



## PRIMEROS

### **Chips & Dip - 4.95**

-Choice of: Piquillo Pepper Salsa, Roasted Garlic Guacamole, BorraCho Queso-

### **Chupacabra - 10.95**

Colorado Goat Quesadilla, Goat Cheese, Salsa Verde

### **Marisol's Tamales (Choice of Pork or Cheese) - 8.95**

Handmade Masa Tamale, Chile Rojo

### **Gorditas - 8.95**

Handmade Masa Gordita, Chile Verde Chicken, Black Beans, Guacamole

### **Nopales Insalata - 10.95**

Roasted Cactus, Crispy Hominy, Apples, Cotija, Prickly Pear Vinaigrette

### **Avocado Fritas - 8.95**

Beer Battered Avocado Slices, Tajin Seasoning, Chipotle Aioli

### **Ceviche de Pulpo - 12.95**

Braised Octopus, Aji Pepper, Red Onion, Citrus

### **Cóctel de Camarón - 11.95**

Shrimp, Agua Chile, Avocado

## PLATES

- Served with Black Beans, Rice, Flour or Corn Tortillas -

### **El Pollo Rostizado - 15.95 (Half) / 29.95 (Whole)**

Citrus-Marinated Rotisserie Chicken

### **Churrasco - 18.95**

8 oz Grill Wagyu Skirt Steak, Cilantro Chimichurri

### **SIDES - 1.95**

Spanish Rice

Black Beans

Tortillas (Flour or Corn)



## TACOS

### **The BorraCho - 4.95**

Braised Short Rib, Swiss Cheese Queso, Sweet Onion, Pickle Chili

### **Baja Buzz - 4.95**

Beer Batter Fish, Pico de Gallo, Lime Crema, Slaw

### **Al Pastor - 4.45**

Shaved Pork, Roasted Pineapple Salsa, Cotija Cheese

### **Chicken Mole - 4.45**

Pulled Chicken, Traditional Mole Sauce, Crema, Habanero Onion

### **Carne Asada - 4.95**

Charred Steak, Piquillo Pepper Salsa, Guacamole, Cilantro

### **Tipsy Thai - 4.95**

Shrimp Satay, Siracha Mayo, Avocado, Radish

### **El Vegano - 4.45**

Roasted Cactus, Crunchy Pepitas, Vegan "Cheese"



## DESSERT

### **Choco Taco - 4.95**

Waffle Shell, Cinnamon Ice Cream, Chocolate, Caramel Sauce, Whip Cream

### **Stuffed Churro - 4.95**

Strawberry Jam, Pastry Cream, Cashews

## NA BEVERAGES

**Sodas** (Coke, Diet Coke, Sprite, Ginger Ale, Tonic) 3

**Jarritos** (Grapefruit or Manadrin) 4

**Seasonal Aqua Fresca** 3.50

**Horchata** 3.50

20% gratuity will be added to parties of 7 or more



# CÓCTELES ESPECIALES

(SPECIALITY COCKTAILS)

## House Margarita - 8.

Arette Blanco, Housemade Margarita Mix  
add Cointreau +3

## Sour Patch Margarita - 10.

Suerte Blanco, Pama Liqueur, Fresh Lime, Coriander-Citrus, Sour Sugar Rim

## Mole Margarita - 10.

Arette Reposado, Ancho Reyes, Mole, Fresh Lime

## Mango-Chili Margarita - 10.

El Mayor Blanco, Leopold Bros. Orange Liqueur, Habanero-Honey, Fresh Lime

## El Paloma - 8.

Herradura Blanco, Fresh Lime, Jarritos Grapefruit Soda

## Tequila Old Fashioned - 10.

Suerte Anejo, Cinnamon, Bittercube Corazon Bitters

## Mezcal Negroni - 10.

Union Mezcal, Aperol, Cocchi Sweet Vermouth

## El Hombre - 9.

Housemade Horchata, Casa Noble Blanco, Marble Espresso Liqueur

# CERVEZAS

(BEERS)

## DRAFT BEER

Melvin, Heyzeus Style Mexican Lager - 6.

