

# HAPPY HOUR MENU

## FOOD

### Appetizers

#### **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:** 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.

### Entrées

#### **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:**

Flour Flatbread, Chile Arbol Sauce, Adobo Pastor Meat (Pork), Grilled Pineapple, Blended Mexican Cheese. 9

#### **Grilled Chicken Tomatillo Flatbread:**

Flour Flatbread, Roasted Tomatillo Sauce, Blended Mexican Cheese, Grilled Adobo Chicken. 9

## 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-Fri**  
**Only in the bar area and designated patio area.**

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.