

QUESADILLAS

CHEESE	blend of mexican oaxaca and a white cheddar	\$7.25
CARNITAS	pork loin simmered for hours in our authentic recipe	\$9.25
CARNE ASADA	thinly sliced, seasoned and flame grilled	\$9.75
BLT	crispy bacon, salsa fresca, shredded lettuce, home-made chipotle aioli	\$9.25
FAJITA	grilled chicken breast <u>or</u> carne asada with sautéed onions and peppers	\$10.75
BEEF or CHICKEN	roasted, shredded beef <u>or</u> marinated chicken breast adobado	\$9.00
SHRIMP	sautéed in wine with garlic and our seafood sauce	\$10.25
CRAB	real crab, not 'krab', sautéed in our seafood sauce	\$10.75
VEGGIE	mixed grill of onions, mushrooms and peppers with avocado slices	\$9.75
MUSHROOM	fresh, sliced, sautéed white capped mushrooms	\$9.25
BLACK BEAN	house-made black beans with mixed grill of onions and bell peppers	\$8.75

SOUPS & SALADS

- Cilantro Vinaigrette, Honey Jalapeño Vinaigrette, Bleu Cheese, Ranch, fat free Italian -

CHICKEN	an authentic mexican chicken tortilla soup topped with	cup	\$6.75
TORTILLA	avocado and tortilla strips, cilantro and queso fresco	bowl	\$8.75
SOUP OF DAY	ask for details on our delicious, featured home-made soup	cup	\$6.75
		bowl	\$8.75
HOUSE	mixed greens, tomatoes, corn, cucumbers, jicama, red onion; topped with oaxaca/cheddar blend and tortilla strips		\$6.25
SOUP & SALAD	choice of our homemade soups with a side house or caesar salad		\$12.50
TACO SALAD	a traditional tortilla bowl filled with black beans, mixed greens, corn, tomatoes, black olives, cucumbers, jicama, red onion; topped with oaxaca/cheddar blend, guacamole and sour cream... <u>choose from:</u>		
	VEGETARIAN		
	mixed grill of bell peppers, mushrooms and avocado (instead of guacamole)		\$12.95
	MEAT		
	carnitas, shredded beef, chicken adobado or ground sirloin		\$12.95
	charbroiled chicken breast or flame grilled carne asada		\$13.95
	SEAFOOD		
	sautéed shrimp		\$13.95
	flame grilled mahi mahi		\$14.95
CAESAR	romaine tossed in an original caesar dressing with queso fresco and tortilla strips served in a traditional tortilla bowl (anchovies by request)		\$11.95
	charbroiled chicken breast or sautéed shrimp		\$12.95
	flame grilled mahi mahi		\$13.95

COMBINATION PLATES

ONE ITEM \$ 10.25

TWO ITEM \$ 13.25

THREE ITEM \$ 15.25

- choose your item(s) below; all plates served with RICE, choice of BLACK or REFRIED beans and our spiced mango SLAW -

HARD TACO

corn tortilla, choice of shredded beef, chicken adobado, carne asada or carnitas; topped with salsa fresca, lettuce and queso fresco

SOFT TACO

flour tortilla, choice of shredded beef, chicken adobado, carne asada or carnitas; topped with onions and cilantro

TAMALE

made fresh with limited availability, our home-made chicken or tamale-of-the-month; topped with verde tomatillo, rojo guajillo, smoky chipotle or mole poblano

ENCHILADA

choice of cheese, roasted carnitas, chicken adobado or ground sirloin; topped with melted oaxaca/cheddar blend; verde tomatillo, rojo guajillo, smoky chipotle or mole poblano

TOSTADA

crispy corn tortilla, layered with refried beans, lettuce, a blend of oaxaca/cheddar cheese, guacamole, and sour cream; choice of carnitas, shredded beef, chicken adobado or ground sirloin

TAQUITOS

three corn rolled tacos filled with beef, chicken or potato; topped with lettuce, queso fresco, guacamole and sour cream

FLAUTAS

three flour rolled tacos with beef, chicken or potato; topped with lettuce, oaxaca/cheddar blend, guacamole and sour cream

CHILE RELLENO

roasted pasilla chile pepper, stuffed with oaxaca cheese, hand breaded and grilled, verde tomatillo, rojo guajillo, smoky chipotle or mole poblano; topped with melted cheese

CEVICHE TOSTADA

a lime marinade of mahi, shrimp, scallops, salsa fresca and cucumbers; served on a crispy corn tortilla...made fresh with limited availability

FISH TACO

beer battered cod on a soft flour tortilla, topped with cabbage, salsa fresca and our baja sauce

POTATO TACO

grilled oaxaca/cheddar cheese and seasoned potato topped with salsa fresca, lettuce and queso fresco on a grilled corn tortilla

BUILD-YOUR-OWN BURRITO OR BOWL

start with OAXACA/CHEDDAR cheese and BLACK or REFRIED beans...

price includes:

CHOICES OF

rice
sour cream
guacamole
salsa fresca
cilantro
lettuce
jalapeños
raw onions

ADDITIONS

avocado
carnitas
chicken adobado
shredded beef
ground sirloin
carne asada
chicken breast
crab or shrimp
(breakfast) bacon, chorizo, or ham

