

QUESADILLAS

- add a side of avocado salsa or cilantro creama for \$1.25 -

CHEESE blend of mexican oaxaca and a white cheddar	\$8.50
VEGGIE grilled bell peppers, onions, mushrooms; topped with avocado	\$11.50
MUSHROOM sautéed mushroom caps	\$10.00
CARNITAS pork simmered for hours in our authentic recipe	\$10.75
CHICKEN ADOBADO marinated, seasoned and grilled	\$10.75
CARNE ASADA thinly sliced, seasoned and flame grilled	\$10.75
SHORT RIB pan seared, then oven roasted	\$12.75
SHRIMP seasoned and blackened	\$12.75
BLT crispy bacon, salsa fresca, shredded lettuce, home-made chipotle aioli	\$10.50
FAJITA chicken adobado <u>or</u> carne asada with sautéed onions and peppers	\$12.75

SOUPS & SALADS

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

CHICKEN-TORTILLA	home-made mexican chicken tortilla soup topped with	cup	\$6.75
	avocado and tortilla strips, cilantro and queso fresco	bowl	\$8.75
SOUP OF-THE-DAY	home-made pozole or albondigas;	cup	\$6.75
	please ask your server what is available today	bowl	\$8.75
HOUSE	mixed greens, grilled corn, cucumbers, tomatoes, jicama, red onion; topped with oaxaca/cheddar blend and tortilla strips		\$6.50
SOUP & SALAD	choice of our homemade soups with a side house or caesar salad		\$13.25
TACO SALAD	a traditional tortilla bowl filled with black beans, mixed greens, cucumbers, grilled corn, tomatoes, jicama, red onion; topped with oaxaca/cheddar blend, guacamole and sour cream...		
	<u>choose from:</u>		
	VEGETARIAN ... w/ grilled bell peppers, mushrooms; topped with avocado		\$13.50
	ROASTED CARNITAS <u>or</u> CHICKEN ADOBADO		\$13.50
	CARNE ASADA <u>or</u> GRILLED CHICKEN BREAST		\$14.50
	SHORT RIB <u>or</u> SHRIMP		\$15.50
TJ CAESAR	GRILLED MAHI MAHI		\$16.50
	original, home-made caesar dressing, manchego cheese, tortilla strips; tossed in fresh cut romaine and served in a traditional tortilla bowl		\$12.50
	GRILLED CHICKEN BREAST <u>or</u> SHRIMP		\$14.50
	GRILLED MAHI MAHI		\$15.50

COMBINATION PLATE

choose any TWO items below;

all plates served with RICE, choice of BLACK or REFRIED beans and our spiced mango SLAW
\$14.50

HARD TACO	crispy corn tortilla, choice of roasted carnitas, chicken adobado, or carne asada; topped with salsa fresca, lettuce and queso fresco
SOFT TACO	flour tortilla, choice of roasted carnitas, chicken adobado or carne asada; topped with onions and cilantro
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 in a chewy corn tortilla, stuffed with grilled seasoned potatoes; topped with salsa fresca, lettuce and queso fresco on a grilled corn tortilla
TAQUITOS	two corn rolled tacos filled with short rib, chicken adobado or potato; topped with lettuce, queso fresco, guacamole and sour cream
FLAUTAS	two flour rolled tacos filled with short rib, chicken adobado or potato; topped with lettuce, oaxaca/cheddar blend, guacamole and sour cream
ENCHILADA	choice of cheese, roasted carnitas, carne asada, or chicken adobado; topped with melted oaxaca/cheddar blend. choice of verde tomatillo, rojo guajillo, smokey 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 roasted carnitas, carne asada or chicken adobado

BUILD-YOUR-OWN BURRITO OR BOWL

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

price includes: <u>CHOICES OF</u>	<u>ADDITIONS</u>	<u>\$11.50</u> <u>SHORT & FAT</u>	<u>\$17.50</u> <u>LONG & FAT</u>
rice	avocado	\$2.25	\$4.50
sour cream	carnitas	\$2.75	\$5.50
guacamole	chicken adobado	\$2.75	\$5.50
salsa fresca	carne asada	\$2.75	\$5.50
lettuce	chicken breast	\$3.25	\$6.50
jalapeños	short rib	\$3.75	\$7.50
raw onions	shrimp	\$3.75	\$7.50
cilantro			
(breakfast)	bacon, chorizo, or ham	\$2.75	\$5.50

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

HOUSE SPECIALTIES

choice of **BLACK** or **REFRIED** beans, **CORN** or **FLOUR** tortillas;
side of **RICE** and our spiced mango SLAW;
substitute rice & beans for a **HOUSE** or **CAESAR** salad for \$2.99

CARNITAS	our signature plate...tender, marinated and roasted pork, simmered for hours from an old family recipe; served with guacamole, sour cream, cilantro, onions and our avocado salsa	\$ 16.25
CARNE ASADA	an original...thinly sliced, marinated carne asada, flame grilled to medium, served with guacamole, sour cream and our avocado salsa	\$ 16.25
FAJITAS	served on a sizzling skillet of onions and bell peppers with your choice of: - grilled chicken breast or carne asada or half 'n half - half sautéed shrimp and half grilled chicken breast or carne asada - sautéed shrimp	\$ 16.25 \$ 16.75 \$ 16.75
CHICKEN MOLE	grilled, bone-in, airline chicken breast with our authentic mole poblano, garnished with a grilled green onion and sesame seeds	\$15.75

