

SHAREABLES *all day*

- ESQUITES** sweet corn, fermented chile butter, lime, cotija, cilantro **11**
- TUNA GUACAMOLE*** fresh guacamole topped with sesame and tuna tartare served with charred tostadas **16**
- QUESO FUNDIDO** hatch chili rajas, oaxaca, chihuahua, and monterey cheese and your choice of: chorizo or birria mushrooms **15**
- SALSA TRIO** verde, roja, pico de gallo, served with tostadas **10**

STARTERS *12-3pm*

- BABY GEM SALAD** mezcal vinaigrette, shaved hibiscus onions, orange, pepitas, cotija and manchego, herbs, aleppo **13**
(add-ons: al pastor chicken +6 | orange-ancho shrimp +10 | carne asada +12)
- EMPANADAS** 🍷 smoked chicken tinga, chipotle crema **12**
- WAGYU BEEF TARTARE*** achiote, pickled shallot, avocado lime emulsion, cilantro, crispy tortillas *(tiny tacos)* **18**

STREET TACOS *all day*

- 2 tacos for 16 | 3 tacos for 22 + choice of side*
protein substitutions: shrimp +1 | carne asada +2 | duck carnitas +3
- FEATURE TACO: AL PASTOR** braised pork, cabbage escabeche, charred pineapple, cilantro crema **7**
- CHICKEN TINGA** mole verde, queso fresco, cilantro, onions **6**
- CARNE ASADA** guajillo ancho butter, crispy potato matchsticks, pickled red onion, cilantro **8**
- DUCK CARNITAS** duck confit, pickled onions, crispy duck skins, fresh herbs, citrus crema **9**
- PAPAS BRAVA** guacamole, salsa brava, queso fresco **5**
- ORANGE ANCHO SHRIMP** grilled shrimp, charred pineapple pico de gallo **7**

LUNCH ENTREES *12-3pm*

- HUEVOS RANCHEROS*** blue corn tostadas, sunny eggs, chorizo, ranchero salsa, black beans, queso fresco, crema, cilantro **15**
- ENMOLADAS SUIZAS** charred corn tortillas, smoked chicken tinga, suizas sauce, melted cheese, queso fresco, cilantro and onion, aleppo **18**
- QUESADILLA** flour tortilla, queso asadero, guacamole, sour cream, pico de gallo **16**
choice of steak, shrimp or chicken with rice and beans



FEATURED *12-3pm*

- BAY SCALLOP AGUACHILE** salsa negra, lopez cream, mango, fresno chili **15**
- LUNCH MESITA** *(serves 2)* this epic shareable main is for the whole table, served with a half-pound of wagyu flat iron steak* served with papas bravas and a full spread of taco toppings featuring cilantro & onion, pickled onion, fresh limes, queso fresco, salsa macha, & fresh corn tortillas **85**

SIDES *all day*

- ARROZ VERDE** **4**
- FRIJOLES CON QUESO** **4**
- PAPAS BRAVAS** **4**
- FRIED PLANTAINS** **5**

DESSERT *12-3pm*

- CHURROS** dulce de leche and spiced chocolate sauce **9**
- GUAVA CHEESECAKE** guava glaze, lime, coconut crumble, hoja santa **9**
- QUATRO LECHEs CAKE** macerated strawberries, toasted meringue **9**

BUY THE KITCHEN A ROUND send the kitchen crew some love, we'll bring you the Matraca so you can let them know they crushed it! 100% of the proceeds go to kitchen team **15**

BEVERAGES
Summer 2026



MONTHLY FEATURES

ELIZABETH MULE reposado tequila, allspice, pineapple, ginger, lime, soda 15
HERNANDEZ mezcal, sweet vermouth, luxardo, bitters 16

