

# — SNACKS —

- CHIPS & GUAC** \$9  
AVOCADO, PICO DE GALLO, CILANTRO, SERRANO PEPPER, LIME JUICE, TOPPED WITH QUESO COTIJA, RADISH, PICKLED ONION
- CHIPS & SALSA** \$4  
HOUSE MADE CHIPS, SERVED WITH SALSA VERDE & CHILE DE ARBOL GINGER
- ESQUITES FUNDIDO** \$11  
QUESO FUNDIDO ROASTED CORN, SAUTÉED ONION, POBLANO, & SERRANO PEPPERS, MEXICAN CHEESE BLEND, SERVED WITH CHIPS

# — SOLITAIRES —

- NACHO MOMMA'S NACHOS** \$16  
CHICKEN AL PASTOR, TORTILLA CHIPS, BLACK BEAN PURÉE, GUACAMOLE, PICKLED JALAPEÑOS, CHIPOTLE FONDUE, MEXICAN CREMA, RADISH, QUESO COTIJA, CILANTRO
- QUESADILLA LA GRINGA** \$10  
CHIHUAHUA CHEESE, AL PASTOR DE POLLO, FLOUR TORTILLA, MEXICAN CREMA, PICO DE GALLO

# — TACOS —

2 PER ORDER NO MIX & MATCH  
(ALL TACOS ARE SERVED ON CORN TORTILLAS UNLESS OTHERWISE NOTED)

- AL PASTOR DE POLLO** \$8  
SPIT ROASTED CHICKEN THIGHS MARINATED IN CHILE GUAJILLO, CHARRED SLOW ROASTED PINEAPPLE, CILANTRO
- CARNE ASADA** \$8  
GRILLED CHIPOTLE SOY MARINATED STEAK, ONION, CILANTRO
- CARNITAS** \$8  
CONFIT OF PORK, SALSA VERDE, ESCABECHE, CILANTRO
- BORDERLAND BRISKET** \$9  
CHILE RUBBED BEEF BRISKET, SALSA DE MOLCAJETE, BUTTERNUT SQUASH SLAW, TOASTED SESAME SEEDS, CILANTRO
- FRIED CHICKEN** \$8  
NEGRA MODELO BEER BATTERED CHICKEN, SMOKED CABBAGE SLAW, GHOST PEPPER MAYO, CILANTRO
- CAMARONES** \$8  
SHRIMP MARINATED IN SALSA DE ARBOL, TOPPED WITH PICKLED ONION, EPAZOTE MAYO, CILANTRO
- PARRILLADA DE VERDURAS** \$8  
GRILLED SEASONAL VEGETABLES, QUESO COTIJA, BLACK BEAN PURÉE, GUAJILLO SALSA, CILANTRO
- OH MY GOD** \$10  
BATTERED & FRIED PESCADO TOSSED IN VALENTINA, TARRAGON MAYO, RED CABBAGE SLAW

# — TACO TRAYS —

MIX & MATCH, SELECT FROM TACO TYPES ABOVE

- 6-PACK ..... \$22
- 12-PACK ..... \$42

# LUCHADORABLE — CREAMERY —

ROTATING FLAVORS

- ICE CREAM CUP \$4
- ICE CREAM CONE \$5
- PALETA \$4
- .....
- EL PURRO CHURRO \$9  
CAJETA FILLED CHURRO, DUSTED IN CINNAMON & SUGAR, ATOP COFFEE ICE CREAM

# — COCKTAILS —

- PALOMA** \$13  
REPOSADO TEQUILA, AGAVE, SQUIRT, FLORECITA, LIME SALT
- SANGRIA ROJA** \$13  
RED WINE, PISCO, ORANGE LIQUEUR, EARL GRAY TEA, FRESH ORANGES & GREEN APPLES
- MY SISTER'S A HORCHATA** \$13  
RUM HAVEN COCONUT RUM, HORCHATA, CINNAMON, TOASTED COCONUT
- SEÑOR OLD FASHIONED** \$13  
BOURBON, MEZCAL, HERBAL LIQUEUR, AGAVE, MOLE BITTERS, NARANJA
- ROSEMARY'S BABY** \$13  
MEZCAL, LEMON, BLOOD ORANGE, TORCHED ROSEMARY

**MARGARITA** (GLASS | PITCHER | BORRACHO) \$12 | \$50 | \$110  
GRAN CENTENARIO PLATA TEQUILA, COMBIER, LIME, AGAVE

**ADD-ONS** (GLASS | PITCHER | BORRACHO) \$3 | \$10 | \$20  
FRUITY: STRAWBERRY, MANGO, RASPBERRY  
SMOKY: MEZCAL  
SPICY: EL YUCATECO, TAJIN, SERRANO

**FROZEN MARG** \$12

ADD CBD TO ANY COCKTAIL | + \$5

# — BEER —

DRAFTS, BOTTLES & CANS  
ASK SERVER FOR SELECTION

# — BEBIDAS —

- HORCHATA \$4
- FOUNTAIN DRINK \$3.50
- MEXICAN COKE \$4
- REFRESCOS \$5.25
- SIDRAL (NATURAL APPLE SODA) \$4
- TOPO CHICO \$4
- FIJI WATER \$4
- JARRITOS \$4  
ASK SERVER FOR SELECTION
- PURE LEAF BLACK ICED TEA \$4
- RED BULL \$4