SPECIALTY TACOS

choice of **BLACK** or **REFRIED** beans, **CORN** or **FLOUR** tortillas;
side of **RICE** and our spiced mango SLAW;
substitute rice & beans for a **HOUSE** or **CAESAR** salad for \$2.99

TEMPURA AVOCADO	avocado slices dipped in our homemade sriracha-tempura with mixed cabbage, salsa fresca, and topped with our cilantro crema, on three flour tortillas	\$ 16.25
BLT & C	roasted carnitas and bacon, topped with lettuce, salsa fresca, and our chipotle aioli on three flour tortillas	\$ 15.75
MAHI MAHI	marinated with pineapple and soy, flame grilled, topped with mixed cabbage, salsa fresca and queso fresco on three corn tortillas	\$ 16.75
SHORT RIB	braised in negra modelo, topped with our pickled red onions queso fresco and a sprinkle of cilantro; served on three flour tortillas	\$16.25
SHRIMP	seasoned and blackened on three flour tortillas, cabbage and avocado salsa; topped with a cilantro crema, salsa fresca and queso fresca	\$16.25
AL PASTOR	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	\$15.75

MARGARITAS

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

MI CASA	sauza blue reposado , triple sec, s&s on the rocks or frozen strawberry, mango, passion fruit, guava, or pina colada	9.25 10.25
	gran gala (cadillac), midori , or tuaca	11.25
	grand marnier (cadillac), chambord , or st. germain	12.25
SPOT LIGHT	blanco-of-the-month , triple sec, splash s&s; served in a bucket	9.75
ORIGINAL CLASSIC	azunia reposado , usda certified organic tequila, organic agave nectar, fresh lime half (no sweet 'n sour), shaken with grand marnier ; served in a bucket glass	13.25
PERFECT CADILLAC	1800 reposado , cointreau , s&s, a floater of gran gala	12.75
ROCADILLAC	roca patron silver , cointreau , grand marnier , fresh lime half; shaken and served in a bucket over a large cube	14.75
MANGO - NEADA	a frozen mexican classic; sauza blue reposado , mango and chamoy (spicy plum), tajin rim with a tamarindo stick (traditional spicy fruit candy)	11.25
EL PEPINO	el tesoro platinum , muddled cucumbers, agave nectar, splash s&s and club soda	11.25
BLOOD ORANGE	cazadores blanco , solerno blood orange , lime half, ruby red splash, tajin rim	11.75
MEXICAN MULE	casa noble crystal (certified organic), ginger beer, half a lime, dash of bitter	11.25
PACIFIC HURRICANE	altos plata , oj & pineapple, grenadine, passion, black magic rum floater	10.75
TROPICAL A-GO-GO	dulce vida blanco , muddled orange with tropical red bull	11.25
PALOMA GRAPEFRUIT	casamigo blanco , pamplemousse , lime squeeze, grapefruit juice, club soda	11.25
PALOMA SQUIRT	correlejo blanco , sparkling citrus 'squirt' with a pinch of salt; baja mexico style!	10.25
TAMARINDO	casa noble crystal (certified organic), tamarindo, half a lime, club soda, tajin rim served in a ceramic skull	11.00
HIBISCUS	tres generaciones plata , house-made hibiscus, simple syrup, lime half, club soda	10.00
COCONUT CHANEL	mi campo blanco , coconut cream, simple syrup splash; topped w/toasted coconut	10.50
BILLIONAIRE	el jimador reposado 3 oz <u>tequila shot</u> , gran gala , half a lime, splash oj & bling	13.75
MEXICAN MAI TAI	1800 coconut , creme de almond, pineapple & oj, black magic rum floater	10.75
SHARK ATTACK	altos plata , malibu coconut rum, muddled cherry, pineapple & oj	10.75
POBLANO	milagro silver , ancho reyes verde, oj and s&s splash, shaken; a club soda stir	9.75
ICED LATTE	patron xo cafe , rice milk by 'horchata ole' with a dash of cinnamon	9.75
NECTAR SQUEEZE	el jimador blanco , double lime, double agave nectar, club soda splash	11.00
SKINNY GURL	quervo tradicional plata , half a lime, splash of agave nectar and club soda	10.50
SKINNY HOT GURL	hornitos plata , muddled jalapeño, half a lime, splash of agave and club soda	10.50
FLAMING FRIDA	frida kahlo blanco , muddled jalapeño, agave nectar, oj and s&s splash; shaken	10.00
AGAVE LEMONADE	tres agaves blanco , muddled lemon press, agave nectar; shaken w/ a sugar rim	10.25
SUNRISE	herradura silver , a juice blend of cranberry, pineapple and orange juice	10.25
OLD FASHION	arete anejo , muddled orange, agave nectar, bitters; shaken/served in a bucket	10.75
KICK ASS	commemorativo anejo , triple sec, blue curaçao , s&s	10.50
KISS ASS	commemorativo anejo , triple sec, black raspberry , s&s	10.50
DOUBLE TROUBLE	mi campo reposado , a <u>quadruple shot</u> (4 ounces) on the rocks, triple sec, s&s served in a 32 oz glass	17.75
F'UGLY BETTY	our signature 36oz frozen margarita with sauza reposado , a bottled beer bomb, fresh lime half, 1 oz 'test tube' shot of sauza reposado and our collectible rubber duck. Betty's is responsible for good times :-) not bad decisions XO	23.75

