



\$3

TECATE CANS



1/2 OFF

WINES

LA GIOIOSA - PROSECCO

12 6

BARONE FINI - PINOT GRIGIO

12 6

FLEURS DE PRAIRIE - ROSE

12 6

CROSSINGS - SAUV BLANC

12 6

JOSH - CHARDONNAY

12 6

SCHUG - PINOT NOIR

12 6

THE CALLING - CABERNET

14 7



\$4

DRAFTS

DOS EQUIS - MEXICAN LAGER

FLORIDIAN - HEFEWEIZEN

LAGUNITAS - IPA

EL CAMINO HAZE - HAZY IPA



\$5

SPIRITS

ESPOLON - BLANCO TEQUILA

AMARAS - MEZCAL

TITO'S - VODKA

LAS CALIFORNIAS - GIN

PLANTERAY - RUM

RUSSELL'S RESERVE - KENTUCKY



\$6

MARGARITAS



THE CLASSIC

BLANCO TEQUILA + FRESH LIME + AGAVE

HOUSE LIME BITTERS

50/50

MEZCAL + BLANCO TEQUILA

FRESH LIME + AGAVE NECTAR

GUAVA-HABANERO

REPOSADO TEQUILA + HABANERO AGAVE

FRESH LIME + GUAVA NECTAR

WATERMELON-JALAPENO

BLANCO TEQUILA + WATERMELON JUICE + JALAPEÑO

FRESH LIME + SMOKED SEA SALT

BLOOD ORANGE

BLANCO TEQUILA + HIBISCUS-ORANGE CORDIAL

FRESH LIME + AGAVE

ESPRESSO MARTINI

REPOSADO TEQUILA + EL CAMINO COLD BREW

ESPRESSO CORDIAL + VANILLA DEMERARA

COMIDA

\$3 TACOS

CRISPY FISH

SALSA TOMATILLO + SHAVED CABBAGE

CHIPOTLE MAYO

TINGA DE POLLO

QUESO FRESCO + CILANTRO

★GRINGO

GROUND BEEF + COLBY JACK + SOUR CREAM

SHAVED LETTUCE + PICO DE GALLO

CARNITAS

QUESO FUNDIDO + SERRANO SALSA

WHITE ONION

CHORIZO

QUESO OAXACA + RAJAS + ONION

VERDE

★SOFT FLOUR TORTILLA

APERITIVOS

CHIPS & SALSA \$2

CHARRED TOMATILLO SALSA + MORITA SALSA

CHICHARRONES \$2

SOUR CREAM + EC HOT SAUCE

TAMALE \$3

BRAISED PORK + CREMA

KALE SALAD \$5

PEPITAS + COTIJA CHEESE + CHERRY TOMATOES

LIME CITRONETTE + MASA CROUTONS

QUESADILLAS

THREE CHEESE \$3

CHIHUAHUA + QUESO BLANCO

MONTEREY JACK CHEESE

CHICKEN \$4

ACHIOTE CHICKEN + QUESO BLANCO

BRISKET \$5

MONTEREY JACK + SALSA ROJA

PICKLED RED ONIONS

-Happy hour specials may vary based on location-

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Before placing your order, please inform your server if anyone in your party has a food allergy.