



# HAPPY HOUR

M-Th 4pm to 6pm  
Fr-Sat-Sun 3pm to 6pm

**TOTOPOS Y SALSA** **\$1**  
HOUSE MADE SALSA TRIO AND CHIPS

**MINI QUESO FUNDIDO** **\$6**  
THREE CHEESE BLEND, HEN-OF-THE-WOOD MUSHROOMS, CHILE POBLANO,  
ROASTED CORN, HOUSE MADE CALIFORNIA CHILE CHORIZO

**MINI GUACAMOLE** **\$5**  
HAAS AVOCADO, CILANTRO, JALAPENO CHILE, TOMATO, ONIONS, LIME JUICE

**MINI NACHOS** **\$7**  
CRISPY CORN CHIPS, CREAMY MELTED CHEDDAR, REFRIED BEANS,  
SOUR CREAM, GUACAMOLE, PICO DE GALLO

**+\$4 ADD CHICKEN OR CARNITAS**      **+\$5 ADD STEAK OR SHRIMP**

**STREET TACO** **\$3.5**  
BARBACOA OR CARNITAS, ONIONS, CILANTRO, SALSA

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**JELL-O SHOT** **ONE/\$3 OR FIVE/\$12**  
ASK FOR THE FLAVOR OF THE WEEK - BLANCO TEQUILA

**TECATES** **\$3**  
AUTHANTICA LAGER MEXICANA

**FIESTA AGAVE BEER + SHOT** **\$8**  
12 OZ BOTTLE + BLANCO TEQUILA

**SHOT** **\$5**  
HOUSE BLANCO TEQUILA

**RED MICHELADA** **\$5**  
TECATE, TOMATO JUICE, HOUSE SPICE BLEND, LIME, CELERY BITTERS

**DRAFT MEXICAN BEERS** **\$5**  
NEGRA MODELO OR MODELO ESPECIAL

**APPLE MULE** **\$7**  
VODKA, APPLE JUICE, GINGER BEER, LIME JUICE

**CLASSIC HOUSE MARGARITA** **\$7 / \$27**  
BLANCO TEQUILA, AGAVE, LIME JUICE, SALT

**DIAMANTE MARGARITA** **\$10 / \$30**  
MULTI BARREL AGED TEQUILA, AGAVE, LIME JUICE, BLACK LAVA SALT