TEQUILAS

- make any tequila shot a margarita for \$1.00 extra or a craft, shaken with a fresh lime half and agave nectar for \$1.50 extra -

	<u>BLANCO</u>	<u>REPOSADO</u>	<u>ANEJO</u>	<u>RESERVA / ESPECIAL</u>
ALTOS	\$9.00	\$10.00	\$11.00	
ARETTE	\$9.00	\$9.25	\$9.75	
ASOM BROSO	\$10.00	\$12.00	\$30.00	VINTAGE \$99.
AVION	\$9.00	\$11.00	\$13.00	'44' \$29.
AZUNIA (organic)	\$9.25	\$10.25	\$11.25	2 YR. SPECIAL EDITION \$18.
CABO WAGO	\$11.00	\$12.00	\$13.00	
CASAMIGOS	\$9.50	\$10.50	\$11.50	
CASA NOBLE	\$10.00	\$11.00	\$12.00	5 YEAR \$19.
CAZADORES	\$9.50	\$9.75	\$10.00	
CHAMUCOS	\$11.25	\$12.25	\$13.25	
CLASA AZUL	\$14.75	\$16.75		
CODIGO 1530	\$11.25	\$14.25	\$17.25	
CORAZON	\$8.75	\$9.75	\$10.75	
CORRALEJO	\$9.00	\$9.75	\$10.50	GRAN \$29. '99,000' \$29.
CORZO	\$10.00	\$11.00	\$12.00	
CRUZ DEL SOL	\$9.50	\$10.50	\$11.50	
DON FULANO	\$12.00	\$14.00	\$16.00	
DON JULIO	\$10.50	\$12.50	\$14.50	'1942' \$29.
DON LORENZO	\$11.50	\$12.50		
DULCE VIDA	\$9.25	\$10.00	\$10.75	
EL JIMADOR	\$8.75	\$9.25	\$9.75	
EL TESORO	\$9.75	\$10.25	\$10.75	PARADISO \$20.
ESPOLON	\$8.75	\$9.25	\$9.75	
FORTALEZA	\$11.00	\$13.00	\$15.00	
FRIDA KAHLO	\$9.00	\$11.00	\$13.00	
G4	\$10.00	\$12.00	\$14.00	
GRAN CENTENARIO	\$8.75	\$9.25	\$9.75	
HERRADURA	\$9.25	\$10.25	\$11.25	
HORNITOS	\$8.75	\$9.00	\$9.50	
LOS ARANGO	\$9.00	\$11.00	\$13.00	
MAESTRO DOBEL	\$9.25	\$10.25	\$11.25	
MI CAMPO	\$9.00	\$9.50		
MILAGRO	\$9.00	\$9.25	\$9.75	
PARTIDA	\$10.50	\$11.50	\$12.50	
PASOTE	\$11.00	\$12.00	\$13.00	
PATRON	\$9.75	\$10.75	\$11.75	X-ANEJO \$20 PLATINUM \$33 PIEDRA \$49
PELIGROSO	\$8.75	\$9.25	\$9.75	
QUERVO TRADICIONAL	\$9.25	\$9.75		LA FAMILIA \$26.
RIAZUL	\$9.00	\$10.00	\$11.00	
ROCA PATRON	\$13.00	\$14.00	\$15.00	
SIETE LEGUAS	\$11.00	\$12.00	\$13.00	
SINO	\$9.50	\$10.50		IRISH \$9.
SUERTE	\$9.00	\$9.50	\$10.00	
TANTEO (infusions)	\$9.75			CHIPTLE, HABENARO or JALAPENO
TEQUILA OCHO	\$10.00	\$11.00	\$12.00	
TRES AGAVES	\$8.75	\$9.25	\$9.75	
TRES GENERACIONES	\$9.00	\$10.00	\$11.00	
1800	\$9.00	\$9.50	\$10.00	COCONUT \$9.
1921	\$11.00	\$12.00	\$13.00	

MEZCAL

- make any mezcal shot a margarita for \$1.00 extra or a craft, shaken with a fresh lime half and agave nectar for \$1.50 extra -

