

HAPPY HOUR

from 3 PM - 6 PM

BAR, LOUNGE & PATIO

TACOS 5

RAJAS CON QUESO (V)

COCHINITA PIBIL

Pork, black bean paste, spicy pickled onions & avocado

CARNE ASADA

Cilantro, onions & salsa

CHICKEN

Cilantro, onions & salsa

CARNITAS

Pico de gallo & salsas

13

SEAFOOD COCKTAIL (*)

Mexican shrimp, octopus, tomato, onions, cilantro, avocado, radish, chintextle & cucumber

QUESO FUNDIDO (V)

Melted cheese with choice of chorizo or mushrooms

*served with tortillas

18

QUESO FUNDIDO MIXTO

Melted cheese with chorizo, mushrooms, tasajo & served with tortillas

2 MEMELAS

Queso fresco, aciento, black bean paste, salsa, tasajo and cecina

OAXACAN BITES 7

ENCHILADA DE MOLE NEGRO (N)

Shredded chicken, mole negro, queso fresco, onion & parsley

ENCHILADA DE SALSA VERDE (V)

Shredded chicken, salsa verde, queso fresco, onion & parsley

QUESADILLA (V)

Corn tortilla, quesillo, mushroom, chile de agua, epazote & avocado salsa

ESQUITE (V)

Corn, chintextle, mayo, queso, & chile powder

TOSTADA (V)

Black beans paste, lettuce, sour cream, quesillo, tomato, avocado & salsa

TAQUITOS (V)

(2) Choose from chicken or potato, black bean paste, avocado salsa, queso fresco & lettuce

GRINGA

Flour tortilla, cecina, grilled onions, quesillo, salsa & habanero

MOLOTES

(2) Hand-made masa disk with chorizo & potato, black bean paste, avocado salsa & queso fresco

TAMAL DE RAJAS

Queso, epazote, jalapeno & tomato

FISH TACO

Fresh fish, cabbage salad, avocado, chintextle sauce, toreado dressing & pickled onions

CEVICHE TOSTADA (*)

Fresh fish, chintextle, pico de gallo & avocado

BARBACOA TACO

Beef, cilantro, onions & salsa verde

(V) Vegetarian option available

(N) contains nuts

(*)Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

(GF) Items are prepared with gluten-free ingredients, however, our kitchen is not gluten-free. Cross-contamination with food containing gluten or other ingredients can occur. Please notify your server of any allergies.

COCKTAILS 11

MARGARITA

Tequila reposado, lime, homemade curacao & spicy salt

+2 Seasonal | +3 Cadillac

MEZCAL MARGARITA

Mezcal, homemade chile liquor, agave, lime & sal de gusano

LA MULA

Lime, ginger and tequila

TEQUILA DE LA CASA 9

El Tesoro Blanco

G4 Blanco

Siembra Valles Blanco

Lalo

MEZCAL DE LA CASA 9

Agua del Sol | Espadin | Oaxaca

Mal Bien | Tequilero | Oaxaca

Salvadores | Espadin | Oaxaca

Tepanal | Espadin | Oaxaca

MEZCAL O'CLOCK FLIGHT 24

Ocotales | Agua Del Sol | Salvadores

FROZEN COCKTAILS 11

ELOTE COLADA

Coconut rum, corn, agave, coco Lopez & lime

LA PELI

Tequila, passion fruit liquor, OJ & lime

7

SANGRIA

MICHELADA

House michelada mix, lime & Pacifico
+5 Mezcal or Tequila shot

CHELADA

Lime, salt, ice & Pacifico
+5 Mezcal or Tequila shot

DRAFT BEER

Por Favor IPA

Surfa Lager

Pacifico

WINE GLASS

House Red - Blend

House White - Blend

20% suggested tip for parties of 6 or more
—Menu modifications politely declined

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Especially if you have medical conditions.
Happy Hour prices are not valid with other promotions, discounts, and on major or national holidays. Available at the bar, patio, and lounge area only.