

## BUZZ WITHOUT BOOZE

### EL ESPEJISMO\* \$16

THC Spirit, Hibiscus, Lemon, Herbal Oasis Nootropic Mushroom Seltzer

### HAZY DAISY\* \$12

THC Spirit, Lime, Agave, Orange

\*THC cocktails can also be made with no THC upon request.

## SNACKS

### FRUTA Y TAJIN \$7

Mixed fruit with homemade chamoy and tajin

### GOMA GOMA \$6

Gummy bears with Chamoy and tajin

### VEGAN CHICHARRONES \$10

Rice paper Chicharrones with a house made spice blend and chamoy

### CHAPULINES Y MISERIA \$10

Mexican fried crickets and peanuts with a house spice blend

## KITCHEN *feature*

### FAJITAS

Steak \$27 | Chicken \$20 | Mix \$23

Tex-Mex fajitas with onion, bell pepper, chile toreado, rice, beans, pico de gallo, guacamole, choice of flour or corn tortillas.

# PUERTO JAGUAR



## Signature Cocktails

### BANDERA BRAVA \$22

Angostura, Rye Whiskey, Lemon Juice, Macadamia Nut Orgeat, Buttermilk Clarified

### CARTOGRAPHER'S DAUGHTER \$18

Dragonfruit Infused Gin, Dry Vermouth, "Lime Juice"

### FRUTA TOMA TOMA \$17

Blanco Tequila, Chinola Passionfruit, Amaro-Nonino, Lime, Creme de Coco, Pineapple, Tiki Bitters

### KEELHAUL GARDEN \$15

Midori, Cucumber Infused Vodka, Lime, Sugarcane, Grapefruit Bitters, Carrot Dill Air

### O CORSÁRIO \$19

Cachaça, Ginger Liqueur, Dry Vermouth, Lemon, Hibiscus, Angostura

### BLACK PEARL \$10

Branca Menta, Coffee Liqueur, Mexican Coke

### PATITA NEGRA \$14

Mezcal, Cynar, Aperol, Mexican Coca-Cola Peppercorn Reduction, Lime Juice, Peychaud's

### PICCOLO \$16

White Rum, Overproof Rum, Grapefruit Oleo-Saccharum, Ancho Reyes, Ancho Reyes Verde, Celery Bitters, Angostura

### PUERTO ACAPULCO \$16

Blend of Jamaican Rums, Malört, Hellfire Tincture, Lime, Sazón Syrup

### QUATRO PUNTOS \$19

Rum Agricole, Overproof Rum, Rangpur Lime Gin, Velvet Falernum, Fernet Branca, Pineapple, Lime, Pomegranate Agave, Saline

### TRADE WINDS \$22

Coffee Bean Rested Tequila, Faccia Bruto, Pineapple Liqueur, Orange Bitters

### BOMBA! \$9

Key Lime, Lime Jello, Vodka, Licor 43

## ON DRAFT

### OG MARGARITA \$13

Cazadores, Citronge, lime, agave cadillac +\$2, purple cadillac +\$2

### SEASONAL SANGRIA \$14

Ask for today's flavor

## EYE OPENER'S

### MICHELADA ROJA \$7

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

### CUBANO \$7.00

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

### BLOODY MARIA \$12.00

El Jimador, house michelada mix, lime, tajin rim

## BOILERMAKERS

### THE LONG DAY \$12

Carta Blanca Caguama, 400 Conejos Joven

### JALISCO ASHTRAY \$9

Modelo Especial, lime, tajin, El Jimador

## SHOTS

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