

2 HOUR TIME LIMIT AT TABLES

MARGARITAS

CLASICO

Cuervo Tradicional silver tequila, agave, fresh lime, Bebe rim / 14
La Grande / 18

MAKE IT SPICY? Ghost Tequila +\$2

FRESA-JALAPEÑO

jalapeño infused Cuervo Tradicional silver tequila, strawberry agave, fresh lime, Bebe spicy rim / 15
La Grande / 19

GUAVA

Cuervo Tradicional silver tequila, guava, pineapple, fresh lime, spicy Bebe rim / 14.5
La Grande / 18.5

REFRESCANTE

Altos reposado tequila, cucumber, mint, agave, fresh lime, Bebe spicy rim / 14.5
La Grande / 18.5

AZUL

Cuervo Tradicional silver tequila, coconut, blue curacao, agave, fresh lime, Bebe rim / 14.5
La Grande / 18.5

FROZEN MARGARITAS

CLASICO

Cuervo Tradicional silver tequila, agave, lime / 15
La Grande / 19

FRESA

Cuervo Tradicional silver tequila, strawberry, agave, lime / 15.5
La Grande / 19.5

MANGO

Cuervo Tradicional silver tequila, mango, agave, lime / 15.5
La Grande / 19.5

BLACKBERRY

Cuervo Tradicional silver tequila, blackberry, agave, lime, Bebe rim / 15.5
La Grande / 19.5

TOP IT OFF

Cointreau, Grand Marnier, or Pierre Ferrand +4

HANDCRAFTED COCKTAILS

CINCUENTA CINCUENTA

Altos reposado tequila, 400 Conejos Joven mezcal, Ancho Reyes Verde liqueur, passionfruit, fresh lime, saline / 14.5

BEBE BASILITO

basil-infused Open Road Distilling Co. American vodka, Ancho Reyes Verde liqueur, strawberry agave, fresh lime / 13

MAPLE OLD FASHIONED

Open Road Distilling Co. Eagle Eye rye, maple syrup, Angostura aromatics bitters, Angostura orange bitters / 16.5
aged in white oak barrels for 3 weeks

JOIN US FOR
HAPPY HOUR
MONDAY-THURSDAY / 3-7PM
FRIDAY / 11AM-7PM

TO GO BEBIDAS

PEQUEÑO (4 MARGS) / \$45

GRANDE (8 MARGS) / \$60

GRAN JEFE (24 MARGS) / \$105

CLASICO MARGARITA

FRESA-JALAPEÑO MARGARITA

GUAVA MARGARITA

CERVEZA



EXCLUSIVE BREW

ATLAS TROPIC THUNDER IPA / 8.75

PACIFICO CLARA / 8.25

DOS EQUIS AMBER / 8

MODELO NEGRA / 8

DC BRAU EL HEFE SPEAKS / 7.5

HEINEKEN / 7

ASLIN ORANGE STARFISH IPA / 8.75

ATLAS BULLPEN PILSNER / 7.75

MILLER LITE / 7

DOS EQUIS LAGER / 7.5

CERVEZA

CORONA (16 OZ CAN) / 8

CORONA LIGHT / 8

TECATE (16 OZ CAN) / 7.5

MILLER LITE (CAN) / 7

MODELO ESPECIAL / 7.5

HEINEKEN 0.0 / 7

ASSORTED HIGH NOON TEQUILA SELTZER / 7.5

MAKE IT A BUCKET / (5) \$25

VINO

CASA RED OR WHITE / 10

IN RESPONSE TO RECENT WAGE INCREASES FROM I-82, A 5.95% SERVICE FEE WILL BE ADDED TO EACH CHECK. 100% OF THE SERVICE FEE WILL GO DIRECTLY TO PAYING THE HOURLY BASE WAGE OF OUR DEDICATED FRONT OF HOUSE TEAM MEMBERS. THIS FEE IS NOT A GRATUITY. YOUR UNDERSTANDING HELPS US MAINTAIN THE QUALITY AND SERVICE YOU'VE COME TO EXPECT, AND WE ARE GRATEFUL FOR YOUR CONTINUED SUPPORT.

APERITIVOS

QUESO
served with warm tortilla chips / 12

CHIPS + SALSA
choice of smoky tomato salsa, tomatillo verde salsa, or pico de gallo / 4.5
make it a trio / 12

GUACAMOLE
cilantro, lime, jalapeños / 13.5

MEXICAN STREET CORN DIP
grilled corn, lime, red onion, spiced mayo, jalapeño, cotija cheese / 11

NACHOS
chicken tinga, creamy nacho cheese, cotija, jalapeños, pico de gallo, sour cream, guacamole / 16.5

MANGO HABANERO WINGS (8)
mango habanero glaze, avocado dipping sauce / 18

TAQUITOS GORDOS
chicken tinga, chihuahua cheese, black beans, avocado dipping sauce / 14.5

