

NON-ALCOHOLIC

LA NINA \$8
Grapefruit soda, fresh orange and grapefruit, tajin

VIRGIN MARGARITA \$12
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 5MG TONIC \$12

DAILY SPECIALS

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

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.

HERMANITA



Signature Cocktails

CURRYOSA \$14
Tequila blanco, curry-tamarind syrup,
lime

HONG KONG \$15
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, Jamaican rum,
huitlacoche syrup

AGUA BLANCA \$14
Cachaça, aloe vera, mint, sugar cane,
coconut milk, coconut jelly

MAL FLAN \$9
Vodka, vanilla jello, caramel

LEAGUES AND BOUNDS \$15
Tequila reposado, grilled pineapple,
basil, apple cider vinegar, lemon

CAMPO AMARGO \$15
Gin, pepino melon, dry vermouth, Velvet
Falernum, Cynar

BLAQ DAQ \$14
White rum, plum-infused floral
amaro, lime

ACEITE Y CREMA \$16
Tequila blanco, mascarpone, marsala
wine, cherry bark vanilla bitters, olive oil

CAFÉ DE CIERRE \$14
Scotch, coffee liqueur, Fernet Branca,
tobacco bitters

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 \$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 \$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.

SHOTS



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