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

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**

**CHICHARRON DE QUESO**
6 (CRISPY COTIJA CHEESE)

**CHILE CON QUESO**
LARGE 8  HALF 6

**QUESO BLANCO**
LARGE 9  HALF 7

**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 FRIJOLES 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

**ENTREMESOS FAVORITOS**

**LOS TACOS**

**TACOS AL CARBON (BEEF OR CHICKEN)**
7
Catch of the day charbroiled over banana leaves basted with achote-citrus sauce.

**TACOS DE PESCADO**
8

**TACOS DE COCHINITA**
6
Achote-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

**TACOS DE PESCADO**
Catch of the day charbroiled over banana leaves basted with achote-citrus sauce.

**TACOS DE COCHINITA**
Achote-citrus marinated roasted pulled pork with Xni-Pec.

**TACOS DE CHICHARRON**
Braised pork belly in green sauce.

**AHOGADA**
6
Pulled pork served smothered in chile de arbol sauce, radishes and Xni-pec.

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

**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, tomatec, 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