NUESTRA SOLEDAD espadin	\$10.50	EL SILENCIO espadin	\$9.75	PRIMARIO espadin	\$11.00
EL JOLGORIO espadin	\$15.00	UNION espadin/cirial	\$10.25	SOMBRA espadin	\$11.00
CORTE VETUSTO mezquila	\$20.00	DON LORENZO cuishe	\$14.25	ILEGAL reposado	\$11.75
ALIPUS san andres	\$12.00	SANTO mezquila	\$13.25	SE BUSCA reposado	\$12.50
ANIMAS espadin	\$11.00	XICARU anejo	\$13.00	CASTA TRIBAL ensamble 18yr	\$14.00
LOS VECINOS	\$9.75	LOS JAVIS reposado	\$11.00	MONTLOBOS joven	\$10.75
BOZAL tobaciche	\$13.50				

we pour heavy, drink responsibly - 18% gratuity added to parties of 8 or more

SALSAS

available for take-out

ROASTED TOMATO - VERDE TOMATILO - INFERNO	<u>PINT</u>	\$5.25
	<u>QUART</u>	\$8.25
PICO DE GALLO - SPICY AVOCADO - CILANTRO CREAMA	<u>SIDE</u>	\$1.25

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	\$11.95
QUESO DIP	melted cheese with our house-made salsa fresca and a touch of jalapeño; add chorizo	\$7.75 \$9.75
BEAN DIP	homemade refried beans mixed with our queso dip; add chorizo	\$7.25 \$9.25
STREET TACOS	choice of three; roasted carnitas, chicken adobado, or carne asada on three corn tortillas, with onion and cilantro; guacamole and sour cream	\$10.25
MINI FISH TACOS	three mini 'battered' cod tacos, corn tortillas, cabbage, salsa fresca and baja sauce	\$10.25
JALA' WRAPS	six homemade jalapeño halves, wrapped in bacon and filled with cream cheese	\$13.50
CEVICHE	lime marinated blend of mahi, shrimp, scallops, salsa fresca, cucumbers, avocado	\$13.50
FLAUTAS	three flour rolled tacos stuffed with your choice of chicken adobado, short rib or potato; topped with a oaxaca/cheddar blend, lettuce, guacamole and sour cream	\$10.25
TAQUITOS	three corn rolled tacos stuffed with your choice of chicken adobado, short rib or potato; topped with queso fresco, lettuce, guacamole and sour cream	\$10.25
BAJA FRIES	curly fries, melted cheese blend, carne asada; topped with guacamole and sour cream	\$9.75
MEXICAN PIZZA	crispy flour tortilla shell topped with refried beans, melted cheese blend, salsa fresca, lettuce, guacamole and sour cream; add roasted carnitas, carne asada or chicken adobado	\$8.75 \$11.75
CUCUMBERS	cool cucumber slices marinated in fresh lime juice and sprinkled with chile tajin	\$6.25

BUILD-YOUR-OWN NACHOS

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

price includes:		\$ 22.50	\$ 32.50
<u>CHOICES OF</u>	<u>ADDITIONS</u>	<u>MAMA</u>	<u>DADDY</u>
salsa fresca	avocado	\$2.25	\$4.50
sour cream	carnitas	\$2.75	\$5.50
guacamole	chicken adobado	\$2.75	\$5.50
raw onions	carne asada	\$2.75	\$5.50
cilantro	chicken breast	\$3.25	\$6.50
jalapeños	short rib	\$3.75	\$7.50
lettuce	shrimp	\$3.75	\$7.50

MARGARITAS

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

MI CASA sauza blue reposado	
triple sec, s&s on the rocks or frozen	\$9.25
strawberry, mango, passion fruit, guava or pina colada	\$10.25
gran gala (cadillac), midori , or tuaca	\$11.25
grand marnier (cadillac), chambord , or st. germain	\$12.25
MANGO-NEADA sauza blue reposado	\$11.25
a frozen mexican classic with mango and chamoy (spicy plum), tajin rim with a tamarindo stick (a traditional spicy fruit candy)	
SPOT LIGHT blanco-of-the-month	\$9.75
triple sec with a splash s&s; served in a bucket	
EL PEPINO el tesoro platinum	\$11.25
muddled cucumbers, agave nectar, splash of s&s and club soda; shaken	
BLOOD ORANGE cazadores blanco	\$11.75
solerno blood orange, fresh lime half, splash of ruby red, tajin rim	
AGAVE LEMONADE tres agaves blanco	\$10.25
a muddled fresh lemon press, agave nectar; shaken with half a sugar rim	
BILLIONAIRE el jimador reposado	\$13.75
3 oz tequila shots, gran gala , lime half, splash of oj...comes with bling!	
MEXICAN MAI TAI 1800 coconut	\$10.75
pineapple, oj, creme de almond, and a black magic dark rum floater	
SUNRISE herradura silver	\$10.25
a blend of cranberry, pineapple and orange juices with muddled oranges	
TROPICAL A-GO-GO dulce vida blanco	\$11.25
tropical red bull with fresh muddled oranges	
OLD FASHION arette anejo	\$10.75
muddled orange, agave nectar, dash of bitters; shaken and served in a bucket	
NECTAR SQUEEZE el jimador blanco	\$11.00
double lime, double agave nectar, splash of club soda...the sweeter skinny	
SKINNY GURL quervo tradicional plata	\$10.50
fresh lime half, splash of agave nectar and club soda	
SKINNY HOT GURL hornitos plata	\$10.50
fresh lime half, muddled jalapeño, splash of agave nectar and club soda	
FLAMING FRIDA frida kahlo blanco	\$10.00
muddled jalapeño, agave nectar, oj and s&s; shaken with a tajin rim	

