

NON-ALCOHOLIC

LA NINA \$8.00

Grapefruit soda, fresh orange and grapefruit, tajin

VIRGIN MARGARITA \$12.00

Non-alcoholic agave spirit, lime, agave
make it seasonal +\$1

BUZZ WITHOUT BOOZE

HAZY DAISEY \$15

Nowadays THC Spirit, lime, agave,
orange bitters

HERBAL OASIS 10MG TONIC \$12

DAILY SPECIALS

MONDAY: \$5 off OG Margarita

TUESDAY: \$1 off all tacos (dine-in only)

WEDNESDAY: 1/2 off all wine + Sangria

THURSDAY: 1/2 off Bartender's choice pour

FRIDAY: \$5 house tequila shot

SUNDAY: \$5 Micheladas

HERMANITA

PLAZA MIDWOOD



MEXICAN TAVERN

Signature Cocktails

CURRYOSA \$14

Astro Blanco, curry-tamarind syrup,
lime

HONG KONG \$15

Ketel One Vodka, Licor 43, lime, prickly
pear, sparkling sidecar

XOLOTL \$15

Mezcal, tomatillo, escabeche brine,
ancho reyes verde, dry vermouth, lime

DOS HONGOS \$15

Corn whiskey, rum, huitlacoche syrup

AGUA BLANCA \$14

Cachaça, aloe vera, mint, sugar cane,
coconut milk, coconut jelly

LEAGUES AND BOUNDS \$14

Tequila, grilled pineapple, basil, lemon

CAMPO AMARGO \$15

Gin, pepino melon, dry vermouth,
Velvet Falernum, Cynar

BLAQ DAQ \$14

Prune ramazotti, rum, lime

ACEITE Y CREMA \$16

Tequila, mascarpone, marsala wine,
cherry bark vanilla bitters, olive oil

CAFÉ DE CIERRE \$14

Scotch, coffee liqueur, Fernet Branca,
tobacco bitters

MAL FLAN \$9

Vodka, vanilla jello, caramel

TEQUILA: FULLY LOADED \$9

Sunflower washed tequila, Velvet
Falernum, saline, malic and citric acid

ON DRAFT

OG MARGARITA \$13

Lunazul Blanco, Citronge, lime, agave
cadillac +\$2, purple cadillac +\$2

SEASONAL SANGRIA \$12

Ask for today's flavor

EYE OPENER'S

MICHELADA ROJA \$7

House michelada mix, lime, Tecate,
tajin rim
Modelo Especial, Pacifico, Victoria +\$1

CUBANO \$6.50

Salsa negra, lime, Tecate, salt rim
Modelo Especial, Pacifico, Victoria +\$1

BLOODY MARIA \$12.00

Astral Blanco, house michelada mix,
lime, tajin rim

BOILERMAKERS

THE LONG DAY \$12

Carta Blanca Caguama, 400 Conejos
Joven

JALISCO ASHTRAY \$8

Modelo Especial, lime, tajin, Astral
Blanco floater



Order food directly from
the bar or your server.
Late-night food Friday and
Saturday until midnight.



BURRITOS

AL PASTOR \$14.30
PASTOR PORK IN ADOBO ROJO, CILANTRO SALSA,
STREET SALSA, ONION, GUACAMOLE, PINEAPPLE,
RICE, WHOLE BEANS, CHEESE

CARNE ASADA \$15.40
MARINATED GRILLED RIBEYE, GUACAMOLE,
ONION, CILANTRO, CHEESE, RICE, REFRIED
BEANS, CREMA, STREET SALSA

BEAN & CHEESE \$8.80
REFRIED BEANS, CHEESE

POLLO ADOBADO \$14.30
GRILLED CHICKEN IN RED ADOBO, GUACAMOLE,
ONION, CILANTRO, RICE, CHEESE, REFRIED
BEANS, CREMA, CILANTRO JALAPENO SALSA

CALIFORNIA \$12.10+
CHOICE OF PROTEIN, CHEESE, FRIES,
GUACAMOLE, PICO DE GALLO, CHIPOTLE CREMA
add: ribeye \$4, pastor \$3, chicken \$3, chorizo \$3, birria \$3.50, shrimp \$4

BIRRIA \$15.95
BEEF BIRRIA, GUACAMOLE, ONION, CILANTRO,
WHOLE BEANS, BIRRIA SALSA, RICE, CHEESE,
CONSOME

CAMARÓN \$15.40
ADOBO SHRIMP, CHEESE, GUACAMOLE,
CABBAGE, PICO DE GALLO, CHIPOTLE CREMA,
RICE, CARAMELIZED ONIONS, WHOLE BEANS

