

HAPPY HOUR

4PM - 7PM | EVERYDAY @ THE BAR | SUN-THUR @ THE PIT

\$1 - \$3.5 BITES

STREET TACO ~1

chicken / carnitas / buche / tripa

MINI PIBIL TACO ~2

Oven roasted pork, salsa verde, cilantro, onions

TAQUITOS ~3.50

chicken or cochinita pibil

MINI MOLE BURRITOS ~3.50

chicken mole / chimichanga style

QUESADILLA ~3

chicken mole or spinach/mushroom/onion

MINI CRISPY TACOS ~3

two crispy potato/chorizo

\$4 - \$6 BITES

GUACAMOLE ~4.50

made fresh all day everyday

ELOTE (aka Corn On The Cob) ~4

roasted corn on the cob / cotija cheese / coated with our tajin chili spread

LAMB BARBACOA SKILLET ~5

lamb slow roasted in an adobo sauce marinade

MEXICAN PIZZA ~4

Avocado salsa / beans / cheese / salsa

CHICKEN CHIMICHANGA ~4

Fried chimichanga burrito with grilled chicken, cheese & black beans

CALAMARI ~5.50

Served with chipotle cream salsa

CANTINA NACHOS ~6

black beans / cheese / enchilada sauce / jalapeños / tomatoes / onions / crema

Add chicken \$2 / steak \$4

MINI CHICKEN FAJITA SKILLET ~5

SANTA FE CHOPPED SALAD ~5.50

Grilled chicken, roasted corn, tomatoes, jack cheese, black beans in chipotle crema dressing

CHILAQUILES VERDES ~5

served with one sunny side up egg

\$3.50 & \$4 DRINKS

ON DRAFT ~4

KD Blonde - or - Tecate

MEZCAL MARGARITA ~4

With hand squeezed lime juice

SPIKED AGUA FRESCA ~3.50

Agua Fresca spiked with Svedka Vodka

FRIDA BLANCO SHOT ~3.50

100% blue agave tequila

INFUSED SHOTS ~3.50

watermelon tequila / mango mezcal

WELL DRINKS ~3.50

rum | gin | vodka

\$4.75 DRINKS

MARGARITA DE LA CASA

With hand squeezed lime juice

ROBERT MONDAVI MERLOT

RM's private selection merlot

ROBERT MONDAVI CHARDONNAY

RM's private selection chardonnay

BLOOD ORANGE SANGRIA ROJA

\$5.50 DRINKS

CASA NOBLE SHOT

premium organic blue weber reposado

STRAWBERRY MARGARITA

On the rocks

JALAPEÑO MEZCAL MARGARITA

Served in a chili rim glass



EXPECT HEAVY POURS
&
FRESH INGREDIENTS

NO SUBSTITUTIONS | ITEMS FOR DINE-IN ONLY | NO TO-GOS