\$11.25

SHORT & FAT

\$1.75
\$2.25
\$2.25
\$2.25
\$2.25
\$2.75
\$2.75
\$3.75
\$2.25

\$16.75

LONG & FAT

\$3.50
\$4.50
\$4.50
\$4.50
\$4.50
\$5.50
\$5.50
\$7.50
\$4.50

(BREAKFAST BURRITO stuffed with eggs, cheese and potato; pick your "CHOICES" and then your "ADDITIONS")

HOUSE SPECIALTIES & TACOS

- served with **BLACK** or **REFRIED** beans, side of **RICE** and our spiced mango **SLAW** -
- substitute a **HOUSE** or **CAESAR** salad for \$2.99 instead of rice & beans -

CARNITAS	our signature plate...tender, marinated and roasted pork loin, simmered for hours from an old family recipe; served with guacamole, sour cream, cilantro, onions; choice of house-made flour or corn tortillas	\$ 14.75
CARNE ASADA	an original...thinly sliced, marinated carne asada, flame grilled to medium, served with guacamole and sour cream; choice of house-made flour or corn tortillas	\$ 14.50
FAJITAS	served on a sizzling skillet of onions and bell peppers with your choice of: marinated chicken breast, carne asada or half 'n half sautéed shrimp half shrimp and half chicken breast or carne asada	\$ 14.75 \$ 15.75 \$ 15.75
CHICKEN MOLE	an authentic, rich mole poblano sauce atop a charbroiled chicken breast, garnished with a grilled green onion and sesame seeds; choice of house-made flour or corn tortillas	\$ 14.25
CHICKEN CHIPOTLE	charbroiled chicken breast, with sautéed onion and bell peppers, covered in a smoky chipotle cream sauce; choice of house-made flour or corn tortillas	\$ 14.25
TEMPURA AVOCADO TACOS	a favorite...avocado slices dipped in our homemade sriracha-tempura; topped with mixed cabbage, red onion, tomatoes and a cilantro cream sauce served on three flour tortillas	\$ 14.75
BLT & C TACOS	roasted carnitas and bacon, topped with lettuce, salsa fresca, and our chipotle sauce on three flour tortillas	\$ 15.50
MAHI TACOS	marinated with pineapple and soy, flame grilled, topped with mixed cabbage, salsa fresca and queso fresco on three corn tortillas	\$ 15.25
BAJA TACOS	beer battered cod, cabbage, salsa fresca, baja sauce on three flour tortillas	\$ 14.25
ENCHILADAS & BAJA TACO	two crab and shrimp enchiladas topped with our seafood sauce plus one beer battered cod taco topped with cabbage, salsa fresca and baja sauce	\$ 15.50
AL PASTOR TACOS	grilled pork marinated in pineapple and citrus juices, chiles and authentic mexican spices; served on three corn tortillas topped with grilled pineapple, onion, cilantro and our sesame salsa	\$ 14.75
CHIMICHANGA	crispy flour tortilla filled with shredded beef, chicken adobado or carnitas; topped with your choice of verde tomatillo, rojo guajillo, smoky chipotle or mole poblano with a side of guacamole and sour cream	\$ 14.25
CHILE COLORADO	tender beef tips marinated and stewed with poblano chiles in our homemade rojo guajillo sauce and served with warm flour or corn tortillas	\$ 14.50

MARGARITAS

- unless specified, **all margaritas** are **recommended** and **served on the rocks** as blending alters the recipe and flavor -

CASA	sauza 100% blue , triple sec, s&s, on the rocks or frozen	8.00
	strawberry, mango, passion fruit, guava, pina colada, acai, peach	9.00
	cointreau noir (cognac), midori, st. germain, chambord	10.00
ORIGINAL CLASSIC	casa noble reposado , usda certified organic tequila and agave nectar, fresh lime (no sweet 'n sour), shaken with gran marnier ; served in a bucket glass	11.50
PERFECT CADILLAC	1800 reposado , cointreau, s&s, a floater of cointreau noir cognac	11.00
NECTAR SQUEEZE	herradura reposado , double lime, double agave nectar, splash of club soda	9.75
PACIFIC HURRICANE	monte alban silver , oj & pineapple, grenadine, passion, black magic rum floater	9.75
BLOOD ORANGE	patron silver , solerno blood orange, lime half, ruby red splash, tajin rim	10.25
MX MULE	el tesoro platinum , ginger beer, lime half, dash of bitters	10.25
EL PEPINO	casamigos blanco , muddled cucumbers, agave nectar, splash s&s and club soda	10.50
TROPICAL AGO-GO	partida silver , muddled orange with tropical red bull	9.50
PALOMA	jose tradicional silver , grapefruit liqueur, lime squeeze, press and shaken	9.50
HIBISCUS	gran centenario silver , home-made hibiscus simple syrup, lime half, club soda	9.75
BILLIONAIRE	double shot of el jimador reposado , cointreau noir cognac, lime half, splash of oj...comes with bling!	12.50
FLAMING FRIDA	frida kahlo blanco , muddled jalapeño, lime half, agave nectar, oj and s&s splash	9.50
MEXICAN MAITAI	1800 coconut , creme de almond, pineapple & oj, black magic rum floater	9.75
SHARK ATTACK	olmeca altos plata , malibu coconut rum, muddled cherry, pineapple & oj	9.75
ICED LATTE	patron xo cafe , rice milk by 'horchata ole' with a dash of cinnamon	9.25
SKINNY LIME	sino silver , lime half, splash of agave nectar and club soda	9.50
SKINNY JALAPENO	milagro silver , muddled jalapeño, lime half, splash of agave and club soda	9.50
AGAVE LEMONADE	tres agave blanco , fresh lemons, press, agave nectar	9.25
NUTTY ITALIANO	corralejo blanco , disaronno (amarreto), splash of orange juice and s&s	10.00
FRENCH KISS	cazadores blanco , st germain (elderflower), splash of orange juice and s&s	10.00
NOBLE SUNRISE	casa noble blanco , usda certified organ, a juice blend of cranberry, pineapple and orange juice	9.50
OLD FASHION	espolon anejo , agave nectar, bitters, orange twist; served in a bucket glass	10.25
NEW FASHION	avion anejo , liquor 43 vanilla, orange twist; shared and served in a bucket	10.50
KICK ASS	sauza conmemorativo , triple sec, blue curaçao, s&s	9.75
KISS ASS	sauza conmemorativo , triple sec, black raspberry, s&s	9.75
ME SO HORN!	36oz sauza hornitos reposado on the rocks, triple sec, s&s with a fresh lime half and our collectible rubber ducky	19.25
F' UGLY BETTY	our signature 36oz frozen margarita with sauza tequila, a 7oz bottled beer bomb, 1 oz 'test tube' shot of sauza tequila and our collectible rubber ducky... Betty is responsible for good times; not bad decisions XO	22.00

