

HAPPY HOUR

MOJITO ME BABY \$7

Choice of Classic, or Coconut Cruzan Rum with, lime juice, agave, and mint.

SHAKER RITA \$7

Sauza Silver, Patron Citronge Orange, Lime, agave.

PICO RITA \$7

Frozen or on the Rocks, Sauza Silver, lime, agave.

MAKE IT STRAWBERRY OR MANGO FOR ONLY \$1

MELTDOWN SHOT UPGRADES \$3 EACH

- CHAMBORD
- ST. GERMAINE
- MIDORI
- COINTREAU
- BLUE CURACAO
- PATRON CITRONGE MANGO
- PATRON CITRONGE LIME
- PAMA POMEGRANATE
- GRAND MARNIER
- ANY DEEP EDDY FLAVOR

BOURBON SOUR \$7

Jim Beam, Lemon, Lime, agave.

CAPE COD \$7

Grey Goose Vodka, and Cranberry.

RUM PUNCH \$7

Cruzan Coconut, Bacardi Banana, Myers Dark Rum, pineapple, orange, cranberry.

SHOTS, SHOTS, SHOTS, SHOTS! -\$5

THE JOHN DALY

Deep Eddy Lemon & Tea Flavors, with fresh lemon juice and agave

DULCE SUEÑOS

Cruzan 151, Peach liqueur, pineapple, Orange

SEX ON THE BEACH

Chambord, Midori, pineapple

PICK ME UP

Grand Marnier & Coffee

LATIN LOVER

Sauza, Amaretto

JOLLY RANCHER

Midori, Peach, Cranberry

MEXICAN WOO WOO!

Sauza Silver, Peach, Cranberry

WE PROUDLY POUR \$7

- CRUZAN LIGHT
- JIM BEAM
- DEEP EDDY
- PRESIDENTE
- BEEFEATER 24
- EL JIMADOR

WINE SELECTIONS

\$7 BY THE GLASS \$25 BOTTLE

- FRONTERA CHARDONNAY
- FRONTERA SAUVIGNON BLANC
- FRONTERA CABERNET
- MINUTY ROSÉ

BEER SELECTIONS \$3

BUD LIGHT, COORS LIGHT, TECATE, KARBACH HOPADILLO

MAKE IT A:

MICHELADA \$1

Salt rim, Clamato, spices.

CHELADA \$1

Salt rim, fresh lime juice.

SHANDY \$4

Shot of Patron Citronge lime, and lime juice, salt rim.

HAPPY HOUR

ENTREMESAS FAVORITOS

CAMARONCITOS O CALAMARES AL AJILLO 8

Your choice of succulent shrimp, or calamari sautéed in our olive oil infused with dried chilis and sliced garlic, served with toasted bolillo.

NACHOS JORGE 7

Layers of black beans, Chihuahua cheese, Cochinita pibil, guacamole, pickled red onions and jalapeños.

TLACOYOS DE FRIJOL Y NOPALES 6

Blue corn masa cake, refried black beans, cactus pad salad, crema.

ROASTED STREET CORN ON COBB 6

Mayo, Crema, Cotija, Chile Piquin.

GUACAMOLE NATURAL 8

CANASTA DE CHICHARRON (CRACKLINS) 4

LOS TACOS

TACOS AL CARBON (BEEF OR CHICKEN) 7

TACOS DE PESCADO 8

Catch of the day charbroiled over banana leaves basted with achiote-citrus sauce.

TACOS DE COCHINITA 6

Achiote-citrus marinated roasted pulled pork with Xni-Pec.

TACOS DE CHICHARRON 6

Braised pork belly in green sauce.

All Tacos are served with guacamole, onions, and cilantro

LAS TORTAS

AHOGADA 6

Pulled pork served smothered in chile de arbol sauce, radishes and Xni-pec.

CUBANA 7

Ham and roasted pulled pork, melted Chihuahua cheese, avocado, refried beans and crema.

DEL MAR

CEVICHE PESCADOR 8

Lime-marinated fresh snapper, Gulf shrimp or combo, tossed with onions, tomatoes, serrano peppers, cilantro and avocado.

CEVICHE CAMPECHANO 9

Lime-marinated fresh snapper, Gulf shrimp or combo, tossed with onions, tomatoes, cilantro, serrano peppers, avocado and fresh campechana sauce.

LOS QUESOS

CHICHARRON DE QUESO (CRISPY COTIJA CHEESE) 6

CHILE CON QUESO LARGE 8 HALF 6

QUESO BLANCO LARGE 9 HALF 7