# ¡Especiales!

SEASONAL SPECIALS & HAPPY HOUR

Jalapeños MEXICAN GRILL

### Queso Flameado — $14

An authentic Northern Mexican specialty featuring Oaxaca cheese, topped with house-made chorizo. Flambéed tableside with a splash of premium tequila reposado and served with hand-pressed flour tortillas.

### Jalapeño Poppers — $13

Four fire-roasted jalapeños filled with a house cheese blend and wrapped in thin strips of bacon.

### Lamb Birria Tacos — $16

Three slow-simmered lamb tacos on corn or flour tortillas with onions, cilantro, and fresh lime. Served with a side of rice, beans, and house salsa.

### Lamb Burrito — $17

A flour tortilla filled with savory braised lamb, black beans, rice, crisp lettuce, melted Oaxaca cheese, and fresh pico de gallo. Served with a side of zesty tomatillo sauce.

### Sopes de la Casa — $16

A tasting of three artisanal, thick corn masa vessels shallow-fried to order. Each is set upon a base of smooth refried beans and finished with crisp lettuce, fresh pico de gallo, cultured sour cream, and traditional cotija cheese. **Your choice of:** *Grilled steak, seasoned grilled chicken, or slow-braised lamb.*

## Happy Hour

**Mon–Sat · 3–6 pm**

### SMALL PLATES

**Guacamole** — $5
Fresh Avocado, Diced Tomato, Onion, Cilantro, & House Chips

**California Fries** — $9
Carne Asada, Queso, Pico de Gallo, Guacamole, Jalapeño, Cilantro, & Sour Cream

**Tostada** — $4
Shredded Chicken or Ground Beef, Refried Beans, Lettuce, Pico de Gallo, Sour Cream, & Pickled Onion

### BAR

**House Margarita** — $6
Lime, Frozen or On the Rocks, Salted Rim

**Flavored Margarita** — $8
Strawberry, Mango, Tamarind, Peach, Piña Colada

**Sangria** — $5
Fresh Fruit, Red or White Wine

**Aperol Spritz** — $9
Champagne, Aperol, Soda Water

**Bottled Beer** — $4
Domestic & Mexican Beer

**Corona & Tequila Shot** — $8
House Tequila & Corona

No substitutions. Availability while supplies last. May not be available on holidays.

¡BUEN PROVECHO! · SPECIALS AVAILABLE FOR A LIMITED TIME

# Bar Menu

SIP, SAVOR & UNWIND

## Margaritas

**Margarita Clásica** — $9
House Tequila, Margarita Mix, Triple Sec, Frozen or On the Rocks

**Jalapeños Margarita** — $13
Jalapeño Tequila, Margarita Mix, Agave Nectar, Fresh Jalapeños, On the Rocks, Tajín Rim

**Flavored Margarita** — $12
Choose from: Strawberry, Mango, Peach, Passion Fruit, Tamarind, Watermelon, Pineapple, or Piña Colada

**Blue Eyes Margarita** — $12
Montezuma Tequila, Blue Curaçao, Margarita Mix, Agave Nectar, Salted Rim

**Texas Margarita** — $12
Lime Margarita, Grand Marnier

**Skinny Margarita** — $14
Luna Azul, Triple Sec, Gran Gala, & Fresh Lime

**Mezcalrita** — $14
Del Maguey Vida Mezcal, Fresh Lime Juice, Orange Juice, Agave Nectar, On the Rocks, Salted Rim

**Sangria** — $9
Red or White Sangria, Moscato, & Fresh Fruit

## Cocktails

**The Passion of the Mojito** — $13
Rum, Muddled Mint, Freshly Squeezed Lime, Passion Fruit Juice

**Meet Your Maker** — $14
Maker's Mark, Domaine de Canton (Ginger Liqueur), Ginger Beer, Mint, Fresh Fruit

**Sanrita** — $12
Red Sangria with Classic Lime Margarita

**Passion Petals** — $15
Don Julio Tequila, Elderflower Liqueur, Passion Fruit, Fresh Lime Juice, Chamoy Tamarind Rim, On the Rocks

**Tequila Drop** — $10
Tequila, Triple Sec, Lemon Juice, Sugar Rim

**Margarona** — $18
Coronita & House Lime Margarita

**Mexican Old Fashioned** — $12
1800 Gold Special Tequila, Bitters, & Orange Twist

**Milan Sparkler** — $13
Elderflower Liqueur, Ramazzotti Aperitivo Fresco, Sparkling Wine

**Cantarito** — $15
Tequila, Fresh Lime, Grapefruit, Orange Juice, Tajín Rim

**Michelada** — $12
Choice of Beer, Tajín Rim, Lime, Valentina, Clamato

**Strawberry Champagne Sparkler** — $13
Champagne, Lemon Juice, Strawberry Purée

**Aperol Spritz** — $12
Champagne, Aperol, Soda Water

**Paloma** — $13
Luna Azul Tequila, Fresh Lime Juice, Grapefruit, Salted Rim

**Bloody Mary** — $12
Vodka, Valentina, Clamato, & Lime

**Mexican Mule** — $14
José Cuervo Especial, Domaine de Canton (Ginger Liqueur), Ginger Beer

**Spiked Jarrito** — $14
Choice of Jarritos Flavor, Luna Azul Tequila, Chamoy & Tajín Rim

## Tequilas

| | BLANCO | REPO | AÑEJO |
|---|---|---|---|
| House | $6 | $6 | – |
| José Cuervo | $8 | $8 | – |
| 1800 | – | $8 | – |
| Luna Azul | $10 | $10 | – |
| Espolón | $10 | $10 | – |
| Don Julio | $10 | $12 | $15 |
| Patrón | $10 | $12 | $15 |
| Herradura | – | $12 | – |
| Hornitos | – | – | $12 |
| Casamigos | – | $15 | – |
| Clase Azul | – | $30 | – |

**MEZCAL**

| | |
|---|---|
| Madre | $10 |
| Del Maguey Vida | $12 |
| Monte Alban | $7 |

## Whiskey

Maker's Mark · Woodford Reserve · Bowman Small Batch · Jameson · Jack Daniel's · Johnnie Walker Red · Glenfiddich 12 Year

## Vino

**WHITE $8**

**Moscato**, Stella Rosa
**Pinot Grigio**, Stella Rosa
**Chardonnay**, Sycamore Lane

**RED $8**

**Merlot**, Sycamore Lane
**Chianti**, Caposaldo
**Cabernet**, Seaglass

## Cerveza

**MEXICAN $6**

Corona · Corona Light · Negra Modelo · Dos Equis Lager · Pacífico

**DOMESTIC $5**

Michelob Ultra · Pabst Blue Ribbon · Heineken

**CIDER/SELTZER $4**

Bold Rock · High Noon

| Draft | SMALL | TALL |
|---|---|---|
| Negra Modelo | $4.50 | $12 |
| Pacífico | $4.50 | $12 |

**Happy Hour** Mon–Sat, 3–6 pm
See Happy Hour Menu. Not available on holidays. Subject to change.

**Taco Tuesday** $3 Tacos
Three flour or corn tortillas, onions, cilantro, and lime. Proteins vary weekly.

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