TEQUILAS

	<u>BLANCO</u>	<u>REPOSADO</u>	<u>ANEJO</u>	<u>RESERVA / ESPECIAL</u>
ASOM BROSO	\$9.25	\$10.25	\$26.00	
AVION	\$9.00	\$10.00	\$11.00	'44' \$27.00 ESPRESSO \$8.25
AZUNIA (organic)	\$9.25	\$10.25	\$11.25	2 YR SPECIAL EDITION \$18.00
BRACERO	\$9.00	\$9.50	\$10.00	
CABO WAGO	\$8.50	\$9.50	\$11.00	
CASAMIGOS	\$9.50	\$10.50	\$11.50	
CASA NOBLE	\$9.50	\$9.75	\$10.00	5 YEAR \$18.00
CAZADORES	\$8.50	\$9.00	\$9.50	
CHAMUCOS	\$9.00	\$10.00	\$11.00	
CLASA AZUL	\$14.00	\$16.00		
CODIGO 1530				
CORAZON	\$8.50	\$9.00	\$9.50	
CORRALEJO	\$8.50	\$9.00	\$9.50	
CORZO				
CRUZ DEL SOL	\$8.75	\$9.50	\$10.25	
DON FULANO	\$9.00	\$11.00	\$13.00	
DON JULIO	\$9.00	\$10.00	\$11.00	'1942' \$26.00
DON ROBERTO	\$8.25	\$8.75	\$9.25	
EL DECRETO				
EL JIMADOR	\$8.25	\$8.75	\$9.25	
EL TESORO	\$9.25	\$9.75	\$10.25	PARADISO \$20.00
ESPOLON	\$8.25	\$8.50	\$9.25	
FORTALEZA	\$10.00	\$12.00	\$14.00	
FRIDA KAHLO	\$8.50	\$9.00	\$9.50	
GRAN CENTENARIO	\$8.25	\$8.75	\$9.25	
HERRADURA	\$8.50	\$9.00	\$9.50	
HORNITOS	\$8.00	\$8.50	\$9.00	
JOSE QUERVO	\$8.50	\$9.00		LA FAMILIA \$26.00
MAESTRO DOBEL	\$8.50	\$9.00	\$9.50	
MILAGRO	\$8.25	\$8.75	\$9.25	
NYLA	\$8.50	\$9.00	\$9.50	
OLMECA ALTOS	\$8.25	\$8.75		
PARTIDA	\$8.25	\$9.25	\$10.25	
PASION				
PATRON	\$9.00	\$9.75	\$10.50	PLATINUM \$32.00 PIEDRA \$49.00
PELIGROSO	\$8.50	\$9.00	\$9.50	
RIAZUL	\$8.75	\$9.25	\$9.75	
ROCA PATRON	\$13.00	\$14.00	\$15.00	
SIETE LEGUAS	\$9.25	\$9.75	\$10.25	
SINO	\$8.25	\$8.50		IRISH \$9.00
SUERTE	\$8.50	\$8.75	\$9.00	
TEQUILA OCHO	\$10.50	\$11.00	\$11.50	
TRES AGAVES	\$8.50	\$8.75	\$9.00	
TRES GENERACIONES	\$8.50	\$9.00	\$9.50	
1800	\$8.00	\$8.50	\$9.00	COCONUT \$8.25
1921	\$9.00	\$9.25	\$9.75	

MEZCAL

NUESTRA SOLEDAD joven	\$9.00	ALIPUS san andres	\$9.50	LA NINA espadin	\$11.00
EL JOLGORIO espadin	\$16.00	EL SILENCIO espadin	\$8.75	SOMBRA joven	\$8.50

