

BOTANAS

Borracho Fries 12

homemade fries/ specialty cheese sauce/ carnitas or chicken tinga/ infused chile spread

Choriqueso Fondue 10

melange of mexican cheese/ homemade chorizo flour tortillas

Mezcal Nachos 12

choice of carnitas or chicken tinga/ corn tortilla chips/ beans/ mexican cheese

Sopes 11

two crispy masa shells/ house beans/ shredded chicken lettuce/ pasilla salsa/ sour cream/ cotija cheese

Ceviche 14

citrus marinated shrimp/ cucumbers/ red onion/ tomato serrano peppers

Camarones al Pastor 15

three corn tortillas/ melted oaxaca cheese/ sauteed shrimp in adobo pastor w diced onions and pinnapple smothered in avocado and jalapeño cream salsa

Authentic Guacamole 10

avocado/ spicy pepitas/ pico de gallo cotija cheese/ corn tortilla chips

Quesadilla 14

melange of mexican cheese/ stuffed flour tortilla add chicken 4 / steak 5 / shrimp 6

Chicken Taquitos 8

rolled crispy tortillas/ filled with chicken tinga/ pico/ guacamole queso fresco/ guagillo and tomatillo sauce/ mexican cream

Totopos 3

corn tortilla chips/ slasa tatemada

TAQUERIA

TACO DINNER SERVED WITH RICE AND BEANS 15

STEAK

adobo steak/ pico de gallo/ queso fresco/ grilled onion tomatillo sauce

CARNITAS

slow cooked natural carnitas/ pickled onions/ radishes habanero sauce

CHICKEN

achiote rub/ grilled chicken breast/ cilantro/ onion poblano rajas/ queso fresco

FISH TACOS

white fish/ avocado/ slaw/ cotija cheese/ chipotle aioli

FAJITAS

SERVED ON A SKILLET PLATTER

sauteed peppers/ red, green and poblano peppers/ onions/ queso fresco/ house pickled jalapenos/ mexican rice/ beans/ tortillas/quacamole

chicken 16 / carnitas 16/ steak 18/ shrimp 18

ENCHILADAS

three enchiladas/ melange of mexican cheese/ chile verde queso fresco/ mexican cream/ mexican rice/ beans add chicken 3 / add shrimp 6 / add steak 5

HOUSE SPECIALTIES

Pollo Mole 18

natural grilled chicken/ mole poblano/ sesame seeds/ mexican rice/ beans/ warm tortillas

Poblano Chicken 18

natural grilled chicken/ poblano cream sauce/ mexican rice/ market vegetables

Carnitas 18

1/2 LB braised pork/ jalapenos / onion relish mexican rice/ beans/ habanero sauce/ corn or flour tortillas

Chile Verde 18

1/2 LB braised pork/ potatoes / onions signature green sauce/ mexican rice/ beans

Poblano Salmon 20

grilled salmon filet/ roasted poblano cream sauce/ mexican rice/ market vegetables

Carne Asada 23

8oz adobo steak/ herb crusted/ market vegetable black beans/ mexican rice

Discada 23

A traditional stir-fry dish from Chihuahua! Beef tenderloin or shrimp & fish, cooked with Mexican chorizo/ bacon/ red, green & yellow bell peppers/ roasted chile morita sauce/ and kick Negra Modelo beer. Rice & refried beans

MEZCAL MEAT COMBO 45

8oz steak/ 80z grilled marinated chicken 80z slow cooked natural carnitas/ beans pico de gallo/ mexican rice/ guacamole corn esquites/ mix bell peppers/ house salsa tortillas (serves 2)

SOUP & SALAD

Pozole Verde 10

tomatillo broth/ hominy/ juicy shredded chicken

House Salad 7

spring mix/ cherry tomatos/ pepitas/ queso fresco house chili balsamic vinaigrette add chicken 4/ steak 5/ shrimp 6

Apple Ceaser 13

romaine lettuce/ arugala/ apples/ pepitas homemade caesar dressing add chicken 4/ steak 5/ shrimp 6

DESSERTS

Mezcal Flan 7

classic mexican custard/ with caramel and strawberries

Churros de Cajeta 7

caramel stuffed, deep fried dough stick tossed in cinnamon sugar/ chocolate dipping sauce

 = HOUSE FAVORITE