CHICKEN TORTILLA SOUP
chicken tinga, avocado, lime crema, crispy tortillas / 10

BURRITOS

yellow rice, smoky black beans, guacamole, pico de gallo, lime crema, chihuahua cheese

CHICKEN TINGA
stewed chicken, mole rojo, cotija / 17
**contains peanuts

CARNE ASADA*
grilled steak, salsa roja / 19.5

CARNITAS
beer braised pork, salsa verde / 17

MUSHROOM
marinated grilled portobello, salsa roja / 16.5

QUESADILLAS

served with pico de gallo, lime crema, guacamole, chihuahua cheese

GRILLED SHRIMP
grilled rock shrimp, mango / 17.5

CHICKEN TINGA
stewed chicken, scallions / 16

CARNITAS
beer braised pork / 17

MUSHROOM
marinated grilled portobello mushroom / 16

SIDES

YUCA FRIES / 7
RICE + BEANS / 5
PLATANOS FRITOS / 8.5

SIZZLIN’ FAJITAS

served with warm flour tortillas, guacamole, pico de gallo, sour cream, smoky black beans, yellow rice, and chihuahua cheese

CHICKEN / \$24
STEAK* / \$32

SHRIMP / \$26
MUSHROOM / \$23

ENSALADAS

MEXICAN BLACKENED CHICKEN CAESAR
chopped romaine, spiced pepitas, cotija, brioche crumbles, Caesar dressing / 20

CHIPOTLE SALMON MEXICAN COBB*
romaine, mixed greens, cucumber, avocado, pico de gallo, applewood bacon, cilantro vinaigrette, cotija cheese / 24

GRILLED BAJA SHRIMP CHOPPED
romaine, napa cabbage, avocado, pico de gallo, seasoned black beans, grilled corn, cucumbers, red onion, white cheddar, chipotle ranch, crispy tortilla strips / 21

PLATOS GRANDES

CARNE ASADA*
marinated, grilled 8 oz sirloin, smoked tomato sauce, pickled onions, jalapeño toreado, cotija, jasmine rice, refried beans / 37

CHICKEN MOLE
grilled chicken breast, mole rojo, grilled scallion, jalapeño toreado, yellow rice, smoky black beans / 26
**contains peanuts

CAMARONES CON TEQUILA
sauteed shrimp, jasmine rice, bell peppers, onions, pickled jalapeños, tomatoes, tequila lime crema, red chimichurri, cilantro / 24

HONEY CHIPOTLE SALMON TOSTADA*
grilled salmon, crispy tortilla, smoky black beans, cotija, radish slaw, avocado tomatillo salsa / 28

BOWLS

romaine, jasmine rice, smoky black beans, guacamole, pico de gallo, pickled onions, pickled jalapenos, esquites, lime crema, cotija, red chimichurri, cilantro

CHICKEN TINGA / 16
CARNE ASADA* / 18.5

SPICED GROUND BEEF / 17

CARNITAS / 17.5
BIRRIA / 19

CRISPY SALMON BITES* / 19
MUSHROOM / 17

TACO PLATTERS

*3 tacos, yellow rice, and smoky black beans
+.75 bibb lettuce wrap*

CARNITAS
beer braised pork, pickled onion, chicharrón, tomatillo salsa / 18

CARNE ASADA*
red chimichurri, white onions, cilantro / 21

CRISPY SHRIMP
green hot sauce, napa cabbage, mango pico de gallo, cilantro / 18.5

CHICKEN TINGA
tomatillo salsa, pickled onion, cotija, cilantro / 17

SPICY CAULIFLOWER
roasted cauliflower, red cabbage slaw, habanero sauce / 16.5

EL GUERO SUPREME
spiced ground beef, white cheddar cheese, lettuce, pico de gallo, lime crema, served on a flour tortilla / 19

AL PASTOR
traditional achiote pork, grilled pineapple, diced white onion, tomatillo salsa, cilantro / 17

AHI TUNA*
togarashi spiced tuna, arbol sauce, jicama slaw, jalapeno, radish, sweet soy reduction, avocado aioli, pickled ginger cream, artisan lettuce cup / 22

FISH TACO*
choice of blackened or fried, cabbage jalapeño slaw, green hot sauce, tajin / 21

BIRRIA

TACOS - three red chili braised beef tacos, chihuahua cheese, diced onion, cilantro, served with yellow rice, smoky black beans, red chili broth / 19.5

QUESADILLA - red chili braised beef, chihuahua cheese, diced onion, cilanto, served with red chili broth / 19

ENCHILADA PLATTERS

2 enchiladas, yellow rice, and smoky black beans

CHEESE
chihuahua cheese, cotija, white cheddar, queso, onions, salsa roja / 17.5

SPICED GROUND BEEF
chihuahua cheese, red onion, queso, salsa roja, lime crema / 19

CHICKEN TINGA
radish, mole rojo, cotija / 18.5
**contains peanuts

* THESE ITEMS MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS.