



¡Hora Feliz!

SIMPLE SALAD \$3.5

spring mix, roasted corn, pico de gallo, radish, cucumber, cotija cheese, creamy rancho dressing



Tacos \$3.5 ea.

house made corn tortillas

PASTOR CHICKEN

achiote, roasted pineapple, grilled onion, chipotle sauce, cabbage slaw

TRADITIONAL CARNITAS

sour cream, salsa verde, onion, cilantro, cabbage, cotija cheese

MACHACA BEEF

chipotle sauce, roasted habanero salsa, onion, cilantro, cotija cheese



Tortas \$4 ea.

BAJA CHICKEN

queso blanco, pickled fresno chili

SPICY MACHACA BEEF

roasted habanero salsa, melted asadero

BBQ PORK

pickled fresno chili, cabbage, lime crema

CRISPY SHRIMP "PO BOY"

chipotle mayo, pickled fresno chili, green cabbage slaw



NACHOS \$3.5

queso blanco, pico de gallo, black beans, cilantro, sour cream, cotija cheese

QUESADILLA \$3.5


manchego, asadero, oaxaca & cotija cheese

DIPS \$3.5

blanco guacamole, green chili queso, charro bean

CHURROS \$2.5

cinnamon & sugar coated with chocolate sauce





Margaritas \$6

made with jose cuervo especial

CLASSIC

handmade house sour, blanco tequila,
patron citronge

POMEGRANATE

pink grapefruit, pomegranate juice,
blanco tequila, peychaud's bitters

RED BERRY

strawberry, raspberry, blanco tequila, lime

HIBISCUS FLOWER

white peach, hibiscus flower,
blanco tequila, elderflower



Cocktails \$5

OAXACAN SHANDY

pineapple, blood orange liqueur, blanco tequila,
mexican beer, cilantro

CALIENTE MICHELADA

spiced tomato, chile con sal, blanco tequila,
cholula, lime



Sangria \$5

BLANCO

white wine, brandy, pear, lime

ROJO

red wine, brandy, strawberry, raspberry

SPARKLING

sparkling wine, brandy, peach, lemon



Cerveza \$4

on tap

PACIFICO

NEGRA MODELO

HUSS "SCOTTSDALE BLONDE" LOCAL

HELIO BASIN "AMERICAN PALE" LOCAL



Wine \$5

PINOT NOIR josh cellars

MALBEC terrazas "altos del plata"

ROSÉ olivares

CHARDONNAY alamos

PINOT GRIGIO tangent



Well Drinks \$4.5