COCKTAILS house tequila: el jimador / house mezcal: 400 conejos

PUERTA OLD FASHIONED reposado tequila, mezcal (+2) or virgin bourbon, agave, bitters 16
BLACKBERRY BASIL SPRITZ gin, blackberry-basil agua fresca, vanilla cordial, brut, sparkling water 16
CUCUMBER-MINT SPRITZ st germain, cava, cucumber-mint agua fresca, sparkling water, fresh cucumber 16
PALOMA blanco tequila or mezcal (+2), grapefruit, lime, agave, jarritos grapefruit soda 15 pitcher 55
YUCATAN mezcal, coco lopez, cucumber, agave, lime 17
HOUSE SANGRIA malbec or sauvignon blanc, reposado tequila, lime, orange, pineapple, cinnamon, angostura, mint 16 pitcher 60
SOL Y SOMBRA* mezcal, aperol, agave, lime, hibiscus syrup, egg white, floral bitters 17
CARAJILLO reposado tequila, vanilla cordial, cold brew coffee 16
BLACKBERRY BRAMBLE blanco tequila or mezcal (+2), blackberry, black raspberry liquer, lemon, simple 17

MARGARITAS

FROZEN HIBISCUS MARGARITA blanco tequila, orange liqueur, hibiscus, lime 16
STRAWBERRY blanco tequila or mezcal (+2), strawberry, rosso aperitivo, lime, agave 16 pitcher 57
PASSIONFRUIT blanco tequila or mezcal (+2), passionfruit liquer, lime, agave 17 pitcher 57
SPICY blanco tequila or mezcal (+2), lime, agave, spicy peppers 15 pitcher 57
TOMMY'S blanco tequila or mezcal (+2), lime, agave 14 pitcher 55
COIN-STYLE blanco tequila or mezcal (+2), orange liqueur, lime, agave 14 pitcher 55
CADILLAC tequila ocho plata, grand marnier, lime, agave 23 pitcher 85

WINE

SPARKLING

MONTÓNEGA Can Sumoi Muntanya, Catalonia, Spain 16 bottle 60

WHITE & ROSÉ

ALBARIÑO Bodega Garzón Albariño Reserva, Uruguay 15 bottle 56
SAUVIGNON BLANC Lapostolle Grand Selection, Central Valley, Chile 14 bottle 52
MACABEO Bodegas Frontonio Valdejalón Microcosmico, Aragón, Spain 15 bottle 56
VINHO ROSÉ Quinta deRaza, Basto, Portugal 16 bottle 60

RED

MALBEC Bodega Santa Julia El Burro Natural Wine, Mendoza, Argentina 14 bottle 52
TEMPRANILLO Bodegas Faustino Rioja Reserva, Rioja, Spain 16 bottle 60
RED BLEND Bodegas Hermanos Peciña Rioja Cosecha Señorío de Peciña, Rioja, Spain (Tempranillo, Graciano, Garnacha) 14 bottle 52

BEER

PACIFICO 5
MODELO 5
MODELO NEGRA 5

SPIRIT-FREE

MARGARITA 13
SPICY MARGARITA 13
PALOMA 13
N/A CORONA 6
*Add 5mg CALMEZZI THC SPIRIT +4

N/A WINE

N/A WHITE
FRITZ MULLER 12
SPARKLING BRUT
CODORNIU 12

AGUA FRESCAS & SODAS

BLACKBERRY BASIL AGUA FRESCA 6
CUCUMBER MINT AGUA FRESCA 6
MEXICAN COKE 4
MEXICAN SPRITE 4
DIET COKE 4
JARRITOS (various flavors) 4
AGUA PIEDRA sparkling 5 (12 oz) 9 (22 oz)
mineral 9 (22 oz)

HAPPY HOUR SPECIAL served monday-friday 3pm-6pm

SIPS & DIPS includes choice of one cocktail pitcher, unlimited tostadas and choice of either pico de gallo, verde or roja salsas 45
add-ons: grand marnier float +15 guacamole +7 queso +7



HH TOMMY'S blanco tequila or mezcal (+6), fresh lime, agave
HH SPICY blanco tequila or mezcal (+6), fresh lime, agave, spicy peppers
HH PALOMA blanco tequila or mezcal (+6), fresh grapefruit and lime juices, agave, jarritos grapefruit soda
HH SANGRIA malbec or sauvignon blanc, camarena reposado, lime, orange, pineapple, cinnamon, angostura, mint