

Noche ETERNA SPECIALS

THE NORALEE \$16

Tequila, blackberry, sage, tomato water, lime, soda

GRUMPA \$16

Whiskey, cornsilk infused maple syrup, tobacco bitters, Mexican Coke

TIO GABE \$8

Lager, Ancho Reyes, Midori

LA HEIDI \$16

Rye whiskey, lavender, burnt orange, vanilla, sweet cream

DAILY DEALS

TUESDAY: \$1 off each taco (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

SNACKS

FRUTA Y TAJIN \$7

Mixed fruit with homemade chamoy and tajin

GOMA GOMA \$6

Gummy bears with Chamoy and tajin

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 — onion, bell pepper, chile toreado, rice, beans, pico de gallo, guacamole, choice of flour/corn tortillas

DÍA DE LOS *Noche Eterna* MUERTOS



Signature Cocktails

CURRYOSA \$15

Tequila blanco, curry-tamarind syrup, Velvet Falernum, lime

MILPAZOTE \$17

Pisco, epazote, lemongrass, avocado, egg white, lime, grapefruit bitters

¡QUIERE VOLAR!* \$16

Molé washed mezcal, aged rum, Fernet Branca, banana, bitters
**contains sesame seeds*

THE WHITE LOTUS \$17

Gin, Italicus, chamoy, horchata, lemon, celery bitters

RANCHO GRANDE \$16

Fennel and tamarind infused rye whiskey, Grand Marnier, vermouth blend, pineapple, Peychaud's, Luxardo rinse

HONG KONG \$16

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

BOTANIKAI \$22

Mojo seasoned gin, dry vermouth, herbed olive oil

PARK HOPPER \$14

Coconut tequila, Anaheim pepper, Licor 43, lemon, Mexican Fanta, vanilla sweet cream

CAFETERO \$17

Mezcal, coffee amaro, Cynar, lemon, Angostura, maple air

THE BOOKBINDER \$18

Rum, Montenegro, Mexican Coke and peppercorn redux, duck fat tincture, tobacco bitters

SHOTS, SHOTS, SHOTS

A FAN OF ANANA \$9 (JELLO SHOT)

Vodka, cherry liqueur, vanilla, pineapple jello

TEQUILA: FULLY LOADED \$9

Fat washed tequila, Velvet Falernum, saline, "lime juice"

BUZZ WITHOUT BOOZE

EL ESPEJISMO \$16

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

HAZY DAISY \$12

THC Spirit, Lime, Agave, Orange

ON DRAFT

OG MARGARITA \$13

Cazadores, Citronge, lime, agave 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

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

BLOODY MARIA \$12

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

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	\$16.17
MARINATED GRILLED STEAK, 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: steak \$4.20, 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: steak \$4.20, 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	\$5.20
MARINATED GRILLED STEAK, 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	\$5.77
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, steak \$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	\$15.59
MARINATED GRILLED STEAK, 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: steak \$4.20, 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: steak \$4.20, 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	