

TAP + BOTTLE AND TAQUERIA

APPETIZERS

NEW

CREAMED ELOTE 13

Mexican-style roasted street corn dip, made with beans, sour cream, chipotle, Cotija cheese, Aleppo pepper, and cilantro, served with tortilla chips

FRESH GUACAMOLE SMALL 11 LARGE 16

Mashed avocado, diced red onion, jalapeño, fresh lime juice, chile oil, chopped cilantro & Aleppo pepper, served with tortilla chips
ADDITIONAL TOPPING CHOICES, ADD \$3:
1) FIRE ROASTED CORN & BEAN SALSA
2) PICO DE GALLO WITH COTIJA CHEESE

QUESO DIP OR SALSA WITH CHIPS 12

Queso cheese dip & mixed spices -or- House Fire Roasted salsa. Served with tortilla chips. GREAT FOR SHARING!

PICK-YOUR-OWN TRIO SALSAS 13

Hatch Chile Salsa • Pico de Gallo • Corn & Black Bean Salsa • Fire Roasted Salsa • Pineapple Salsa. Served with tortilla chips
CHOOSE 3 • SUB ONE FOR FRESH GUACAMOLE, CREAMED ELOTE, OR QUESO CHEESE DIP FOR \$3

FAVORITE

NACHOS DE TAQUERIA SMALL 15 LARGE 19

A heaping tray of crispy corn tortilla chips smothered in creamy queso, topped with corn and black bean salsa, pickled Fresno peppers & pickled onions, drizzled with chipotle crema and roja sauce WITH YOUR CHOICE OF: BRAISED BIRRIA SHORT RIB • CARNITAS PORK • STEAK • GRILLED SHRIMP • or CHICKEN

2 TACOS PER ORDER

CHOOSE FLOUR OR CORN TORTILLA SHELLS

AND YOUR CHOICE OF SIDE:

- CHIPS AND SALSA
 - CILANTRO-LIME RICE
 - MEXICAN STYLE RICE
 - BLACK BEANS & RICE
 - CORN SALSA W/ BLACK BEANS
- ADD +\$3 for FRENCH FRIES

TACOS + BOWLS

ALL TACOS CAN BE MADE AS A BOWL!

BOWLS

SERVED WITH FRESH LETTUCE AND YOUR CHOICE OF:
CILANTRO LIME RICE
• or •
MEXICAN STYLE RICE

DIEGO 17

Barbacoa style beef slow braised in an eclectic mix of veggies, tomatoes, and aromatic chiles, topped with cilantro-lime aioli, and fresh Spanish onion

FAVORITE MACHO 18

Carne asada (steak), Mexican rice, hatch chile salsa and melted Chihuahua cheese

AL PASTOR 17

True Mexico City slow-cooked and hand-carved shawarma of pork, marinated in achiote, guajillo chile, pineapple, topped with pickled onion & Cotija cheese

CARNITAS 17

Slow-roasted pork seasoned with various spices and citrus. Topped with Cotija cheese, fresh Spanish onion, and cilantro

STREET CORN SHRIMP 18

Corn-battered shrimp, black bean & corn salsa, with mole coleslaw, Cotija cheese, and topped with chipotle aioli

COCONUT-LIME FISH 17

Spiced white fish, pineapple salsa, sweet toasted coconut flakes, lime, and cilantro

CHICKEN ROJA 17

Roja salsa-braised chicken, Cotija cheese, corn & black bean salsa, roja sauce, mole coleslaw, and cilantro

CHIPOTLE HONEY CHICKEN 17

Savory, bold flavors of chipotle-agave chicken, with pineapple salsa & cotija cheese : - a perfect fusion of sweet and spicy



BIRRIA STREET TACOS 18

Tender short rib braised with guajillo chilies, warm spices, and melted Chihuahua, Cheddar, and Manchego cheeses in a fried tortilla, served with a savory dipping consommé

BIRRIA MUSHROOM

*VEGAN 15 

Oyster and Cremini mushrooms braised with guajillo chiles, warm earthy spices, fresh guacamole, and Spanish onion



ALL TACOS+BOWLS CAN BE MADE GLUTEN FREE

2026

IF YOU HAVE A FOOD ALLERGY PLEASE NOTIFY US
ALLERGEN INFORMATION FOR MENU ITEMS IS AVAILABLE • ASK AN EMPLOYEE FOR DETAILS



=VEGETARIAN

ASK YOUR SERVER FOR VEGETARIAN OPTIONS



SCAN WITH YOUR PHONE CAMERA

DRINK MENU + SPECIAL FEATURES



TAP + BOTTLE AND TAQUERIA

SOUP

AVAILABLE ALL DAY!