COCKTAILS

<u>VODKA-RITA</u>	\$9.75
absolut lime on the rocks with your choice of 100% natural: strawberry, mango, passion fruit, guava, peach, or acai	
<u>BLACK LEMONADE</u>	
a mo's universe secret recipe with absolut citron ; on the rocks	\$9.75
add an extra 2oz absolut citron shot in a 'test tube'	\$11.75
<u>EFFEN DELICIOUS</u>	\$9.75
effen cucumber, muddled cucumber, agave nectar, s&s, club soda; shaken	
<u>TOPO-TITO'S</u>	\$10.25
handmade vodka from austin texas served in a copper mug; 'topo chico' mineral aqua from monterey mexico (1/2 oz bottle included)	
<u>HERB-CHATA</u>	\$8.75
jagermeister meets horchata; shaken with a dash of cinnamon	
<u>TJ TEA</u>	\$10.25
1800 coconut tequila, vodka, gin, rum; splash of s&s and coke	
<u>LIME ISLAND ICED TEA</u>	\$10.25
absolut lime, malibu rum, gin, s&s, splash of midori, lime squeeze	
<u>OLE SANGRIA</u>	\$7.25
house-made blend of red wine, fruit juices, cherry brandy and spice	
<u>MAGIC JUANSON</u>	\$8.75
black magic dark rum, horchata with a dash of cinnamon	
<u>TEA BAG SENIOR</u>	\$8.25
seagrams sweet tea and pink lemonade with a lemon squeeze...dangerous	
<u>PUSSY PUNCH</u>	\$8.75
raspberry vodka, peach schnapps, oj, pineapple, cranberry, sprite splash	
<u>SCOOBY SNACK</u>	\$9.25
malibu coconut rum, midori melon, pineapple, whipped cream; shaken	
<u>PINEAPPLE STARBURST</u>	\$8.25
pineapple vodka, sprite and s&s, splash of grenadine	
<u>STRAWBERRY LEMONADE</u>	\$9.25
absolut lime, pink lemonade, lemon half, natural strawberry; shaken	
<u>LONDON PINK</u>	\$9.25
beefeater pink strawberry, pink lemonade, lemon squeeze	

DRAFT BEERS

hillcrest brewing company JUST THE HOP	ipa	(7.2% abv)	\$6.50
hillcrest brewing company U-HAWLE HEFE	hefeweizen	(5.0% abv)	\$6.25
hillcrest brewing company ROTATING TAP	(ask your server/bartender)		\$6.25
MONTEJO	mexican lager	(4.5% abv)	\$6.25
ESTRELLA	mexican pilsner	(4.5% abv)	\$6.25
BUD LIGHT	pale lager	(4.2% abv)	\$5.50

BOTTLED BEERS & CIDER

CORONA - CORONA LIGHT - PACIFICO	\$5.25
BOHEMIA - MODELO ESPECIAL - NEGRA MODELO	\$5.25
DOS XX LAGER - DOS XX AMBER	\$5.25
ANGRY ORCHARD HARD CIDER	\$5.25
TECATE 16oz can	\$6.50
MICHELOB ULTRA - ST PAULI GIRL (non-alcoholic)	\$4.75

RED WINE

<u>CABERNET</u>	
house	\$5.75 / \$20.00
j lohr	\$9.25 / \$35.00
<u>BLEND</u>	
lease fitch	\$6.75 / \$25.00
<u>MALBEC</u>	
dona paula	\$6.50 / \$24.00
<u>PINOT NOIR</u>	
mark west	\$7.00 / \$26.00

BUBBLES

<u>SPLITS</u>	
avissi - prosecco	\$8.25
grand imperial - french brut	\$7.25
<u>BOTTLES</u>	
opera prima - sparkling	\$18.00
veuve clicquot - champagne	\$99.00

WHITE WINE

<u>CHARDONNAY</u>	
house	\$5.75 / \$20.00
estancia	\$7.00 / \$26.00
<u>SAUVIGNON BLANC</u>	
kim crawford	\$8.75 / \$33.00

ROSE WINE

bieler	\$8.25 / \$31.00
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BOTTOMLESS

"WEEK-END" BUBBLES	
sat & sun @ 10a-2p	\$13.95
"WEEK-DAY" BUBBLES	
mon - fri @ 11a-2p	\$13.95

S H O T S

*asterisks represent specials during TG\$4Fridays, Papi Hour & Late Night Happy Hour *

TEQUILA-OF-THE-MONTH silver \$4 reposado \$5 anejo \$6 flight \$12.00
a featured & premium, 100 % blue agave t e q u i l a

KAMI KAZI \$6.25 *
original lime, cherry, pineapple or peach

TEA BAG JR \$6.25 *
sweet tea vodka, pink lemonade, lemon squeeze

PINK PUSSY \$6.25 *
sauza silver tequila, watermelon pucker, splash of s&s and sprite

COCK SUCKER \$6.25 *
butterscotch schnapps and a baileys floater, whip cream topped