APPETIZERS

GUACAMOLE	build-your-own guacamole in an authentic stone molcajete with sides of fresh avocado, tomatoes, onion, cilantro, jalapeños, grilled lime and a pinch of sea salt	\$10.95
QUESO DIP	melted cheese with our house-made salsa fresca and a touch of jalapeño add chorizo or ground sirloin	\$7.25 \$9.25
BEAN DIP	homemade refried beans mixed with our cheese dip add chorizo or ground sirloin	\$6.75 \$8.75
TRES AMIGOS	trio of betty's fresh guacamole, melted cheese dip and our warm bean dip	\$16.50
CEVICHE	lime marinated blend of mahi, shrimp, scallops, salsa fresca and cucumbers	\$10.95
MINI FISH TACOS	three mini 'battered' cod tacos, corn tortillas, cabbage, salsa fresca and baja sauce	\$8.25
STREET TACOS	three mini corn tortillas, with onion and cilantro, side of guacamole and sour cream; choice of carnitas, chicken adobado, carne asada, ground sirloin or shredded beef	\$8.75
FLAUTAS	three flour rolled tacos stuffed with your choice of beef, chicken or potato; topped with a oaxaca/cheddar blend, lettuce, guacamole and sour cream	\$8.25
TAQUITOS	three corn rolled tacos stuffed with your choice of beef, chicken or potato; topped with queso fresco, lettuce, guacamole and sour cream	\$8.25
BAJA FRIES	curly fries, melted cheese blend, carne asada; topped with guacamole and sour cream	\$8.50
MEXICAN PIZZA	crispy flour tortilla shell topped with refried beans, ground sirloin, melted cheese blend, salsa fresca, lettuce, black olives, guacamole and sour cream	\$9.25
JALA' WRAPS	six homemade jalapeño halves, wrapped in bacon and filled with cream cheese	\$11.25
CUCUMBERS	cool cucumber slices with fresh lime juice and sprinkled with chile tajin	\$5.25
SAMPLER (for2)	2 mini chicken flautas, 2 mini beef taquitos, 1 fish taco, 1 carnitas taco, 2 mini cheese quesadillas; choice of guacamole, cheese dip and bean dip	\$22.25
SAMPLER (for6)	6 mini chicken flautas, 6 mini beef taquitos, 3 fish taco, 3 carnitas taco, 6 mini cheese quesadillas; 1 guacamole, 1 cheese dip and 1 bean dip	\$44.50

BUILD-YOUR-OWN NACHOS

start with you choice of OAXACA/CHEDDAR or QUESO DIP and BLACK or REFRIED beans...

price includes:	\$ 18.50	\$ 26.50
CHOICES OF	ADDITIONS	MAMA
salsa fresca	avocado	\$1.75
sour cream	carnitas	\$2.25
guacamole	chicken adobado	\$2.25
raw onions	shredded beef	\$2.25
cilantro	ground sirloin	\$2.25
black olives	carne asada	\$2.75
jalapeños	chicken breast	\$2.75
lettuce	crab or shrimp	\$3.75
		\$3.50
		\$4.50
		\$4.50
		\$4.50
		\$4.50
		\$5.50
		\$5.50
		\$7.50

\$7⁹⁹

LUNCH EXPRESS

MONDAY - FRIDAY 11 AM - 2 PM

SALADS & SOUPS

VEGETARIAN

cilantro vinaigrette, honey jalapeño vinaigrette, bleu cheese, ranch, fat-free italian, vinegar & oil

TACO

carnitas, chicken adobado, shredded beef, ground sirloin
substitute grilled chicken breast or carne asada for \$2

CAESAR

add grilled chicken breast \$2
add sautéed shrimp \$3

SOUP & SALAD

choice of a soup cup and a side dressing

ONE ITEM COMBO PLATES

served with rice, choice of beans, caesar salad and choice of:

HARD CORN TACO

carne asada, chicken adobado, carnitas or shredded beef

SOFT FLOUR TACO

carne asada, chicken adobado, carnitas or shredded beef

TAMALE

homemade chicken or tamale-of-the-month; choice of verde tomatillo, rojo guajillo, smoky chipotle or mole poblano

ENCHILADA

cheese, carnitas, chicken adobado or ground sirloin; choice of verde tomatillo, rojo guajillo, smoky chipotle or mole poblano

TOSTADA

carnitas, shredded beef, chicken adobado or ground sirloin

TAQUITOS

shredded beef, chicken adobado or seasoned potato

FLAUTAS

shredded beef, chicken adobado or seasoned potato

CHILE RELLENO

topped with verde tomatillo, rojo guajillo, smoky chipotle or mole poblano

CEVICHE TOSTADA

made fresh with limited availability

BAJA TACO

beer battered cod, salsa fresca, cabbage and baja sauce

POTATO TACO

grilled cheese blend with seasoned potato in a grilled corn shell

1/2 OFF MENU MONDAY

6pm-11pm

REQUIRES any drink purchase, EXCLUDES other discounts or coupons

BAR

MARGARITA

sauza silver, triple sec, s&s; rocks or frozen \$4.00
strawberry, mango, peach, guava, (add \$1.00)
passion fruit, acai, pina coloadada (add \$1.00)
cointreau noir (cadillac floater) (add \$2.00)

TEQUILA SHOT

sauza silver \$4.00

APPETIZERS

BEAN DIP

homemade refried beans mixed with our cheese dip \$3.50
-add \$2 for chorizo or ground sirloin

QUESO DIP

melted cheese with our house-made \$3.75
salsa fresca and a touch of jalapeño
-add \$2 for chorizo or ground sirloin

TAQUITOS

three corn rolled tacos stuffed with your choice \$4.25
of beef, chicken or potato; topped with lettuce,
queso fresco, guacamole and sour cream

MEXICAN PIZZA

crispy flour tortilla, refried beans, ground sirloin, \$4.75
melted cheese blend, salsa fresca, lettuce,
black olives, guacamole and sour cream

MINI FISH TACOS

three mini, battered cod tacos on corn tortillas \$4.25
with cabbage, salsa fresca and baja sauce

Build-Your-Own-BURRITO or BOWL

start with OAXACA/CHEDDAR cheese blend
and BLACK or REFRIED beans...