BREAKFAST BURRITO \$11.25+
POTATOES, EGGS, REFRIED BEANS, MONTEREY
CHEESE, PICO DE GALLO, GUACAMOLE, CREMA,
CHOICE OF PROTEIN
add: ribeye \$4, pastor \$3, chicken \$3, chorizo \$3, birria \$3.50, shrimp \$4

TACOS

SERVED ON HEIRLOOM CORN TORTILLAS,
UPGRADE TO FLOUR TORTILLA +\$1.00
MAKE IT A GRINGA (FLOUR TORTILLA WITH CHEESE) +\$2.00

AL PASTOR \$4.35
PASTOR PORK IN ADOBO ROJO, CILANTRO
JALAPENO SALSA, STREET SALSA, GUACAMOLE,
ONION, CILANTRO, PINEAPPLE

CARNE ASADA \$4.95
MARINATED GRILLED RIBEYE, GUACAMOLE,
STREET SALSA, ONION, CILANTRO

POLLO ADOBADO \$4.10
GRILLED CHICKEN IN RED ADOBO, GUACAMOLE,
CILANTRO JALAPENO SALSA, ONION, CILANTRO

BIRRIA \$4.95
BEEF BIRRIA, ONION, CILANTRO, GUACAMOLE,
BIRRIA SALSA, WHOLE BEANS, CONSOME

CAMPECHANO \$5.50
STEAK, CHORIZO, CHEESE, GUACAMOLE, ONION,
CILANTRO, STREET SALSA

PAPA \$3.85
SLICED POTATO, CARAMELIZED ONION, CHEESE,
GUACAMOLE, CABBAGE, STREET SALSA

CAMARÓN \$4.65
ADOBO SHRIMP, CHEESE, GUACAMOLE,
CABBAGE, PICO DE GALLO, CHIPOTLE CREMA

BREAKFAST TACOS \$6.00+
AUSTIN-STYLE BREAKFAST TACOS WITH EGG,
CHEESE, POTATO, SALSA, CHOICE OF PROTEIN.
SERVED ON HOMEMADE FLOUR TORTILLA.
add: chorizo, pastor, chicken, birria, ribeye \$0.50, shrimp \$0.50,
campechano \$0.50

SIDES

CHIPS \$2.20	RICE \$3.85	SALSA \$0.75
FRIES \$4.40	WHOLE BEANS \$3.85	CREMA \$0.75
REFRIED BEANS \$3.85	CONSOME \$3.85	

QUESADILLAS

CHOICE OF CORN OR FLOUR TORTILLA

AL PASTOR \$13.20
PASTOR PORK IN ADOBO ROJO, CHEESE, ONION,
GUACAMOLE, CILANTRO, PINEAPPLE

CARNE ASADA \$14.85
MARINATED GRILLED RIBEYE, CHEESE,
GUACAMOLE, ONION, CILANTRO

POLLO ADOBADO \$13.20
GRILLED CHICKEN IN RED ADOBO, CHEESE,
GUACAMOLE, ONION, CILANTRO

CHEESE \$7.70

QUESABIRRIA \$15.40
BEEF BIRRIA, CHEESE, ONION, CILANTRO,
GUACAMOLE, WHOLE BEANS, AND BIRRIA SALSA
SERVED ON 3 CORN TORTILLAS WITH CONSOME

SHARE

NACHOS \$9.90+
CORN CHIPS, CHEESE, REFRIED BEANS,
GUACAMOLE, PICO DE GALLO, CREMA, CHOICE
OF PROTEIN
add: ribeye \$4, pastor \$3, chicken \$3, chorizo \$3, birria \$3.50, shrimp \$4

CALIFORNIA FRIES \$11.00+
FRIES, CHEESE, PICO DE GALLO, GUACAMOLE,
CHIPOTLE CREMA, CREMA, CHOICE OF PROTEIN
add: ribeye \$4, pastor \$3, chicken \$3, chorizo \$3, birria \$3.50, shrimp \$4

CHIPS & SALSA \$3.30
ADD GUACAMOLE +\$6.05

DESSERT

TRES LECHES \$8.00
HOMEMADE TRADITIONAL MEXICAN SPONGE
CAKE, TORCHED MERINGUE TOPPING, CAJETA