

SIGNATURE COCKTAILS



Katrin's 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 Negra 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

Sangre de Guayaba 15

Pink guava, mezcal, lime juice and squirt



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

Mojitos & Caipirinhas



ALMUERZO

Serving Brunch until 2pm



Molletes 11

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

Add Chorizo +\$3

Chilaquiles 15

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, queso fresco and boiled egg

French Toast 14

Choose from 3 different versions

- *Concha*
Mexican sweet bread with batter topped with whipped cream and fresh fruit
- *Churro*
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 14

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

Breakfast burrito 11

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

Taquitos de papa 9

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

Patatas Bravas Hash 10

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

Pozole 15

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

Benni Cubano 18

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

Latin Avocado Toast 13

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

add +\$3 egg on both toast

Steak and Eggs 14

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

ESCUINCLE

Kids 10 years old and UNDER

Kids queso burger 8

5oz beef pattie with melted chihuahua cheese cooked well

Kids Pasta 8

Butter fettuchini pasta or marinara
Add Chicken +\$4

Kids Tacos 8

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

Kids Chicken tenders 8

Chicken breast eggwashed with panko and deep fried

Kids quesadillas 8

Plain cheese quesadillas
Add Chicken +\$4 - Add Steak \$6

Kids Hot Dog 8

Plain hot dog with ketchup

POSTRES

Churro 9

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

Key lime 9

Lime cream with galletas maria with raspberry sauce

Flan 8

Vanilla custard with caramel sauce

Domingo frito 8

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

Platanos foster 8

Deep fried Plantains with butter and rum, served with gelato

Gelato or sorbet 3.95 / 7

single or double scoop of gelato or sorbet

Vanilla
Horchata
Chocolate abuelita
Dulce de leche

Mango
Cucumber Lime
Pink guava

Chocolate Abuelita banana bread pudding 12

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

Concha Muerta 8

Pan de muerto with Concha crust topping filled with choice

- *Dolce*
Dulce de leche whipped cream with walnuts and bananas
- *La niña*
Strawberries and sweet cream

GIGANTE Concha Muerta 42

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

Sprite 4

Diet coke 4

Topo Chico 4

Água Frescas 6

Jamaica - Horchata

Jarritos 4

Lime - Mandarin - Pineapple

Horchata Latte 5

Dolce d' latte 5

Cafe de olla 4.75

Mexican Hot chocolate 5

CERVEZA

BOTTLE

Xingu Gold 6

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

Xingu Black 7

Schwarzbier * 4.6% * Brazil
opaque, full-bodied black lager with mild bitterness and extravagant treacle and anise aromas.

Quilmes 6

Lager * 4.9% * Argentina
Argentina's favourite beer! Golden in colour with a crisp and thirst quenching finish.

Pacifico 6

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

Victoria 5.75

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 6

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 6.50

Pilsner-style Lager * 4.4% * Mexico
Orange honey aroma with a hint of herb blossom

Viva la Frida 6.25

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

Modelo Negra 7

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 6.75

Hard Seltzer * 6.0% * Geneva, IL by Penrose brewery
Crafted Hard Seltzer with Real Lemons