\$ 5.75

	<u>SHORT</u>	<u>CHOICES OF</u>
avocado	\$1.75	rice
carnitas	\$2.25	salsa fresca
chicken adobado	\$2.25	lettuce
shredded beef	\$2.25	jalapeño
ground sirloin	\$2.25	cilantro
carne asada	\$2.75	raw onions
chicken breast	\$2.75	sour cream (.75)
crab or shrimp	\$3.75	guacamole (1.25)

1/2 OFF MENU MONDAY

6pm-11pm

REQUIRES any drink purchase, EXCLUDES other discounts or coupons

SALADS \$6.00

ORIGINAL CAESAR

romaine tossed in our original caesar dressing,
tortilla strips, served in a flour tortilla bowl
-add \$2 for charbroiled chicken breast
-add \$3 for sautéed shrimp

TWO ITEM COMBINATION PLATES \$7.00

-served with rice, choice of beans and slaw-

HARD CORN TACO

carne asada, chicken adobado, carnitas or shredded beef

SOFT FLOUR TACO

carne asada, chicken adobado, carnitas or shredded beef

ENCHILADA

cheese, carnitas, chicken adobado or ground sirloin;
verde, rojo, chipotle or mole

TOSTADA

carnitas, shredded beef, chicken adobado or ground sirloin

TAQUITOS

shredded beef, chicken adobado or seasoned potato

BAJA TACO

beer battered cod, salsa fresca, cabbage and baja sauce

POTATO TACO

grilled cheese blend with seasoned potato in a grilled corn shell

QUESADILLAS

CHEESE	\$3.75
BEEF, CHICKEN or GROUND SIRLOIN	\$4.50
CARNITAS, BLT or MUSHROOM	\$4.75

HOUSE SPECIALTIES

CHILE COLORADO	\$7.25
tender beef tips marinated and stewed with poblano chiles in our homemade rojo guajillo sauce; served with fresh tortillas	

WEEKDAYS 2PM-6PM
\$4⁷⁵ PAPI HOUR

(may exclude holidays/events)

BAR

CASA MARGARITA

sauza blue, triple sec, s&s, on the rocks or frozen

strawberry, mango, passion fruit, guava, pina colada, acai, peach (add \$1.00)

cointreau noir (cadillac), st germain (elder flower), midori (melon), chambord (add \$2.00)

CASA SHOTS

100% sauza blue	almendrado	tj sweet heat tequila
kami kazi	jolly rancher	tea bag junior
pink pussy	mayra's leche	cocksucker

WELL COCKTAILS

vodka, gin, rum, whiskey, bourbon, scotch

HOUSE WINES & SANGRIA

chardonnay, cabernet & our 'house-recipe' sangria

BOTTLED BEERS

estrella, corona, corona light, pacifico, bohemia, negra modelo, victoria
modelo especial, tecate light, dos xx lager, dos xx amber

DRAFT BEER

hillcrest brewing company: **just the hop** ipa, **u-hawle** hefe, **rotating** tap (plz ask)

modelo: **montejo** mx lager

SALADS

CUCUMBERS

cool cucumber slices, fresh lime juice, sprinkled with our chile tajin

CAESAR

romaine, original caesar dressing, queso fresco and tortilla strips

HOUSE

mixed greens, tomatoes, corn, cucumbers, jicama, red onion;
topped with oaxaca/cheddar blend and tortilla strips.
choice of: bleu cheese, ranch, cilantro vinaigrette,
honey-jalapeno vinaigrette, fat-free Italian, vinegar & oil

WEEKENDS 2PM-6PM
\$4⁷⁵ PAPI HOUR

(may exclude holidays/events)

BAR

CASA MARGARITA

sauza blue, triple sec, s&s, on the rocks or frozen

strawberry, mango, passion fruit, guava, pina colada, acai, peach (add \$1.00)

cointreau noir (cadillac), st germain (elder flower), midori (melon) (add \$2.00)

CASA SHOTS

SANGRIA

WELL COCKTAILS

HOUSE WINES

BOTTLED BEERS

DRAFT BEERS

WEEKDAYS 2PM-6PM
\$4⁷⁵ PAPI HOUR

(may exclude holidays/events)

APPETIZERS

GUACAMOLE

made daily with fresh avocado, tomato, onion, cilantro and chile serrano

CHEESE DIP

melted cheese with our house-made salsa fresca and a touch of jalapeño
add \$2 for chorizo or ground sirloin

BEAN DIP

homemade refried beans mixed with our cheese dip
add \$2 for chorizo or ground sirloin

MINI FISH TACOS

three mini 'battered' cod tacos, corn tortillas, cabbage, salsa fresca
and baja sauce

STREET TACOS

three mini corn tortillas, with onion and cilantro, side of guacamole and
sour cream; choice of carnitas, chicken adobado, ground sirloin, shredded beef

TAQUITOS

three corn rolled tacos stuffed with your choice of beef, chicken or potato,
topped with our cheese blend, lettuce, guacamole and sour cream

MEXICAN PIZZA

crispy flour tortilla, refried beans, ground sirloin, melted cheese blend,
salsa fresca, lettuce, black olives, guacamole and sour cream

