

CINCO DE MAYO MENU

CHICKEN FLAUTAS | \$12

Four flautas stuffed w/ tinga de pollo. Topped w/ shredded lettuce, diced tomatoes, & queso fresco. Served w/ a side of sour cream & spicy salsa verde.

ELOTE CORN COB | \$6

Roasted bi-color sweet corn brushed w/ butter, mayo, cotija cheese, & Tajin.

PRO TIP: Swap the Tajin for Flaming Hot Cheeto Dust for \$2!

ENCHILADAS | \$16

Three enchiladas stuffed w/ carne asada. Topped w/ a red chipotle sauce shredded lettuce, queso fresco, & diced tomatoes. Served w/ refried beans & rice.

CAMARONES DIABLA | \$18

A generous portion of shrimp tossed in a traditional spicy adobo sauce & pan seared w/ chopped onions. Served w/ refried black beans, rice, lettuce, & a lemon wedge.

CARNE ASADA TACOS | \$16

Three flour or corn tortillas served w/ marinated asada meat w/ cilantro & raw onion. Served w/ a side of refried black beans & rice.

GRINGO TACOS | \$12

Three flour tortillas served w/ your choice of taco beef or chorizo, shredded lettuce, tomato, & cheddar-jack cheese. Served w/ a side of sour cream, tortilla chips, & blanco cheese sauce.

POSOLE ROJO

CUP \$5 | BOWL \$8 | BIG BOWL \$15

A hearty Mexican stew made w/ a savory red chili broth, pork, corn, onion, & garlic.

DRINK SPECIALS

\$1 OFF DON JULIO DRINKS

\$1 OFF CAZADORES REPOSADO DRINKS

\$1 OFF ALL MEXICAN BEERS