SIGNATURE COCKTAILS



Katrinas Glare

16

Black gin, cherrie wine, lemon, orange, simple syrup and edible glitter.

Smokin Katrin 15

Mexican Whiskey, Orange juice, simple syrup, fernet branca, mole chile amargo liquor and spicy worm salt

Fernet about Coco 14

Rum, fresh lime juice, liquor 43, pineapple juice & Fernet Branca over ice

Selva Neóra 14

Black gin, lime juice, mango, activated charcoal, coconut water, orange bitters and mint

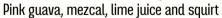
Chile Viejo 15

Barrel aged Chilean pisco made in a traditional old fashion

Latinos Unidos 18

Maracuya puree, spiced rum, coconut water, lime juice, bitters, agave and ginger beer

Sanore de Guayaba 15





TUESDAY

Taco Tuesday

\$1 / \$1 OFF

Tacos de canasta \$1 each and \$1 off regular priced tacos Margaritas \$6 Our house margarita

WEDNESDAY

1/2 OFF Wine Bottles

Draft Beer \$3

Empanadas \$3

Single empanada

THURSDAY

Sangria \$7-25

Kids eat free

1 kid entree per platillo fuerte ask server for details exclusions apply

FRIDAY \$7

ALMUERZO ~ 9/5/8



Molletes

11

15

Open-faced sandwich with refried beans baked chihuahua cheese and pico de gallo

Add Chorizo +\$3

Chilaquiles

Deep fried totopos tossed in green and red salsa, and topped with 2 refried eggs. tomato, onion, sour cream, queso fresco and sliced avocado

ADD 6oz Skirt steak +\$10 - 6oz Grilled Chicken +\$6 -Cecina +\$8

Enfrijoladas

14

Tinga stuffed tortillas topped with black beans, lettuce, tomato, sourcream, queso fresco and boiled egg

Enchiladas

14

Green or red enchiladas stuffed with shredded chicken and topped with lettuce, tomato, sourcream, gueso fresco and boiled egg

French Toast

Choose from 3 different versions

Concha

Mexican sweet bread with batter topped with whipped cream and fresh fruit

Churros dipped in batter and topped with whipped cream and dulce de leche

Mazapan

Peanut butter cream and whipped cream with sliced bananas

Breakfast Taco Flight

3 scramble egg tacos, one with green beans, one with chorizo and one with boiled potatoes topped with chihuahua cheese

Breakfast burrito

Chorizo, scramble eggs, fried country potatoes, beans and cheese

11

15

18

14

Taquitos de papa

Smash potato suffed fried tacos topped with lettuce, tomato, sour cream and salsa verde

Patatas Bravas Hash

Country potatoes, italian sausauge, red and green bell peppers, onions and topped with one sunny-side egg

Pozole

Pork based stew with hominy corn, lettuce, radishes, onion, avocado slices and cilantro

Benni Cubano

2 arepas topped with ropa vieja, salsa macha and soft boiled egg

Latin Avocado Toast 13

2 toast with avocado spread gueso fresco, corn salad and salsa macha

add +\$3 egg on both toast

Steak and Eggs

2 Steak skewers, eggs your way, served with fried country potatoes





Klds 10 years old and UNDER

Kids queso burger

5oz beef pattie with melted chihuahua cheese cooked well

Kids Pasta

Butter fettuchini pasta or marinara Add Chicken +\$4

Kids Tacos

2 Plain Tacos with choice of meat Asada, Chorizo, Carnitas or Tinga

8 **Kids Chicken tenders**Chicken breast eggwashed with panko and deep

Kids quesadillas

Plain cheese quesadillas

Add Chicken +\$4 - Add Steak \$6

Kids Hot Dog

Plain hot dog with ketchup

POSTRES

Churro

Cinnamon sugar churros with vanilla gelato, nutella and lechera dipping sauce

Key lime

Lime cream with galletas maria with raspberry sauce

Flan

Vanilla custard with caramel sauce

Domingo frito

Fried Ice cream sunday with fried banana, whipped cream and chocolate sauce

Platanos foster

Deep fried Plantains with butter and rum, served with gelato

Gelato or sorbet

Dulce de leche

single or double scoop of gelato or sorbet

Vanilla Mango

Horchata Cucumber Lime

Chocolate abuelita Pink quava

Chocolate Abuelita banana bread pudding

Cinammon flavored hot chocolate mixed with our traditional banana bread pudding served with horchata gelato

Concha Muerta

Pan de muerto with Concha crust topping filled with choice

Dolce

Dulce de leche whipped cream with walnuts and bananas

La niña

8

3.95 / 7

Strawberries and sweet cream

GIGANTE Concha Muerta

Pan de muerto with Concha crust topping, served with side of nutella, dulce de leche, lechera, strawberry jam and butter

Must Order 24 Hours in Advance!

BEBIDAS

Mexican coke 4 Agua Frescas
Sprite 4 Agua Frescas

Diet coke

Topo Chico 4

Jarritos

Lime - Mandarin - Pineapple

Horchata Latte 5

Dolce d' latte

Cafe de olla 4.7

Mexican Hot chocolate

CERVEZA

BOTTLE

6

7

6

6.50

6.25

Xingu Gold

8

8

12

Pale Lager * 4.7% * Brazil
sophisticated session pale lager, at the
crossroad between the best craft and
continental lagers.

Xingu Black

Schwarzbier * 4.6% * Brazil
opaque, full-bodied black lager with mild

bitterness and extravagant treacle and anise aromas.

Quilmes

Lager * 4.9% * Argentina

Argentina's favourite beer! Golden in colour with a crisp and thirst quenching finish.

Pacifico

Pilsner-style Mexican lager * 4.4% * Mexico Crisp, refreshing taste and a light flavor profile.

Victoria

5.75

6

6.75

6

Vienna-style lager * 4.0% * Brazil

Amber color with flavors of toasted malt, tangy apple butter, star fruit, and orange blossom honey on toast

Corona Familiar

Mexican-style lager * 4.8% * Mexico

Bright, rich, and crisp, with notes of malt and cereal sweetness, and a delicate hop bitterness

DRAFT

Modelo Especial

Pilsner-style Lager * 4.4% * Mexico

Orange honey aroma with a hint of herb blossom

Viva la Frida

Mexican Lager * 4.5% * Chicago, IL by Casa humilde brewery Mexican Lager with Hibiscus & Lime.

Modelo Negra

Munich Dunkel Mexican Lager * 5.4% * Mexico

It is a delicious, creamy, full-flavored dark brew with a pleasant malt aroma and dry hop flavor that has a smooth mellow taste.

LEMON SELTZ-UP

Hard Seltzer * 6.0% * Geneva, IL by Penrose brewery

Crafted Hard Seltzer with Real Lemons