equis, Corona Premier, Modelo Especial, Negra
Modelo, Pacifico.
Bottle: 10 (x2)
Corona Light, Corona Extra.
Canned: 10 (x2)
Tecate

Happy Hour: 4:00Pm to 6:00Pm. Mon-Fr- Only in the bar area and designated patio area.

Our menu features succulent, high-quality beef (Prime), Free Range Chicken, and flavorful wild caught Seafood, (No Farm Raised), carefully selected to elevate your culinary experience. To complement these delectable proteins, our expert chefs craft each tortilla by hand, using traditional techniques. From the moment you take your first bite, you'll savor the exceptional flavors that only top-notch ingredients and artisanal craftsmanship can provide, we aim to be great.

Note: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

The 🍴 symbol indicates that these items involve meats that require minimum cooking temperatures.

A gratuity of 20% will be added to parties of Five or more.

Cakeage Fee \$25.00

Dear customer, please be aware, there is a 2.08% bank fee for credit card transactions, if you want to avoid this fee you can use debit card, cash or a personal check as payment method.