

carta del día

open Tue-Thurs 3pm-11pm
Fri 3pm-12am
Sat 12pm-12am

CLOSED SUN & MON
menu subject to change

COCKTAILS

MEZCAL

- EL VIENTO** cilantro, pineapple juice, serrano chile \$16
ABEJA gin, honey-lavender, ginger, lemon \$14
SOL Y SOMBRA hibiscus, ginger, lime, absinthe \$15
MOLE OL' FASHIONED mole bitters, ancho chile \$15
SANTORA ZOMBIE pineapple, orange, coconut, hibiscus \$16

TEQUILA

- EL DEMONIO AZUL** blueberry-rosemary syrup, grapefruit, lime \$14
BESO AL DURAZNO peach, tumeric, lemon, peychaud's \$15
PALOMA grapefruit & lime juice, grapefruit soda \$13
MARGARITA house sour mix, house chile salt \$13

LOS OTROS

- SANGRÍA ROJA** red wine, fruit, brandy, citrus \$8 glass/\$40 carafe (1L)
HUCKLEBERRY bourbon, honey, thyme, grapefruit/lemon juice \$14
SANTA ANA MANZANA bourbon, apple, brown sugar, honey, lemon \$14
DIOSA VERDE gin, agave, celery, apple, citrus \$14
MICHE aka michelada... house mix, lager, seasoned rim \$11

CHELAS aka BEER (ALL BEERS ARE CANNED/BOTTLED)

- MODELO ESPECIAL** 4.4% Mexican lager \$6
MODELO NEGRA 5.4% dark Mexican lager \$7
PACIFICO 4.5% Mexican lager \$6
ESTRELLA DAMM 4.6% Spanish lager \$7
PFEIFFER'S FAMOUS 4.9% American lager \$7
ROTATING IPA & HAZY IPA \$9
ROTATING SELTZER \$9
CORONA NON-ALCOHOLIC 0.5% lager \$7

WHITE WINE

- DRYLANDS** Sauv Blanc 12 | 40
WENTE Chardonnay 12 | 40

RED WINE

- RAMON BILBAO** Tempranillo 12 | 40
MADDALENA Cab Sauv 13 | 44
KALI HART Pinot Noir 15 | 50

ESPECIALES

- BEAR F*#!ER** (beer bomb)
house lager, orange juice, bourbon \$10
HOUSE SPECIAL
modelo & SHOT of TEQUILA \$10
Fernet + \$4 | mezcal + \$3
SPANISH SPAGET
Estrella Damm + Aperol \$14



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PARA COMPARTIR “to share”

Guacamole feta, pepitas, crispy tortilla strips, trio of salsas \$15.5

Bluefin Tuna Tostada blue corn tostada, avocado, radish, lime, garlic-salsa macha \$18

Chile Relleno heirloom blue corn coated, chihuahua-goat cheese, chicken, habanero, cream \$15

Taquitos De Camote (4 per) roasted sweet potato, poblano chile, crema, feta cheese, salsa verde \$16

TACOS served on sonoran flour tortillas. 1 per order... all tacos come with pickled onions, cilantro, mesquite grilled tomato-dried chile salsa

Sea of Cortez Shrimp	\$8
Brisket Suadero	\$7
Pork Carnitas	\$6.5
Smoked Chicken Tinga	\$6
Crispy Brussel Sprouts (v)	\$5.5
Carrots al Pastor (v)	\$5.5



QUEKAS quesadillas, made with hand pressed mexico city inspired masa and filled with monterey jack cheese served with habanero salsa

Clásica queso monterey \$9.5

Hongos Adobados (v) (no cheese) avocado, marinated portobello mushrooms \$12.5

Spanish Chorizo con Lentejas pork chorizo and refried style black lentils \$13.5

Lamb Barbacoa 4 hour braised \$14.5

POSTRES

CHURROS 2 per, made in house, coated in ground cinnamon, organic cane sugar served with warm bittersweet chocolate sauce \$10.5

*** (V) VEGAN OPTIONS SERVED ON FRESH HEIRLOOM CORN TORTILLAS***

PLEASE LET OUR STAFF KNOW OF ANY ALLERGIES. WE USE CANOLA OIL TO FRY OUR FOODS

*20% Gratuity is automatically added to parties of 6 or more