

Cocktail Menu

The Brave \$14.00

Mezcal, Tequila, Curacao, Averna, Bitters.
Chilled and served up with orange peel

Painkiller \$15.00

Spiced Rum, Pineapple Juice, Orange Juice, Coconut Cream
Tiki Style Drink, Nutmeg garnish

Tia Mia \$12.00

Mezcal, Spiced Rum, Curacao, Orgeat, Lime Juice
Served on the rocks with mint leaves.

Black Manhattan \$14.00

Rye, Averna, Bitters.

Michelada \$9.00

Salt, Cayenne, Lime juice, Worcestershire Sauce, Hot Sauce,
Celery Salt.

Clamato(Tomato juice if veg. or veg),
Mug with spicy tajin rim, Cerveza

Paloma \$12.00

Reposado, Lime Juice, Agave, Grapefruit Juice, Soda Water

Fire Margarita \$13.00

Vida Mezcal, Cointreau, Jalapeno Infused Pineapple Juice, Lime
Juice.

Tajin or Salt Rim. Habanero Bitters on Request.

El Burro \$12.00

Reposado, Lime Juice, Pineapple Juice, Simple Syrup, Absinthe,
Ginger Beer

Corona Sunrise \$10.00

Corona, Jose Cuervo, Orange Juice, Lime Juice, Grenadine

Cantarito \$12.00

Reposado Tequila, Grapefruit Juice, Orange Juice, Lime Juice,
Spicy Rim
Classic Mexican Favorite

Happy Hour

Monday- Thursday 3pm-6pm
Friday, Saturday, Sunday 3pm-5pm

Drinks

\$2 off cocktails
\$5 shots Altos Reposado
\$7 Regular Classic Margaritas
\$8.50 Jumbo Margaritas
\$9.00 Margarita Flights
\$3.50 bottle and draft beer

Small Plates \$7.50

Chicken Quesadilla served with rice and beans
Speedy Gonzales (1 taco, 1 enchilada served with rice)- Ground
Beef or Chicken
Ground Beef or Chicken Chimichanga served with rice or beans.
Ground Beef or Chicken Burrito served with rice
Ground Beef or Chicken Taco Salad
2 Ground Beef or Chicken Enchiladas served with beans