



HAPPY HOUR

TUESDAY THROUGH FRIDAY
3PM — 6PM



CHIPS, SALSA & GUACAMOLE

CHIPS & SALSA — \$5 / CHIPS & SALSA FLIGHT — \$12

For each additional salsa add — \$3

HOUSE SALSA

SALSA VERDE

SALSA NEGRA

SALSA CHIPOTLE

SALSA DIABLA

POBLANO CREMA

HABANERO MUSTARD

ROASTED JALAPEÑO

CHIPS & GUAC FULL ORDER — \$14 / HALF ORDER — \$8

KITCHEN

SHRIMP AGUACHILE TOSTADA
\$7

POTATO & BROCCOLI TAQUITOS
Mojo picon, pickled cabbage
\$4

AHI Tuna Tostada
Chipotle aioli, avocado, onion strings,
Baja ponzu
\$6

PORK BELLY AL PASTOR TACO
pineapple tamarind pico,
hibiscus curtido \$5

BUFFALO CAULIFLOWER WINGS
with Ranch'ero sauce \$8

LOADED FRIES
Asada, Carnitas or Chicken Tinga, queso
sauce, pico, guacamole
— OR —
Roasted mushrooms, queso sauce, pico,
guacamole (V)
\$10

CHICKEN TINGA SLIDERS
Pickled poblano-celery slaw
(2pcs)
\$10

FILET MIGNON SKEWER
Grilled beef filet skewer, crispy corn cake, red
chimichurri
(2pcs)
\$11

BAR

PEZ BOILERMAKER
Shot and a beer de jour
\$10 / \$12

MARGARITA
Classic or Hibiscus
\$12

CLASSIC MOJITO
\$12

OG PEZ PALOMA
\$12

ALL DRAFT BEER
\$6

WINE

HOUSE RED
\$6

HOUSE WHITE
\$6

HOUSE BUBBLES
\$6

Sweets

TRES LECHES FLAN CAKE
Crunchy chocolate pearls
\$8

CHURROS NEAPOLITAN Cinnamon
churros, trio of ice cream: chocolate,
vanilla, strawberry
\$8

(V) — VEGETARIAN

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.