HAPPY HOUR MENU

Available 3PM ~ 6PM at the bar

DRINK SPECIALS

Draft Beer ~ $3.50
House Wine ~ $4
Sangria ~ $4

Michelada ~ $5
Tequila Sunrise ~ $6

Also Available ~ $5.50
Tito's Vodka
Bombay Sapphire Gin
Bacardi Rum (Light)
Buffalo Trace Whiskey

Happy Hour Margarita ~ $5.50
Made with tequila, triple sec and sweet/sour mix

House Margarita ~ Always $10
Made with 1800, triple sec, agave and fresh squeezed lemon, lime and orange juices

FOOD SPECIALS

Just Made Chips and Salsa of the Day ~ $2
First order complimentary

Guacamole, Chips and Salsa $6

Nachos ~ Bean and Cheese $6
Topped with Guacamole and Chipotle Sour Cream
Add Grilled Chicken or Carnitas $8 Add Carne Asada or Cochinita Pibil $10

Taquitos ~ Chicken $6

Sikilpac ~ Mexican style hummus served with jicama, cucumber. Carrots and celery $8
(A puree of pumpkin seeds, cashews, roasted tomatoes, habanero and cilantro)

Panuchos De Cochinita Pibil
(2) Tortilla cakes topped with beans, pork, avocado, red onion $5
(Cochinita Pibil ~ slow roasted pork marinated in achiote, oranges, spices, wrapped in banana leaves)

Tlacoyos ~ Black Bean stuffed Triangle Tortillas
(2) Tortillas topped with salsa, avocado and red onion $5

Jalapenos Rellenos de Atun ~ Ahi Stuffed Jalapenos*
(2) Jalapenos stuffed with cooked Ahi. Topped with queso fresco and a tomato salsa $6 (spicy)

Appetizer Combo
(1) Panucho, (1) Tlacoyo, (1) Ahi Stuffed Jalapeno $10

Tacos
(2) tacos, choice of chicken or carnitas, served with onion/cilantro, lime and salsa $6

Mexico City Style Quesadillas
(3) corn tortillas stuffed with jack cheese, served with salsa $6
Add grilled chicken or carnitas $8, Add Carne Asada $10

Fresh Vegetables
Cucumber, carrot, celery, jicama, fresh squeezed Rangpur Lime & Chile Arbol Powder $6

Happy Hour Salad
Mixed greens, tomatoes, cucumber, carrots, jicama. With a tamarind and piloncillo dressing. $6
Add Grilled Chicken $8 Add Carne Asada $10

GRILL