TIGER BITE \$6.25
house infused vodka & chile arbol, peach schnapps, s&s, lime squeeze

JOLLY RANCHER \$6.25
apple and watermelon pucker, cherry vodka, splash sprite and oj

WHITE GUMMI BEAR \$6.25
raspberry vodka, peach schnapps, a splash of roses lime

GRANDMA'S GRAPEFRUIT \$7.25
absolut grapefruit, s&s, splash of cranberry and simple syrup, lemon squeeze

BREAKFAST IN BED \$7.25
jameson, butterscotch schnapps, orange juice

POWER BLASTER \$7.25
jagermeister and red bull

CHOCOLATE CAKE \$7.25
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

CINNAMON TOAST \$7.50
'orchata' rum chila and fireball

*asterisks represent specials during TG\$4Fridays, Papi Hour & Late Night Happy Hour *

TEQUILA

make any tequila shot a margarita for \$1.00 extra or a craft, shaken with fresh lime and agave nectar for \$1.50 extra

	BLANCO	REPOSADO	ANEJO	RESERVA / ESPECIAL
ALTOS	9.00	10.00	11.00	
ARETTE	9.00	9.25	9.75	
ASOM BROSO	10.00	12.00	30.00	VINTAGE 99.
AVION	9.00	11.00	13.00	'44' 29.
AZUNIA (organic)	9.25	10.25	11.25	2 YEAR SPECIAL EDITION 18.
CABO WABO	11.00	12.00	13.00	
CASAMIGOS	9.50	10.50	11.50	
CASA NOBLE	10.00	11.00	12.00	5 YEAR 19.
CAZADORES	9.50	9.75	10.00	
CENOTE	10.00	12.00	14.00	
CHAMUCOS	11.25	12.25	13.25	
CLASA AZUL	14.75	16.75		
CODIGO 1530	11.25	14.25	17.25	
CORAZON	8.75	9.75	10.25	
CORRALEJO	9.00	9.75	10.50	GRAN 29. '99,000' 29.
CORZO	10.00	11.00	12.00	
CRUZ DEL SOL	9.50	10.50	11.50	
DON FULANO	12.00	14.00	16.00	
DON JULIO	10.50	12.50	14.50	'1942' 29.
DON LORENZO	11.50	12.50		
DULCE VIDA	9.25	10.00	10.75	
EL JIMADOR	8.75	9.25	9.75	
EL TESORO	9.75	10.25	10.75	PARADISO 20.
ESPOLON	8.75	9.25	9.75	
FORTALEZA	11.00	13.00	15.00	
FRIDA KAHLO	9.00	11.00	13.00	
64	10.00	12.00	14.00	
GRAN CENTENARIO	8.75	9.25	9.75	
HERRADURA	9.25	10.25	11.25	
HORNITOS	8.75	9.00	9.25	
LOS ARANGO	9.00	11.00	13.00	
MAESTRO DOBEL	9.25	10.25	11.25	
MICAMPO	9.00	9.50		
MILAGRO	9.00	9.25	9.75	
PARTIDA	10.50	11.50	12.50	
PASOTE	11.00	12.00	13.00	
PATRON	9.75	10.75	11.75	X-ANEJO 20. PLATINUM 33. PIEDRA 49.
PELIGROSO	8.75	9.25	9.75	
QUERVO TRADICIONAL	9.25	9.75		LA FAMILIA 26.
RIAZUL	9.00	10.00	11.00	
ROCA PATRON	13.00	14.00	15.00	
SIETE LEGUAS	11.00	12.00	13.00	
SINO	9.50	10.50		IRISH 9.
SUERTE	9.00	9.50	10.00	
TANTEO (infusions)	9.75			HABENARO, JALAPENO or CHIPOTLE
TEQUILA OCHO	10.00	11.00	12.00	
TRES AGAVES	8.75	9.25	9.75	
TRES GENERACIONES	9.25	10.25	11.25	
1800	9.00	9.50	10.00	COCONUT 9.
1921	11.00	12.00	13.00	

MEZCAL

make any mezcal shot a margarita for \$1.00 extra or a craft, shaken with a fresh lime half and agave nectar for \$1.50 extra

NUESTRA SOLEDAD espadin	10.50	EL SILENCIO espadin	9.75	PRIMARIO espadin	11.00
EL JOLGORIO espadin	15.00	UNION espadin/cirial	10.25	SOMBRA espadin	11.00
CORTE VETUSTO ensamble	20.00	DON LORENZO cuishe	14.25	LEGAL reposado	11.75
ALIPUS san andres	12.00	SANTO mezquila	13.25	SE BUSCA anejo	12.50
ANIMAS espadin	11.00	XICARU anejo	13.00	CASTA TRIBAL ensamble 18 yr	14.00
LOS VECINOS espadin	9.75	LOS JAVIS reposado	11.00	MONTLOBOS joven	10.75
BOZAL tobasiche	13.50				

