

Social Plates

<u>Chips & Salsa</u>	\$3	<u>Wings</u>	\$16	<u>Camarongos</u>	\$18
<u>Chicken Taquitos</u>	\$10	(Sweet Pineapple Habanero, Buffalo, Mole or Diabla)		Sauteed shrimp and mushrooms with garlic butter, and side of hot butter and guacamole.	
Chicken and mozzarella cheese wrapped in a fried flour tortilla. Sour cream and guacamole on the side.		Deep fried wings, choice of sauce, served with carrots, celery and ranch on the side.			
<u>Fresh Potato Fries</u>	\$8	<u>Poutine</u>	Stk \$25/Shrp \$22/ Ckn \$20/ Prk\$20	<u>Seafood Botana</u>	\$34
Hand cut fries, tossed in garlic and salt. Chipotle & ketchup on the side.		Choice of protein. Fries topped with cheese, chipotle drizzle, parsley, pico de gallo, guacamole, and sour cream.		Shrimp, octopus, scallops, tilapia, mushrooms, sauteed in a garlic butter sauce, served with cucumbers and tomatoes.	
<u>Mozzarella Bites</u>	\$10	<u>Nachos</u>	Stk \$25/Shrp \$22/ Pork\$20/ Ckn \$20	<u>Ceviche *</u>	\$23
House breaded mozzarella sticks topped with parsley. Marinara sauce on the side.		Choice of protein, mozzarella, house made cheese sauce, pico de gallo, pickled jalapenos, guacamole, and sour cream.		Raw diced shrimp, cucumber, cilantro, onions, tomatoes, fermented in lime juice.	
<u>Fried Shrimp Bites</u>	\$17	<u>Quesadilla</u>	Stk \$22/Shrp \$20/ Pork \$18/Ckn \$19	<u>Aguachiles *</u>	\$23
Breaded fried shrimp with parsley garnish. Cilantro lime sauce on the side.		Choice of protein, laid on a flour tortilla and smothered in mozzarella cheese. Served with guacamole, sour cream and pico de gallo.		(Verde) Raw butterflied shrimp, cucumber, cilantro, onions, tomatos, fermented in lime juice.	
<u>Green Chili Fries</u>	\$17			<u>Camarones Pericos</u>	\$24
Hand cut fries, smothered in green pork chili, with tomatillo sauce and mozzarella. Topped with sour cream and parsley.				Butterflyed Shrimp, sauteed in a spice, garlic, and lime. Served with cucumber and avocados.	
<u>Cucumber Shrimp</u>	\$11			<u>Coconut Shrimp</u>	\$11
Bacon wrapped shrimp, placed on a cucumber slice, over a bed of arugula with cilantro sauce and guacamole.				Deep-fried shrimp, served with a cilantro lime sauce and coleslaw.	

* RAW food may increase risk of foodborne illness.

*Parties of 6 or more will be charged a 18% gratuity.

Entrees

New York Steak \$26
Cooked to temp, mashed potatoes, broccoli, with A1 sauce on the side.

La Enchilada Shrimp \$18/
Ckn \$14/Chs \$12
(Original, Mole, Crema, or Verde)
Served with rice, beans, coleslaw, and sour cream.

El Burro Stk \$23/Shrimp \$22/
Ckn \$20
Choice of protein, rice, beans, pico de gallo, sour cream and guacamole.

601 Burger \$17
1/2 pound smashed pattie, caramelized onions, brioche bun, mayo, house tarter, lettuce, tomatoes, and caramelized onions. Served with hand cut fries.

Chile Verde \$18
Pork shoulder, served in a green tomatillo sauce, paired with whole beans and rice, Coleslaw and sour cream on the side.

Pollo ala Sauce \$23
(Diabla, Crema, Mole, Chipotle)
Sauteed chicken with garlic, mushrooms, choice of sauce, served with rice and beans. Or over mashed potatoes.

Camarones ala Sauce \$24
(Diabla, Crema, or Garlic Butter)
Sauteed shrimp with mushrooms, choice of sauce, served with rice and beans. Or over mashed potatoes.

Grilled Salmon Chipotle \$23
Grilled salmon served over chipotle, with mashed potatoes and broccoli.

The Asada Plate Ckn \$20/
Stk \$24
Grilled protein served with rice, beans, guacamole, and pico de gallo.