Negra Modelo, Dark Ale - 6.

Station 26, Juicy Banger IPA - 7.

Odell, 90 Schilling - 6.

Rotating Selection - MP.

## MEXI-CANS

Tecate, Lager 5

Corona, Lager 5

Modelo Especial, Lager 5

Dos Equis, Lager 5

Pacifico, Lager 5

## AMERI-CANS

Odell Drumroll, APA 6

Stone, IPA 6

Crooked Stave, Sour Rose 7

Ska Rue B Soho, Grapefruit Lager 6

Firestone Walker 805, Blonde Ale 6

## WINE

### SPARKLING

Valdo, Prosecco, Valdobbiadene, Italy 9/32

### WHITE + ROSE

Grand Bateau, Sauvignon Blanc, Bordeaux, France 9/32

Gerberas, Garnacha Rosé, Aragon, Spain 8/29

Stag's Leap 'Hands of Time', Chardonnay, Napa Valley, CA 48

### RED

William Fèvre La Mision, Pinot Noir, Maipo Valley, Chile 10/36

Conde Valdemar, Crianza, Tempranillo, Rioja, Spain 10/36

Intrinsic, Cabernet Sauvignon, Columbia Valley, Washington 42

Starmont, Cabernet Sauvignon, Napa, California 57

## LIQUOR

### WHISKEY

Old Forester  
 A.D. Laws 4 Grain Bourbon  
 A.D. Laws Secale Rye  
 A.D. Laws 4 Grain BIB  
 A.D. Laws Secale Rye BIB  
 Deerhammer American Single Malt  
 Leopold Bros American Small Batch  
 Peach Street Bourbon  
 Woody Creek Rye  
 Jameson Irish Whiskey  
 Copper Dog Blended Whiskey  
 Glenlivet 12yr

### VODKA

Jones Family  
 Silver Tree  
 Woody Creek  
 Marble Vodka

### GIN

Jones Family  
 Leopold Bros. Gin  
 Woody Creek  
 Golden Moon

### RUM

Flor de Cana  
 Montanya Oro  
 Goslings Black Rum

### LIQUEURS

Aperol  
 Ancho Reyes  
 Cocchi Sweet Vermouth  
 Campari  
 Green Chartreuse  
 Yellow Chartreuse  
 Cointreau  
 Dolin Dry Vermouth  
 Fernet Leopold Highland Amaro  
 Grand Marnier  
 Golden Moon Crème de Violette  
 Leopold Bros Orange Liqueur  
 Luxardo Amaretto  
 Luxardo Maraschino  
 Marble Espresso Liqueur  
 Pama Liqueur

## TEQUILAS

	BLANCO	REPOSADO	ANEJO	EXTRA ANEJO
1,2,3	10	11	13	
1,2,3 El Luchador	11			
Arette Artesanal Suave	11	12	16	
Arette	7	7		
Casa Noble	8	10	12	
Clasa Azul	18	22		
Codigo 1530	10	13	28	
Codigo 1530 Rosa	12			
Don Julio	11	12	13	25
El Mayor	8	8	9	
Espolon	8	9	10	
Fortaleza	11	12	13	
Herradura	7	7	7	
Milagro	8	8	9	
Proximus Tequila	9			
Riazul	9	11	12	
Siete Leguas	10	11	10	
Suerte	8	9	10	22
Tequila Ocho	11	12	13	
Tequila Partida Elegante				63

### **MEZCAL & OTHER AGAVE SPIRITS**

Del Maguey Chichicapa	Riazuleno Contemporaneo Tobala y Espadin
El Jolgorio Cuixe	Union Mezcal
El Jolgorio Tobalá	Wahaka Mezcal Madre-Cuishe
Marca Negra- Dobadan	Wahaka Tobalá
Marca Negra- Ensemble	Xicaru
Marca Negra- Espadin	Xicaru - 102
Montelobos	Flor del Desierto Deserto Sotol
Rey Campero	Flor del Desierto Sierra Sotol

