

Happy Hour es Mas Happy

SIMPLE SALAD \$3.5

Spring Mix, Roasted Corn, Pico de Gallo, Radish, Cucumber, Cotija, and Creamy Rancho Dressing

TACOS \$3.5 EA.

House Made Corn Tortillas

PASTOR CHICKEN

Achiote, Roasted Pineapple, Grilled Onion, Chipotle Sauce, and Cabbage Slaw

TRADITIONAL CARNITAS

Sour Cream, Salsa Verde, Onion, Cilantro, Cabbage, and Cotija

MACHACA BEEF

Chipotle Sauce, Roasted Habanero Salsa, Onion, Cilantro, and Cotija

TORTAS \$4 EA.

BAJA CHICKEN

Queso Blanco, Pickled Fresno Chili

SPICY MACHACA BEEF

Roasted Habanero Salsa and Melted Asadero

BBQ PORK

Pickled Fresno Chili, Cabbage, and Lime Crema

CRISPY SHRIMP "PO BOY"

Chipotle Mayo, Pickled Fresno Chili, and Green Cabbage Slaw

NACHOS \$3.5

House Chips, Queso Blanco, Pico de Gallo, Black Beans, Cilantro, Sour Cream, and Cotija

QUESADILLA \$3.5

Manchego, Asadero, Oaxaca, and Cotija

DIPS \$3.5

Blanco Guacamole, Green Chili Queso, Charro Bean

CHURROS \$2.5

Cinnamon and Sugar Coated with Chocolate Sauce

BLANCO

TACOS + TEQUILA

Daily 3pm - 6pm

MARGARITAS \$6

CLASSIC

Jose Cuervo Silver, Patron Citronge,
Blended or on the Rocks

POMEGRANATE/GRAPEFRUIT

Jose Cuervo Silver, Pomegranate, Grapefruit

MIXED BERRY

Jose Cuervo Silver, Raspberry, Strawberry

WHITE PEACH & HIBISCUS

Jose Cuervo Silver, White Peach, Hibiscus Syrup

SHANDIES · MICHELADAS \$5

OAXACAN SHANDY

Jose Cuervo Silver, Solerno, Pineapple,
Cilantro, Tecate Lager

CALIENTE MICHELADA

Don Julio Blanco, Spiced Tomato,
Chili Rim, Modelo Especial

SANGRIA *Glass* \$5

BLANCO White Wine, Brandy, Pear, Lime

ROJO Red Wine, Brandy, Strawberry, Raspberry

SPARKLING Sparkling Wine, Brandy, Peach, Lemon

MEXICAN BEERS \$3

CORONA / CORONA LIGHT / DOS XX LAGER

DOS XX AMBER / PACIFICO / TECATE / TECATE LIGHT

MODELO ESPECIAL / NEGRA MODELO

WINE *Glass* \$5

PINOT NOIR Josh Cellars

MALBEC Terrazas de los Andes "Altos del Plata"

CHARDONNAY Alamos

PINOT GRIGIO Tangent

WELL DRINKS \$4.5