CHICKEN TORTILLA 8

Shredded chicken stewed in a savory mélange of Hatch chilies, fire roasted tomatoes, aromatic Spanish onions, cheddar cheese, potatoes, corn & black beans - Central American spices topped with fried tortilla strips, & fresh cilantro.

BURGERS

BURGERS SERVED WITH YOUR CHOICE OF SIDE:

- CHIPS AND SALSA • CILANTRO-LIME RICE • MEXICAN RICE • BLACK BEANS & RICE • CORN SALSA W/ BLACK BEANS •
- ADD +\$3 for FRENCH FRIES

BURGER TEMPS MEDIUM • MED-WELL • WELL DONE



SUBSTITUTE A VEGAN CHIPOTLE BLACK BEAN BURGER -OR- CHICKEN PATTY AT NO ADDITIONAL COST



GLUTEN FREE ROLLS ARE AVAILABLE - ASK YOUR SERVER

NEW QUESADILLA BURGER WITH GREEN HATCH CHILE 20

Angus beef burger with melted Chihuahua, Asadero, Cheddar, and Manchego cheeses, green hatch chile, bacon jam, crumbly Cotija cheese, and pickled Fresno peppers

AN E.B.C. FAV! BREW BURGER 21.55

Charbroiled Black Angus burger, seasoned, with your choice of Aged Cheddar, Swiss, Provolone, American, or Crumbly Bleu cheese. Served on a brioche bun with lettuce onion & tomato ADD BACON \$2

EXTRAS

MEXICAN STYLE RICE 3

Jasmine rice in a rich chicken + tomato broth with Mexican spices

CILANTRO-LIME RICE 3 *VEGAN

Jasmine rice with a light Key lime + cilantro finish

BLACK BEANS & RICE 8 *VEGAN

Traditional Mexican black beans with roja sauce + spices served over cilantro lime rice



UNIQUE STREET FARE

CLASSIC FAJITAS 24 COMBINE ANY MEATS AT ADDITIONAL COST

WITH YOUR CHOICE OF ONE:

BRAISED BIRRIA SHORT RIB, CARNITAS PORK, STEAK, GRILLED SHRIMP or CHIPOTLE-HONEY CHICKEN

Mexican rice, peppers & onions, lettuce, pico de gallo, guacamole, Cotija cheese, and sour cream • 3 FLOUR or CORN SHELLS for building

NEW EL FUEGO BURRITO 19

YOUR CHOICE OF ONE: BRAISED BIRRIA SHORT RIB, CARNITAS PORK, STEAK, GRILLED SHRIMP or CHICKEN

Mexican rice, melted Chihuahua & Cheddar cheeses, mole coleslaw, black bean and corn salsa, and fresh lime crema.

CHOICE OF SIDE: CHIPS AND SALSA • CILANTRO-LIME RICE • MEXICAN RICE • BLACK BEANS & RICE • or CORN SALSA W/ BLACK BEANS

QUESADILLA 14

Tortilla stuffed with Chihuahua, Cheddar, Manchego & Asadero cheeses with peppers + onions. Served with sides of housemade pico de gallo and sour cream

ADD \$: BRAISED BIRRIA SHORT RIB, CARNITAS PORK, STEAK, GRILLED SHRIMP or CHICKEN

FAVORITE



BIRRIA RAMEN 24

Ramen noodles in a birria and pork shank broth topped with tender braised short rib, red and green onions, pickled Fresno peppers, corn & bean salsa, and a lime wedge : Also includes a BIRRIA TACO!

DESSERT

DULCE DE LECHE CHURRO 10

A classic churro filled with warm caramel, tossed with cinnamon sugar, finished with chocolate syrup & whipped cream • GREAT FOR KIDS & ADULTS ALIKE!

BEFORE YOU GO!



DON'T FORGET TO STOP BY THE BOTTLE SHOP COOLERS AND GRAB SOME UNIQUE CRAFT BEER BRANDS TO-GO

2026



WE APPRECIATE YOUR FEEDBACK!
LEAVE US A REVIEW ON GOOGLE



=VEGETARIAN

ASK YOUR SERVER FOR VEGETARIAN OPTIONS