TACOS

Artisan lettuce greens & baby spinach, grape tomatoes, kidney beans, green onions, cheddar cheese, sliced avocado, crushed nachos, lime & cilantro vinaigrette

Add Protein
Ancho chili smoked BBQ pork belly • $4
Spit roast chicken • $4
Orange & achiote marinated skirt steak* • $5
Shrimp mojito • $6

TACOS • 2 Tacos per order
Choice of Corn or Flour Tortillas
All tacos served with grilled Jalapeno & lime, salsa roja & pico de gallo
add guacamole • $1

BBQ pork belly al pastor • $7
Ancho chili smoked BBQ white marble farms pork belly with pineapple and cilantro

Spit roast chicken al pastor • $8
Spit roast Amish chicken, smoked pineapple, flame roasted corn, cilantro, pickled onions & cilantro

Carne Asada* • $9
Orange & achiote marinated skirt steak

Shrimp Mojito • $8
White rum & lime marinated rock shrimps, pickled onions, ghost pepper mayo

BURGER QUESADILLA* • $14
Burger quesadilla, shredded lettuce, Chihuahua cheese, pico de gallo, sour cream

SNACKS
Chips, Salsa & Guacamole
For 1 • $5 For 2 • $10 For 4 • $15

FAMILY STYLE PLATTERS
(Your choice of tacos)
Platter for 8 • $24
Platter for 16 • $44

DESSERT
Churros • $6
Deep fried churros with cinnamon & sugar served with dulce de leche

BEVERAGES
Pepsi, Diet Pepsi, Sierra Mist, Lemonade, Iced Tea • $3.50
Coffee • $4.75
Tazo Hot Tea • $3.75

ANTI-HERO
American IPA | Revolution Brewing | $7.75
Chicago, IL | ABV 6.5%

BLUE MOON BELGIAN WHITE
Witbier | Coors Brewing | $7.50
Golden, CO | ABV 5.4%

BUD LIGHT
Anheuser-Busch Brewery | Light Lager | $6.75
St. Louis, Missouri | ABV 4.2%

BRICKSTONE APA
American Pale Ale | Brickstone Brewery | $8
Bourbonnais, IL | ABV 6.25%

CORONA
Mexican Pale Lager | $7.50
Mexico City, Mexico | ABV 4.6%

CORONA LIGHT
Mexican Light Lager | $7.50
Mexico City, Mexico | ABV 3.2%

DOS EQUIS
Mexican Special Lager | $7.75
Monterrey, Mexico | ABV 4.3%

MILLER LITE
Mexican Pale Lager | $6.75
Milwaukee, WI | ABV 4.17%

MODELO ESPECIAL
Pale Lager | $7.75
Mexico City, Mexico | ABV 4.4%

MODELO NEGRA
Munich Dunkel-Style Lager | $7.75
Mexico City, Mexico | ABV 5.4%

PEAR APPLE CIDER
Cider | Stem Ciders | $8.75
Denver, CO | ABV 5.3%

PILSNER URQUELL
Czech Pilsner | Pilsner Urquell | $8.75
Pilsen, Czech Republic | ABV 4.4%

Please notify your server if you have food allergies. * Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. 18% gratuity will be added to parties of 6 or more.
**WINE**

**SPARKLING**
Mionetto Valdobbiadene, Prosecco, NV
Venezeto, Italy
Canvas Vino Spumante Brut
Venezeto, Italy
Moët Chandon, Brut

**ROSE**
M. Chapoutier Belleruche 2017
Cotes du Rhone, France

**WHITE**
Murphy-Goode Sauvignon Blanc 2017
North Coast, California
Joel Gott Pinot Gris 2017
Willamette Valley, Oregon
Pieropan Soave 2015
Soave, Italy
The Seeker Riesling 2017
Mosel, Germany
Burgans Albariño 2017
Ribas Baixas, Spain

**RED**
Artadi Artazuri Garnacha 2014
Navarra, Spain
Cataena Malbec 2016
Mendoza, Argentina
Earthquake Cabernet Sauvignon 2015
Lodi, California
Familia Pasqua Passimento 2015
Veneto, Italy
MacMurray Pinot Noir 2016
Russian River Valley, California
Ramon Bilbao Crianza Rioja 2015
Rioja, Spain
Lapostolle Canto Apalta Red Blend 2012
Rapel Valley, Chile

**FEATURED DRINKS**
Basil Tequila Gimlet • 13
El Jimador Blanco Tequila, Basil, Lime
Piña Loca • 14
Beefeater Gin, Orgeat, Pineapple, Lime, Tajin Chili Powder
Pearadiso • 15
Titos Vodka, Canton Ginger, Pear, Rosemary
Kraa’s Coconut • 12
Kraken Rum, Canton Ginger, Cucumber, Lime, Orange, Coconut Water, Q Indian Tonic
Life’s a Beach • 14
Mt. Gay Rum, Cointreau, Orange, Lime, Sierra Mist
Diablo Suave • 11
El Silencio Mezcal, Cointreau, Strawberry, Lime, Pineapple, Smoked Salt Rim
Lma Mezz • 13
El Jimador Blanco Tequila, Del Maguey Mezcal, Agave, Lime, Grapefruit
Guava Cooler • 12
Bacardi, Fidencio Mezcal, Falernum, Lime, Jarritos Guava
Spicy Melons • 13
Jalapeño Infused Tequila, Watermelon, Cucumber, Lime
Coco Sabroso • 11
Coconut Infused Rum, Diplomatico Rum, Orgeat, Lime, Pineapple, Orange

**SPIRITS**

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