Carnitas Ckn \$21/Stk \$25
Choice of protein grilled with onions and bell-peppers, sautéed in garlic, served with rice and beans

Tampiquena \$26
Top sirloin steak cooked to temp, shrimp, scallions, mushrooms, and cheese. Served with rice and beans.

Bacon Wrapped Shrimp \$25
Served with rice, beans, bell - peppers, onions, and cheese. Guacamole on the side.

Fajitas Stk \$24/Shrimp \$23/
Ckn \$21
Choice of protein served with bell-peppers, onions, rice and beans.
*Shrimp additionally paired with mushrooms

2 Shrimp Chimichangas \$20
Prawns sauteed in a house made crema sauce, wrapped in a flour tortilla with mozzarella, covered with a chipotle sauce.

Mojarra \$18 / Rellena \$26
Deep fried mojarra, laid on a bed of lettuce, topped with avocados, tomatoes, and onions. Paired with our cilantro sauce.
*Rellena additionally paired with scallops, shrimp, and octopus.

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Tacos

(4 Tacos Served with Salsa Verde, Guacamole & Lime)
(No Splitting Proteins)

Add Rice & Beans \$1

Asada Tacos Ckn \$18/Stk \$19
Choice of protein, topped with pico de gallo and cilantro.

Pork Belly Tacos \$18
Fried pork belly, coleslaw, chipotle and guacamole.

Surf and Turf Tacos \$19
Diced shrimp, carne asada, pico de gallo and guacamole.

Fish Tacos \$17
Tilapia fish served with coleslaw cilantro and guacamole.

Pulpo Tacos \$19
Octopus, topped with pico de gallo and cilantro.

Fried Shrimp Tacos \$20
Fried shrimp, topped with coleslaw, cilantro and chipotle.

Shrimp Tacos \$19
Shrimp sauteed in a garlic spice sauce with parsley, topped with house made coleslaw on a flour tortilla.

Vegetarian

Veggie Fajitas \$17
Bell-peppers, mushrooms, onions, tomatoes, served with rice and whole beans. Topped with sour cream and guacamole.

Veggie Enchilada \$12
(Original, Mole, Crema, Verde, Chipotle)
Spinach, onions, mushrooms, bell peppers, cheese. Served with rice, beans, coleslaw and sour cream.

Veggie Burro \$16
Spinach tortilla, spinach, onions, bell-pepper, mushrooms, rice, and beans. With pico de gallo, guacamole & sour cream on the side.

Veggie Nacho \$15
House made cheese sauce, pico de gallo, bell pepper, onions, mushrooms, pickled jalapenos, guacamole and sour cream.

Veggie Quesadilla \$16
House made cheese sauce, pico de gallo, bell pepper, mushrooms, pickled jalapenos, guacamole and sour cream.

Veggie Chimichanga \$16
Spinach tortilla filled with mozzarella, pico de gallo, bell-pepper, mushrooms and onions. Topped with crema sauce, served with guacamole and sour cream.

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Tostada

6" Tostadas are topped with lettuce, pico de gallo, and cheese.

Chicken \$5

Tostada smothered in refried beans, topped with shredded chicken.

Ceviche /add Mayo \$7

Tostada smothered in lime pickled shrimp, with pico de gallo.

Pork Belly \$6

Tostada smothered in refried beans, topped with porkbelly.

Shrimp \$7

Tostada smothered in refried beans, topped with garlic butter shrimp.

Fajita Taco Salad

Taco shell, beans, bell-peppers, onions, spinach, lettuce, pico de gallo, cheese and sour cream.

Chicken \$19

Steak \$23

Prawn \$20

Pork Belly \$17

SALADS

Perico Salad \$18

Grilled chicken, sautéed garlic shrimp, layed over a bed of romaine lettuce, spinach, with avacados, tomatoes, tortilla chips and cucumber.

House Salad \$7

Romaine, Spinach, Tomatoes, Cucumbers
Dressings: Ranch, Blue cheese, Vinaigrette

Soups

Shrimp Cocktail \$22
Clamato lime broth served with tiger prawns, avocados, pico de gallo, and saltine crackers on the side.

Seafood Cocktail \$26

Tomato broth served with prawn, scallops, pulpo, avocados, and pico de gallo.