QUESADILLAS

CHEESE

mix of a mexican oaxaca and a white cheddar blend

VEGGIE

avocado slices with a mixed grill of onions, mushrooms and bell peppers

MUSHROOM

fresh, sliced, sautéed mushrooms

BLACK BEAN

house-made black beans with mixed grill of onions and bell peppers

CARNITAS

roasted pork loin seasoned and simmered for hours in an old family recipe

BLT

crispy bacon, salsa fresca, shredded lettuce, home-made chipotle aioli

BEEF or CHICKEN

roasted, shredded beef or marinated chicken breast adobado

WEEKENDS 2PM-6PM
\$4⁷⁵ PAPI HOUR

(may exclude holidays/events)

FISH & DIPS

MINI FISH TACOS

three mini battered cod tacos, corn tortillas, cabbage, salsa, baja sauce

GUACAMOLE

CHEESE DIP or **BEAN DIP** (add \$2 for chorizo or ground sirloin)

TACO TUESDAY

6PM - 11PM

\$2.0

BEAN dip

CHICKEN ADOBADO street taco

SHREDDED BEEF street taco

GROUND SIRLOIN street taco

ROASTED CARNITAS street taco

BLACK BEAN street taco *

SAUZA BLUE shot

BUD LIGHT 7oz

\$2.5

FISH street taco

CHICKEN BREAST street taco

CARNE ASADA street taco

POTATO street taco *

PINK PUSSY shot

PACIFICO 7oz

\$3.0

CEVICHE mini tostada

CARNITAS BLT street taco

AL PASTOR street taco

GARLIC SHRIMP street taco

MAHI MAHI street taco

ESTRELLA 12oz

\$4.0

CHORIZO BEAN dip

PATRON shot (Betty's Select Barrel)

\$6.0

SAUZA SILVER margarita

DESSERT

JAVA-AGAVE

our adult ice-cream float...
21 y.o. and older :-)
Avion Espresso Tequila
poured over vanilla ice-cream
\$9.95

FLAN

delicate baked caramel
custard topped with a light
carmel suace;
popular in Mexico and
South/Central America
\$6.95

FRIED ICECREAM

a tradional Mexican dessert;
ball of vanilla ice-cream
breaded in corn flakes, cinnamon, sugar
whipped cream, served in a tortilla bowl
\$5.25

LA VERGA DULCE

apple or banana stuffed in a rolled
warm tortilla, coated with a blend of
cinnamon & sugar, 2 "balls" of
ice-cream, whipped cream and a
chocolate drizzle
\$7.25

BUNUELOS

Warm crisp, pastry-like flour
tortillas coated with a blend of
cinnamon & sugar
\$3.95

CHURROS

an authentic Mexican
donut-like pastry, moist inside,
crisp outside, rolled in a blend of
cinnamon and sugar, drizzled
with Ghirardelli white chocolate
\$5.95

VODKA

GREY GOOSE

TITOS gluten free

KETTLE ONE

STOLI

SKYY CITRUS

ABSOLUT

ORIGINAL

RUBY RED

MANDARIN

CITRON

PEACH

THREE OLIVES

ORIGINAL

RASPBERRY

BLUEBERRY

BURNETTS

PINEAPPLE

PEAR

CHERRY

SMIRNOFF CINNA-SUGAR

GUEST VODKA please ask

RUM

BACARDI silver

BACARDI 8 year

MAILBU coconut

CAPTAIN MORGAN spiced

BLACK MAGIC dark

RUM CHATA cream

DON "Q" proof 151

RYE

BULLIET

KNOB CREEK

WHISKEY

MAKERS MARK

CROWN ROYAL

JAMESON

JACK DANIELS

SEAGRAM'S 7

SOUTHERN COMFORT

FIREBALL

SCOTCH

CHIVAS

DEWARS

GIN

BOMBAY SAPPHIRE

TANGUERAY

GUEST GIN please ask

COGNAC

COURVOISIER

HENNESSY

GRAND MARNIER

COINTREAU NOIR

LIQUEUR

KAHLUA

FRANGELICO

DISARONNO

CHAMBORD

CAMPARI

B & B

BAILEYS

MIDORI

TUACA

ST GERMAIN

JAGERMEISTER

LIQUOR 43

MARGARITAS

- unless specified, all margaritas are recommended and served on the rocks -

CASA

sauza 100% blue, triple sec, s&s, on the rocks or frozen \$8.00
strawberry, mango, passion fruit, guava, pina colada, acai, peach \$9.00
cointreau noir, midori, st germain, chambord \$10.00

KICK ASS (blue) or **KISS ASS** (purple) \$9.75
sauza commemorativo triple sec, s&s; blue curaçao or black raspberry

NOBLE SUNRISE \$9.50
casa noble blanco, usda certified organic tequila, a juice blend of cranberry, pineapple and orange juice

BLOOD ORANGE \$10.25
patron silver, solerno blood orange, lime half, ruby red splash, tajin rim

EL PEPINO \$10.50
casamigos blanco, muddled cucumbers, agave nectar, splash s&s and club soda

BILLIONAIRE \$12.50
double shot of **el jimador reposado**, **cointreau noir** cognac, lime half, splash of oj...comes with a little bling

MEXICAN MAI TAI \$9.75
1800 coconut, creme de almond, pineapple & oj, black magic rum floater

OLD FASHION \$10.25
espolon anejo, agave nectar, bitters, orange muddle; served in a bucket

NEW FASHION \$10.50
avion anejo, **licor 43 vanilla**, orange twist; served in a bucket

