

Los Taqueros



BOTANAS LITTLE BITES

GUACAMOLE CASERO **14**

AVOCADO, TOMATO, CILANTRO, ONION, JALAPENO, TORTILLA CHIPS

TORTITAS DE PAPA **15 1/2**

POTATO CAKE, STREET CORN SALSA, PICKLED RED ONION, QUESO FRESCO

QUESADILLA DE CHAYOTE **16**

GRILLED CHAYOTE SQUASH, OAXACAN CHEESE, GREEN CHILE ADOBO, SALSA ROJA

TACOS PRICE FOR EACH

SERVED WITH TRIO OF HOUSEMADE SALSAS, LIME, CILANTRO, AND ONION

POLLO ASADO **4 1/4**

MARINATED & ROASTED CHICKEN, GREEN MOLE, PEPITAS

AL PASTOR **4 1/4**

SLOW-COOKED PORK SHOULDER, SPICED ACHIOTE MARINADE, PINEAPPLE

NOPALES CON HUEVO **4 1/4**

GRILLED CACTUS, SCRAMBLED EGGS, CARAMELIZED ONION, QUESO FRESCO

BARBACOA **6**

SLOW-COOKED LAMB SHOULDER, ANCHO & GUAJILLO MARINADE

DORADO EN ADOBO **6**

MARINATED MAHI-MAHI, CHAYOTE SQUASH SLAW

PALETA BAR **8**

BUILD YOUR OWN ICE POP!



FLAVOURS: VANILLA BEAN, KEY LIME AND STRAWBERRY

DIPS: DULCE DE LECHE, DARK CHOCOLATE, MANGO COULIS

TOPPINGS: TOASTED COCONUT, CHURRO CRUMBLE, WHITE CHOCOLATE CASHEWS

COCTELES DE AUTOR **17**

SIGNATURE COCKTAILS

PEPINO ROSA LIGHT, FLORAL AND REFRESHING

TEQUILANA BLANCO, LIME, HIBISCUS, AGAVE AND CUCUMBER

CANELA ROJO WARM, BRIGHT, AND CITRUSY

TEQUILANA BLANCO, ORANGE, RASPBERRY, LIME AND CINNAMON

NOCHE OSCURA A PLAY ON A CLASSIC CARAJILLOS

TEQUILANA REPOSADO, LICOR 43, ESPRESSO, ORANGE AND CINNAMON

PINA PICANTE SMOKEY AND BOLD WITH A LITTLE BIT OF SPICE

MEZCAL, PINEAPPLE, LIME, CURACAO AND CHILI

LA CRUDA CURE ICE-COLD, ZESTY AND SALTY

MICHELADA MIX, LIME, MODELO, TATIN CUCUMBER

COCTELES SIN ALCOHOL **7**

MOCKTAILS

SOL DORADO SWEET, TROPICAL AND REFRESHING

PINEAPPLE, LIME, SUGAR

FRAMBUZZ BRIGHT, JUICY AND BUBBLY

RASPBERRY, LIME, ORANGE

VERDE VIDA FRESH, CRISP, & CLEAN

CUCUMBER, LIME, AGAVE

CERVEZA **8 1/2**

MODELO ESPECIAL LAGER 355ML



MODELO NEGRA DUNKEL STYLE LAGER 355ML

JARRITOS **6**

COLA, LIME, MANGO

20% GRATUITY ON GROUPS 6 OR MORE | WIFI OLEAGUEST | 100 NIGHT POP-UP