Kids Menu

Cheese Burger \$10

Cheese, mayo, and ketchup. served with fries, or rice and beans.

Enchilada Ckn \$8/Chs \$7

Served with rice and beans.

Quesadilla Ckn \$10/Chs \$8

Served with fries, or rice and beans.

Chicken Nuggets \$8

Served with fries

Crunchy Tacos Ground Beef \$8

Served with rice and beans

Sides

Enchilada Chz \$6/Ckn \$7

Rice & Beans \$6

Rice \$4

Bean Dip \$2

Guacamole \$4

Toriados \$2

Tortillas \$1

Refried Beans \$5

Dessert

Fruity Pebbled Deepfried Ice Cream \$9

Flan \$7

Strawberry Cheese Cake \$7

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SPECIALTY

OG	\$12	
Tequila, Lime, Agave 'Can't Go Wrong With A Margarita'		
MAI TAI	\$13	
Rum, Orange, Pineapple, Lime, Syrup 'Not Yo Average Tai Tai'		
cocolada	\$12	
Rum, Vodka, Pineapple, Coconut, Syrup 'Pina Colada on the Rocks'		
ASTON	\$13	
Vodka, Basil, Watermelon, Syrup, Lime, Chamoy and Tajin Rim 'If Watermelon and Basil had a baby'		
A DAY EARLY	\$13	
Mezcal, Gin, Cucumber, Lime, Syrup 'Ready To Party'		
COYOTE	\$12	
Vodka, Ginger Beer, Lime, Strawberries, Basil.		
43	\$13	
Tequila, Liquor 43, Coldbrew, Egg White, Cinnamon		
REAL LOVE	\$13	
Tequila, Campari, Grapefruit, Cinnamon, Lime, Eggwhite		
RICO	\$12	
Cachaca, Rum, Guava, Lime, Soda, Mint 'It's in the Name'		
LAST JEDI	\$12	
Cachaca, Shochu, Tea, Fee Foam, Lime, Matcha 'May the Force be with you'		
FRUIT DROP	\$12	
Vodka, Lemon, Syrup, Choice of Fruit		
PICKLE RICK	\$12	
Vodka, Tamarind, Cucumber, Lime 'If you know, you know'		
MORTV	\$13	
Rum, Coconut, Gin, Demerrera, Pineapple, Cucumber.		
BEESKNEES	\$11	
Gin, Lemon, Honey		
FRUITY MARGARITA	\$9	
House Made Flavored Margaritas		

House made Flavored Margaritas

COCKTAILS

INDUSTRY SOUR	\$17	
Green Chartreuse, Fernet Branca, Lime, Syrup (Up and Coming)		
ESPRESSO MARTINEZ	\$13	
Vodka, ColdBrew, Mr.Black 'Coffee Lovers'		
PAPER PLANE	\$13	
Bourbon, Aperol, Amaro, Lemon 'Classic'		
BURRBERRY	\$11	
Vodka, Cachaca, Blueberry, Lime, Syrup 'Crowd Pleaser'		
CAVIAR	\$14	
Gin, Vermouth, Liqueur, Aperol, Lime 'Stay Calm'		
WELCOME TO THE JUNGLE	\$14	
Campari, Rum, Pineapple, Cinnamon, Lemon		
Purple Rain	\$13	
Vodka, Rum, Raspberry, Blackberry, Egg White, Mint, Syrup, Lemon		
Saturn	\$12	
Gin, Almond, Falernum, Lemon, Passionfruit		
PINEBACK	\$12	
Vodka, Mezcal, Pineapple, Lime, Ginger Beer		
ULTIMA PALABRA	\$17	
Gin, Green Chartreuse, Luxardo, Lime 'Last Word'		
SUNNY D	\$12	
Tequila, Sunny D, Syrup, Lime, Chamoy 'Summer in a cup'		
BEBOP	\$12	
Gin, Lime, Syrup, Choice of Watermelon and Pineapple		
NOTORIOUS	\$13	
Whiskey, Lemon Agave, Egg White, Bitters		
MICHELADA	\$8	
Choice of Beer, Clamato, Worcestershire, Lime, Tapatío, Salt, Pepper		

FLIGHT CITY

Margaritas (House Made Mix)