TROPICAL A-GO-GO \$9.50
partida blanco, muddled orange, tropical red bull

SKINNY Lime -or- **Jalapeno** \$9.50
original LIME, **sino silver**, splash of agave nectar and club soda
muddled JALAPENO, **milagro silver**, lime, splash agave nectar, club soda

NECTAR SQUEEZE \$9.75
herradura reposado, double lime, double agave nectar, splash of club soda

COCKTAILS

FAUX MARGARITA three olives vodka on the rocks with your choice of 100% natural: strawberry, mango, passion fruit, guava, peach, or acai	\$8.25
BLACK LEMONADE world famous Urban Mo's secret recipe served with skyy citrus, on the rocks or frozen add an extra 2oz shot 'test tube' of skyy citrus	\$9.00 \$11.00
TIJUANA TEA 1800 coconut tequila, vodka, gin, rum; splash of s&s and coke	\$9.25
OLE SANGRIA house-made blend of red wine, fruit juices, brandy and spice	\$6.75
MAGIC JUANSON black magic dark rum, horchata ole's rice milk with a dash of cinnamon	\$9.25
MEXICAN MAITAI 1800 coconut, creme de almond, pineapple & oj, black magic rum floater	\$9.25
TEA BAG SENIOR sweet tea vodka and pink lemonade with a lemon...dangerous	\$8.25
STRAWBERRY LEMONADE tito's (gluten-free) vodka, pink lemonade, lemon half, splash of strawberry	\$8.25
LIME RICKEY three olives raspberry vodka, fresh lime half, club soda	\$8.25
TIGERITA absolut peach vodka, triple sec, oj and a splash of s&s	\$8.25
JAKE 'N RITA stoli vodka, chambord and s&s	\$9.50
PUSSY PUNCH three olives raspberry vodka, peach schnapps, oj, pineapple, cranberry juice and a splash of sprite	\$9.25
SCOOBY SNACK malibu rum, midori melon, pineapple, whipped cream...shaken	\$8.25
PINEAPPLE STARBURST pineapple vodka, sprite and s&s, splash of grenadine	\$7.25
CHERRY SOUR cherry vodka, triple sec, s&s and a splash of grenadine	\$7.25

DRAFT BEERS

hillcrest brewing company JUST THE HOP	ipa	(7.2% abu)	\$6.25
hillcrest brewing company U-HAWLE HEFE	hefeweizen	(5.0% abu)	\$6.25
hillcrest brewing company ROTATING TAP	(ask your server/bartender)		\$6.25
MONTEJO	mexican		\$6.25

BOTTLED BEERS & CIDER

ESTRELLA - CORONA - CORONA LIGHT - PACIFICO	\$5.25
BOHEMIA - MODELO ESPECIAL - NEGRA MODELO	\$5.25
DOS XX LAGER - DOS XX AMBER - VICTORIA	\$5.25
TECATE 16oz can - ANGRY ORCHARD HARD CIDER	\$6.25
BUD LIGHT - TECATE LIGHT - MICH ULTRA - O'DOULS	\$4.25
BUD LIGHT STUBBY bucket of 6	\$18.00

RED WINE

CABERNET rex goliath	\$5.25 / \$19.00
MERLOT robert mondavi	\$6.25 / \$23.00
PINOT NOIR mark west	\$7.25 / \$25.00

WHITE WINE

CHARDONNAY rex goliath	\$5.25 / \$19.00
estancia	\$6.25 / \$23.00
PINOT GRIGIO hogue	\$6.25 / \$23.00
SAUVIGNON BLANC monkey bay	\$7.25 / \$25.00

CHAMPAGNE

SPLITS korbel	\$6.75
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BOTTLES opera prima	\$ 18.00
veuve clicquot	\$ 120.00
dom perignon	\$ 270.00

"BOTTOMLESS WEEKEND"
CHAMPAGNE
sat & sun @ 10a-2p \$11.95

"HOLIDAY MONDAY"
CHAMPAGNE
bottles @ 11a-2p \$9.95

SHOTS

TEQUILA-OF-THE-MONTH	silver \$4 reposado \$5 anejo \$6 flight \$12.00
featured premium 100 % blue agave tequila	
SAUZA BLUE	\$7.00 *
100% blue agave; our casa tequila	
ALMENDRADO	\$7.00 *
blue agave and real almonds	
TIJUANA SWEET HEAT	\$6.25 *
roasted agave with a pepper and cinnamon kick	
MAYRA'S LECHE	\$6.25 *
bailey's, sugar/cinnamon vodka..like mothers milk!	
KAMI KAZI	\$6.25 *
original lime, cherry, pineapple or pear	
TEA BAG JR	\$6.25 *
sweet tea vodka, pink lemonade, lemon squeeze	
JOLLY RANCHER	\$6.25 *
apple and watermelon pucker, cherry vodka, splash sprite and oj	
PINK PUSSY	\$6.25 *
sauza giro tequila, watermelon pucker, splash of s&s and sprite	
COCK SUCKER	\$6.25 *
butterscotch schnapps and a baileys floater, whip cream topped	
GRANDMA'S GRAPEFRUIT	\$7.25
ruby red, s&s, splash of cranberry and simple syrup, lemon squeeze	
POWER BLASTER	\$7.00
jagermeister and red bull	
WHITE GUMMI BEAR	\$6.25
three olives raspberry, peach schnapps, a splash of roses lime	
CHOCOLATE CAKE	\$6.75
frangelico, vanilla vodka, sugar rim and lemon wedge	
PB&J	\$7.75
frangelico and chambord	
WASHINGTON APPLE	\$7.75
crown royal, apple pucker, splash of cranberry	
TIGER BITE	\$6.25
house infused vodka & chile arbol, peach schnapps, s&s, lime squeeze	
CINNAMON TOAST	\$7.50
rum chada and fireball	

