



Thursday Night Tacos & Tequila

Appetizers

Guacamole & Chips \$10

Papas Fritas \$12

Hand cut fries, chile dusted, ranchero crema, queso cotija, cilantro

Tri Salsa \$12

Roja Salsa, Verde Salsa, Amarillo Salsa

+ Served with chips

Tacos

Pick any 2 Tacos - \$22; Pick any 3 Tacos - \$28

Served with Spanish Rice, shaved Iceberg, Salsa, Sour Cream & Avocado

Lamb Birria

Braised lamb, Mozzarella cheese, corn tortillas, served with side of braising liquid

Baja Shrimp

Crispy shrimp, mango sauce, guacamole, slaw, pickled Fresno, peppers, flour tortilla

Pollo Verde

Braised chicken, crema, pickled onion, queso fresco, cilantro, flour tortilla

Mahi Mahi

Blackened Mahi Mahi, cilantro lime aioli, mango slaw, pico de gallo, flour tortilla

Steak Elote

Marinated skirt steak, black bean & corn salsa, cotija cheese, cilantro, pickled onion, flour tortilla

Cocktails - Margaritas

Classic Margarita \$9

Tequila silver, triple sec, fresh lime juice, sour mix, salted rim

Mixed Berry \$13

Milagro reposado, triple sec, house made mixed berry jam, fresh lime juice, sour mix

Pineapple Margarita \$14

Milagro reposado, pineapple juice, cointreau, fresh lime juice

Top Shelf Grita \$16

Casamigos reposado, Bauchtant orange liqueur, fresh lime juice, salted rim

Tequila

G4 Blanco (2oz) \$12

Maestro Dobel Diamante Cristalino (2oz) \$14

Clase Azul Reposado (2oz) \$20

Clase Azul Gold \$25/oz