MARGARITAS

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

ORIGINAL CLASSIC azunia reposado	\$13.25
usda certified organic tequila, organic agave nectar, fresh lime half (no sweet 'n sour) topped with grand marnier ; shaken and served in a bucket	
PERFECT CADILLAC 1800 reposado	\$12.75
cointreau, s&s, with a floater of gran gala	
ROCADILLAC roca patron silver	\$14.75
cointreau, grand marnier , fresh lime half; shaken and served on a cube	
TAMARINDO casa noble crystal (certified organic)	\$11.00
tamarindo, fresh lime half, club soda; shaken with a tajin'd rim in a skull mug	
HIBISCUS tres generations plata	\$10.00
house-made hibiscus, simple syrup, press	
PACIFIC HURRICANE altos plata	\$10.75
oj, pineapple, grenadine, passion fruit splash, black magic dark rum floater	
SHARK ATTACK altos plata	\$10.75
malibu coconut rum, muddled cherry, pineapple & oj	
MEXICAN MULE casa noble crystal (certified organic)	\$11.25
ginger beer, lime half, dash of bitters served in tin cup	
COCONUT CHANEL mi campo blanco	\$10.50
coconut cream, simple syrup splash; shaken and topped with toasted coconut	
ICED LATTE patron xo cafe	\$9.75
coffee tequila, rice milk 'horchata ole', dash of cinnamon	
POBLANO milagro silver	\$9.75
ancho reyes verde, oj and s&s splash, shaken; a club soda stir	
PALOMA GRAPEFRUIT casamigo blanco	\$11.25
pamplemousse, lime squeeze, grapefruit juice, club soda	
PALOMA SQUIRT corralejo blanco	\$10.25
sparkling citrus 'squirt' with a pinch of salt - baja mexico style!	
KICK ASS (blue) or KISS ASS (purple) sauza conmemorativo	\$10.50
triple sec, s&s; blue curacao or black raspberry	
DOUBLE TROUBLE mi campo reposado	\$17.75
a quadruple shot (4oz) on the rocks, triple sec and s&s in a 32oz glass	
F'UGLY BETTY sauza blue reposado	\$23.75
our signature 36 oz frozen margarita with our rubber ducky mascot; a 'test tube' 1 oz. shot of sauza blue reposado with a mexican beer bomb	

LUNCH EXPRESS

MONDAY - FRIDAY 11 AM - 2 PM

\$8²⁵

ONE ITEM COMBO PLATES

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

HARD CORN TACO

carne asada, chicken adobado or carnitas

SOFT FLOUR TACO

carne asada, chicken adobado or carnitas

BAJA TACO

beer battered cod, salsa fresca, cabbage and baja sauce

POTATO TACO

grilled cheese blend with seasoned potato in a grilled corn shell

ENCHILADA

cheese, carnitas, carne asada or chicken adobado; choice of verde tomatillo, rojo guajillo, or mole poblano

TOSTADA

carnitas, chicken adobado or carne asada

TAQUITOS

chicken adobado or seasoned potato

FLAUTAS

chicken adobado or seasoned potato

CEVICHE TOSTADA

made fresh with limited availability

\$9²⁵

SALADS & SOUPS

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

VEGETARIAN SALAD

black beans, mixed greens, grilled corn, tomatoes, black olives, cucumbers, jicama red onions, mixed grill of bell peppers & mushrooms; oaxaca/cheddar blend, guacamole, sour cream and avocado...served in a traditional tortilla bowl

TACO SALAD

choice of **carnitas** or **chicken adobado**;

substitute **carne asada** or **chicken breast** for \$2

black beans, mixed greens, grilled corn, tomatoes, black olives, cucumbers, jicama red onions, oaxaca/cheddar blend, guacamole and sour cream

CAESAR SALAD

add grilled **chicken breast** \$2

add blackened **shrimp** \$3

SOUP & SALAD

choice of a soup cup, house salad and a side dressing

\$10²⁵

BURRITO BOWL

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

price includes choices of:

rice
lettuce
salsa fresca
raw onions
cilantro
jalapeños
sour cream
guacamole

additions:

avocado \$1.25
carnitas \$1.25
chicken adobado \$1.25
carne asada \$1.75
chicken breast \$1.75
short rib \$2.25
shrimp \$2.25

1/2 OFF MENU MONDAY

6pm-11pm

REQUIRES any drink purchase, EXCLUDES other discounts or coupons

- BAR -

MARGARITA

silver tequila, triple sec, s&s; rocks or frozen	\$4.75
strawberry, mango, guava,	add \$1
passion fruit, pina coloda	add \$1
gran gala (cadillac), midori, tuaca	add \$2
grand marnier (cadillac), chambord, st germain	add \$3

TEQUILA SHOT

silver tequila	\$4.50
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SANGRIA

red 'house recipe'	\$3.50
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WINES

house chardonnay or cabernet	\$3.25
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- APPETIZERS -

BEAN DIP

homemade refried beans mixed with our cheese dip	\$3.75
-add \$2 for chorizo	

QUESO DIP

melted cheese with our house-made salsa fresca and a touch of jalapeño	\$4.00
-add \$2 for chorizo	

TAQUITOS

three corn rolled tacos stuffed with your choice of chicken or potato; topped with lettuce, queso fresco, guacamole and sour cream	\$5.00
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MEXICAN PIZZA

crispy flour tortilla, refried beans, melted cheese blend, salsa fresca, lettuce, black olives, guacamole and sour cream;	\$4.75
roasted carnitas, carne asada or chicken adobado	add \$3

