

# carta del día

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open Tue-Thurs 3pm-11pm  
Fri 3pm-12am  
Sat 12pm-12am  
**CLOSED SUN & MON**  
menu subject to change

## COCKTAILS

### MEZCAL

- EL VIENTO** cilantro, pineapple juice, serrano chile \$16
- ABEJA** gin, honey-lavender, ginger, lemon \$14
- SOL Y SOMBRA** MADRE, hibiscus, ginger, lime, absinthe \$15
- MOLE OL' FASHIONED** mole bitters, ancho chile \$14

### TEQUILA

- EL DEMONIO AZUL** blueberry-rosemary syrup, grapefruit, lime \$14
- BESO AL DURAZNO** peach turmeric, lemon, peychaud's \$14
- PALOMA** grapefruit & lime juice, grapefruit soda \$13
- MARGARITA** house sour mix, salt \$13
- HIBISCUS SOUR** hibiscus, lemon, egg white \$14

### LOS OTROS

- SANGRÍA ROJA** red wine, fruit, brandy, citrus \$8 glass/\$40 carafe (1 liter)
- HUCKLEBERRY** bourbon, honey, thyme, grapefruit/lemon juice \$14
- SANTA ANA MANZANA** bourbon, apple, brown-honey, lemon \$14
- MICHE aka michelada...** house mix, lager, seasoned rim \$11 \*sesame oil

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## CHELAS aka BEER (ALL BEERS ARE CANNED/BOTTLED)

- CORONA PREMIERE 4%** light lager \$5
- MODELO ESPECIAL 4.4%** lager \$5
- PACIFICO 4.5%** lager \$5
- ESTRELLA DAMM 4.6%** lager \$7
- PFEIFFER'S FAMOUS (Locally Brewed) 4.9%** lager \$5
- LAGUNITAS IPA 5.7%** \$8
- SIERRA NEVADA HAZY IPA 6.7%** \$8

### WHITE WINE

- DRYLANDS** Sauv Blanc 12 | 40
- WENTE** Chardonnay 14 | 46
- LES GLORIES** Brut | 50

### RED WINE

- SERIAL** Cabernet Sauv 12 | 40
- RAMON BILBAO** Tempranillo 12 | 40

### SHOTS

- BEAR F\*#!ER** house lager, orange juice, shot of bourbon \$10
- HOUSE SPECIAL** modelo especial and a SHOT of TEQUILA \$10
- DAMIANA** Guaycura Mexican liqueur \$8

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## PARA COMPARTIR “to share”

**Guacamole** feta, pepitas, crispy tortilla strips, trio of salsas \$15.5

**BlueFin Tuna Tostada** blue corn tostada, avocado, radish, lime, garlic-salsa macha \$18

**Taquitos de Camote** (4 per) roasted sweet potato, poblano chile, crema, feta cheese, salsa verde \$16

**Chile Relleno** heirloom blue corn coated, chihuahua-goat cheese, chicken, habanero, cream \$15

**Pork Chicharron con Elote** crispy pork skin, corn, house tajin, cotija, crema, salsa macha, lime \$12

## TACOS served on sonoran flour tortillas. 1 per order... all tacos come with pickled onions, cilantro, mesquite grilled tomato-dried chile salsa

**Sea of Cortez Shrimp** \$8

**Brisket Suadero** \$7

**Pork Shank Carnitas** \$6.5

**Citrus Marinated Chicken** \$6

**Brussel Sprout Tinga (v)** \$5.5

**Carrots al Pastor (v)** \$5.5

**Confit Potato and Shishito (v)** \$5.5

## QUEKAS quesadillas, made with hand pressed mexico city inspired masa and filled with monterey jack cheese served with habanero salsa

**Clásica** queso monterey \$9.5

**Hongos Adobados (v)** (no cheese) avocado, marinated portobello mushrooms and confit potatoes \$12.5

**Spanish Chorizo con Lentejas** pork chorizo and refried style black lentils \$13.5

**Lamb Barbacoa** 4 hour braised \$14.5

## POSTRES

**CHURROS** 2 per, made in house, coated in ground cinnamon, organic cane sugar served with warm bittersweet chocolate sauce \$10.5

\*\*\* (V) VEGAN OPTIONS SERVED ON FRESH HEIRLOOM CORN TORTILLAS\*\*\*

\*\*PLEASE LET OUR STAFF KNOW OF ANY ALLERGIES. WE USE CANOLA OIL TO FRY OUR FOODS\*\*