The OG Flight \$25
Strawberry, Mango, Kiwi, Blackberry

Remix Flight \$20
Passion Fruit, Prickly Pear, Blue Lagoon,
Huckleberry

Mai Tai Flight (House Made Mix) \$26
Passion Fruit, Guava, Strawberry, Pineapple

Slushies

Margarita \$11

Pina Colada NA \$7

Tequilas / Mezcal Flights

Plata, Reposado, Anejo, Cristalino / Mezcal
Four .5oz of each Family

Patron \$48

Dobel \$51

Don Julio \$48

Tres Generaciones \$36

Hornitos \$25

Casamigos \$47

Codigo \$45

Tequileño \$42

Clase Azul \$75

Vida Maguey (Mezcal) \$50

ArteNom \$46

Don Fulano \$44

Beer

Corona, Modelo Especial, Negra Modelo, \$6

Pacifico, Estrella Jalisco \$5

Modelo De Oro

Coors Light, Michelob Ultra, Bodhizafa \$5

Bucket (Choice of 6 Beer) Imported \$30/Domestic \$25

Cider

Yonder \$6 Ranch Water \$6

Rotational TopoChico \$6

Seltzer

Wine

Rose \$10 | \$25

White \$10 | \$25

Red \$10 | \$25

Sparkling \$10 | \$25

Rotating \$10 | \$25

Virgin Drinks

Soda \$2.5

Pepsi, Diet Pepsi, Squirt, 7 Up, Dr. Pepper, Lemonade,
Cranberry Juice

Hand Crafted Lemonade \$5

Strawberry, Mango, Blackberry, Kiwi, Blueberry, Watermelon

Aguas Frescas \$3

Horchata, Jamaica

Juice \$3

Apple, Orange

Iced Tea \$2

Redbull \$5/\$6 Flavored

Pineapple, Passion Fruit, Coconut, Raspberry, Blue Raspberry

Glass Bottled

Pepsi \$3.5

Crush \$3.5

Espresso

(Hot or Iced)

White Chocolate, Caramel,

Vanilla, Pistachio

Americano \$4

Latte \$5

Mocha \$5

SPECIAL


Eats

<u>Fresh Potato Fries</u>	\$6
Hand cut fries, tossed in garlic and salt. Chipotle & ketchup on the side.	
<u>Mozzarella Bites</u>	\$8
House breaded mozzarella sticks topped with parsley. Marinara sauce on the side.	
<u>Wings</u>	\$14
(Sweet Pineapple Habanero, Buffalo, Mole or Diabla)	
Deep fried wings, choice of sauce, served with carrots, celery and ranch on the side.	
<u>Camaronos</u>	\$16
Sautéed shrimp and mushrooms with garlic butter, and side of hot butter and guacamole.	
<u>Seafood Botana</u>	\$30
Shrimp, octopus, scallops, tilapia, mushrooms, sautéed in a garlic butter sauce, served with cucumbers and tomatoes.	
<u>Ceviche*</u>	\$20
Raw diced shrimp, cucumber, cilantro, onions, tomatoes, fermented in lime juice.	
<u>Aguachiles*</u>	\$20
(Verde)	
Raw butterflied shrimp, cucumber, cilantro, onions, tomatoes, fermented in lime juice.	

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HOURS

Beverages

<u>OG</u>	\$10	
Tequila, Lime, Agave		
'Can't Go Wrong With A Margarita'		
<u>cocolada</u>	\$10	
Rum, Vodka, Pineapple, Coconut, Syrup		
'Pina Colada on the Rocks'		
<u>PICKLE RICK</u>	\$10	
Vodka, Tamarind, Cucumber, Lime		
'If you know, you know'		
<u>FRUIT DROP</u>	\$10	
Vodka, Lemon, Syrup, Choice of Fruit		
<u>SUNNY D</u>	\$10	
Tequila, Sunny D, Syrup, Lime, Chamoy		
'Summer in a cup'		
<u>NOTORIOUS</u>	\$10	
Whiskey, Lemon Agave, Egg White, Bitters		

FLIGHTS

Margaritas (House Made Mix)

<u>The OG Flight</u>	\$21
Strawberry, Mango, Kiwi, Blackberry	
<u>Remix Flight</u>	\$17
Passion Fruit, Prickly Pear, Blue Lagoon, Huckleberry	

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