MINI FISH TACOS

three mini, battered cod tacos on corn tortillas with cabbage, salsa fresca and baja sauce	\$5.25
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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
carne asada	\$2.25	jalapeño
chicken breast	\$2.75	cilantro
short rib	\$2.75	raw onions
shrimp	\$3.25	sour cream (.75)
		guacamole (1.25)

- 18% gratuity added for parties of 8 or more -

1/2 OFF MENU MONDAY

6pm-11pm

REQUIRES any drink purchase, EXCLUDES other discounts or coupons

- SALADS - \$6.75

ORIGINAL CAESAR

romaine tossed in our original caesar dressing,
tortilla strips, served in a flour tortilla bowl

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

- TWO ITEM - \$7.25

COMBINATION PLATES

-served with rice, choice of beans and slaw-

HARD CORN TACO

carne asada, chicken adobado or carnitas

SOFT FLOUR TACO

carne asada, chicken adobado or carnitas

ENCHILADA

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

TOSTADA

carnitas or chicken adobado

TAQUITOS

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	\$4.25
CHICKEN	\$5.00
CARNITAS or BLT or MUSHROOM	\$5.25
CARNE ASADA	\$5.50

WEEKDAYS 2PM-6PM \$5 PAPI HOUR

(may exclude holidays/events)

- BAR -

MI CASA MARGARITA

sauza reposado, triple sec, s&s on the rocks or silver frozen

strawberry, mango, passion fruit, guava or pina colada -add \$1
gran gala (cadillac), midori, tuaca -add \$2
grand marnier (cadillac), chambord, st germain -add \$3

HOUSE SHOTS

silver tequila	kami kazi	
pink pussy	jolly rancher	cocksucker
green weenie	mayra's leche	tea bag junior

HOUSE COCKTAILS

vodka, gin, rum, whiskey, bourbon, scotch

HOUSE WINES & SANGRIA

chardonnay, cabernet & our 'house-recipe' sangria

BOTTLED BEERS

corona, corona light, pacifico, bohemia, negra modelo,
modelo especial, dos xx lager, dos xx amber, michelob ultra

DRAFT BEER

hillcrest brewing company; just the hop ipa, u-hawle hefe, rotating tap (plz ask);
montejo mx lager, estrella mx pilsner, bud light pale 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, grilled corn, cucumbers, jicama, red onion;
topped with oaxaca/cheddar blend and tortilla strips.
choice of: bleu cheese, ranch, cilantro vinaigrette, caesar,
honey-jalapeno vinaigrette, fat-free Italian, vinegar & oil

WEEKENDS 2PM-6PM \$5 PAPI HOUR

(may exclude holidays/events)

- BAR -

MI CASA MARGARITA

sauza reposado, triple sec, s&s on the rocks or silver frozen

strawberry, mango, passion fruit, guava or pina colada -add \$1
gran gala (cadillac), midori, tuaca -add \$2
grand marnier (cadillac), chambord, st germain -add \$3

HOUSE SHOTS

SANGRIA

HOUSE COCKTAILS

HOUSE WINES

BOTTLED BEERS

DRAFT BEERS

WEEKDAYS 2PM-6PM
\$5 PAPI HOUR

(may exclude holidays/events)

- APPETIZERS -

GUACAMOLE

made daily w/ fresh avocado, tomato, onion, cilantro, chile serrano w/oaxaco cheese

CHEESE DIP

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

BEAN DIP

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

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 or chicken adobado

TAQUITOS

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

MEXICAN PIZZA

crispy flour tortilla, refried beans, melted cheese blend,
salsa fresca, lettuce, black olives, guacamole and sour cream
add \$3 for chicken adobado, carnitas or carne asada

- QUESADILLAS -

CHEESE

mix of a mexican oaxaca and a white cheddar blend

MUSHROOM

fresh, sliced, sautéed mushrooms

CARNITAS

roasted pork loin seasoned and simmered for hours

BLT

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

CHICKEN

grilled chicken adobado

WEEKENDS 2PM-6PM
\$5 PAPI HOUR

(may exclude holidays/events)

- FISH & DIPS -

MINI FISH TACOS

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

GUACAMOLE (topped w/oaxaca cheese)

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

TACO TUESDAY

6PM - 11PM

\$2

CHICKEN ADOBADO street taco
ROASTED CARNITAS street taco
POTATO street taco *
HOUSE TEQUILA silver shot

\$3

BEAN dip
FISH street taco
SHORT RIB street taco
CARNE ASADA street taco
CARNITAS BLT street taco
AL PASTOR street taco
BLACKENED SHRIMP street taco
MAHIMAHI street taco
CEVICHE mini tostada
MODELO MONTEJO draft beer
PINK PUSSY shot

\$4

CHORIZO BEAN dip
TEQUILA-OF-THE-MONTH premium
reposado shot

\$5

HOUSE CAESAR salad *
OLE' SANGRIA rojo

\$6

HOUSE MARGARITA silver tequila