*asterisks represent TG\$4Fridays, Papi Hour & Nite Cap *

TEQUILAS

	<u>BLANCO</u>	<u>REPOSADO</u>	<u>ANEJO</u>	<u>RESERVA / ESPECIAL</u>
ASOMBROSO	9.25	10.25	26.00	VINTAGE 125.00
AVION	9.00	10.00	11.00	'44' 27.00 ESPRESSO 8.25
AZUMIA (organic)	9.25	10.25	11.25	2 YEAR SPECIAL EDITION 18.00
BRACERO	9.00	9.50	10.00	
CABOWAGO	8.50	9.50	11.00	
CASAMIGOS	9.50	10.50	11.50	
CASANOBLE	9.00	9.50	10.00	5 YEAR 18.00
CAZADORES	8.50	9.00	9.50	
CHAMUCOS	9.00	10.00	11.00	
CLASA AZUL	14.00	16.00		
CODIGO 1530	9.25	11.25	20.25	
CORAZON	8.50	9.00	9.50	
CORRALEJO	8.50	9.00	9.50	
CORZO	9.00	9.25	9.50	
CRUZ DEL SOL	8.75	9.50	10.25	
DON ROBERTO	8.25	8.75	9.25	
DON FULANO	9.00	11.00	13.00	
DON JULIO	9.00	10.00	11.00	'1942' 26.00
EL DECRETO				
EL JIMADOR	8.25	8.75	9.25	
EL TESORO	8.75	9.25	9.75	PARADISO 20.00
ESPOLON	8.25	8.75	9.25	
FORTALEZA	9.75	10.75	11.75	
FRIDA KAHLO	8.50	9.00	9.50	
GRAN CENTENARIO	8.25	8.75	9.25	
HERRADURA	8.50	9.00	9.50	
HORNITOS	8.00	8.50	9.00	
JOSE CUERVO TRADIONAL	8.50	9.00		LA FAMILIA 26.00
MAESTRO DOBEL	8.50	9.00	9.50	
MILAGRO	8.25	8.75	9.25	
NYLA	8.50	9.00	9.50	
OLMECA ALTOS	8.25	8.75	9.25	
PARTIDA	8.25	9.25	10.25	
PASION	8.75	9.00	9.25	
PATRON	9.00	9.75	10.50	PIEDRA 49.00 PLATINUM 32.00
PELIGROSO	8.25	8.50	8.75	
RIAZUL	8.75	9.25	9.75	
ROCA PATRON	13.25	14.25	15.25	
SIETE LEGUAS	9.25	9.75	10.25	
SINO	8.25	8.50		IRISH 9.00
SUERTE	8.75	9.00	9.25	
TEQUILA OCHO	10.50	11.00	11.50	
TRES AGAVES	8.25	8.75	9.25	
TRES GENERACIONES	8.50	9.00	9.50	
1800	8.25	8.75	9.25	COCONUT 8.25
1921	9.00	9.50	10.00	

MEZCAL

NUESTRA SOLEDAD joven	9.00	ALIPUS san andres	9.50	LA NINA espadin	11.00
EL JOLGORIO espadin	16.00	EL SILENCIO espadin	8.75	SOMBRA joven	8.50

MARGARITAS

- unless specified, all margaritas are recommended and served on the rocks -

ORIGINAL CLASSIC	\$11.50
casa noble reposado , usda certified organic tequila and agave nectar, fresh lime (no sweet 'n sour)...shaken with gran marnier ; served in a bucket	
PERFECT CADILLAC	\$11.00
1800 reposado , cointreau, s&s, a floater of cointreau noir cognac	
AGAVE LEMONADE	\$9.25
tres agave blanco , fresh lemons press, agave nectar	
HIBISCUS	\$9.75
gran centenario silver , hibiscus-made simple syrup, lime half, club soda	
PACIFIC HURRICANE	\$9.75
monte alban silver , oj & pineapple, grenadine, splash of passion fruit, black magic dark rum floater	
SHARK ATTACK	\$9.75
olmea altos plata , malibu coconut rum, pineapple & oj, muddled cherry	
PALOMA	\$9.50
jose traditional silver , grapefruit liqueur, lime squeeze...press and shaken	
MX MULE	\$10.25
el tesoro platinum , ginger beer, lime half, dash of bitters	
FLAMING FRIDA	\$9.50
frida kahlo blanco , muddled jalapeño, lime half, agave nectar, s&s and oj	
ICED LATTE	\$9.25
patron xo cafe tequila, rice milk 'horchata ole', dash of cinnamon	
NUTTY ITALIANO	\$10.00
corralejo blanco , disaronno (amarreto), splash of oj and s&s	
FRENCH KISS	\$10.00
cazadores blanco , st germain (elderflower), splash of oj and s&s	
ME SO HORNI ...with our rubber ducky mascot	\$19.25
36oz rocks, sauza hornitos silver , triple sec, s&s	
F' UGLY BETTY "our signature 36 oz frozen margarita"	\$22.00
sauza tequila, a mexican beer bomb, 'test tube' shot of sauza tequila, our rubber ducky...Betty is responsible for good times; not bad decisions!	