Spanglish NYC

MEXICAN ✦ LATIN ✦ FUSION

WEEKLY SPECIALS

TACO TUESDAY

$3 EACH

CHICKEN | CARNITAS | BEEF

SERVED INDIVIDUALLY
ON HOMEMADE CORN TORTILLAS

ALL OTHER TACO OPTIONS
AVAILABLE FOR AN
ADDITIONAL CHARGE

THURSDAY

LADIES NIGHT KARAOKE



$7 MARGARITAS **$8** MOJITOS

FOR THE LADIES
ALL DAY LONG!

KARAOKE STARTS AT 7PM

FRIDAY & SATURDAY

SPANGLISH AFTER DARK



LIVE DJ
OR LIVE MUSIC
PERFORMANCES

DJ STARTS AT 9PM

HAPPY HOUR
DRINK PRICES
AFTER 10PM
UNTIL 3AM

WEEKEND

BRUNCH & BEYOND

SATURDAY & SUNDAY
12PM - 4PM

3 COURSES + 1 DRINK

$25

UNLIMITED DRINKS
+ $15 FOR 90 MIN

❤ COMPLIMENTARY CHURROS

SPANGLISH WEEKEND BRUNCH

SATURDAY & SUNDAY 12PM - 4PM

3 COURSES + 1 DRINK $25

CHOOSE ONE STARTER + ONE MAIN COURSE + ONE COCKTAIL

COMPLIMENTARY CHURROS TO FINISH

NOT AVAILABLE FOR PARTIES OF MORE THAN 10PPL

1. STARTERS — CHOOSE ONE

HOUSE SALAD
Mixed greens, tomatoes, cucumbers, house vinaigrette

ESQUITES
Mexican street corn, cotija cheese, crema, Tajín

CHICKEN EMPANADA (1 PC)
Crispy empanada with house sauce

GUACAMOLE & CHIPS
Fresh guacamole, crispy corn tortillas

2. MAIN COURSES — CHOOSE ONE

CHILAQUILES VERDES
Chicken, salsa verde, queso fresco, two eggs

WAGYU BURGER
Wagyu beef, Mexican cheese, bacon, guacamole, fries

MEXICAN OMELETTE
Chorizo, beans, pico de gallo, Oaxaca cheese, home fries

CHICKEN & WAFFLES
Crispy chicken tenders, Belgian waffles, maple syrup

HUEVOS RANCHEROS
Two eggs, corn tortillas, beans, red and green salsa

LOMO SALTADO
Choice of Chicken or Beef
Onions, tomatoes, fries & rice
+ $7 FOR SKIRT STEAK

PENNE A LA VODKA
Creamy tomato vodka sauce, Parmesan cheese, basil
+ $5 FOR GRILLED CHICKEN OR CHICKEN CUTLET

STEAK & EGGS +$8
Skirt steak, two eggs, home fries

3. COCKTAILS — CHOOSE ONE



MARGARITA
MIMOSA
BELLINI
RED SANGRIA
WHITE SANGRIA
BLOODY MARY

UNLIMITED BRUNCH COCKTAILS + $15
FOR 90 MINUTES

FROM THE MOMENT YOU RECEIVE YOUR FIRST DRINK



COMPLIMENTARY CHURROS

GOOD FOOD ✦ GREAT DRINKS ✦ AMAZING PEOPLE

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Cocktails

SIGNATURES

LA BICHOTA $16
Tequila, Passion Fruit Purée, Mango Purée, Fresh Lime, Agave, Tajín

FUE SIN QUERER QUERIENDO $16
Tanqueray Gin, St Germain, Simple Syrup, Lime Juice, Grape Juice

NO CONTABAN CON MI ASTUCIA $16
Mezcal, Pineapple, Cucumber, Jalapeño, Fresh Lime, Agave, Sweet Chile Rim

PRETTY PERO PELIGROSA $17
Tito's Vodka, Lychee, Passion Fruit Purée, Fresh Lime, Agave, Tajín Rim

CALLADITA TE VES MÁS BONITA $16
Tequila, Cucumber, Jalapeño, Cilantro, Fresh Lime, Agave, Tajín

ME PORTO BONITO $16
Tequila, Mandarin, Coconut, Fresh Lime, Agave, Coconut Rim

SPANGLISH FISH BOWLS

CORONA-RITA $42
Corona Rita on the rocks with Mexican Tamarin Candy, Gummy Bears, Tajín Rim. +$4 for frozen

SPANGLISH PARTY BOWL $45
Tequila, Passion Fruit, Mango, Pineapple, Fresh Lime, Tajín

ADD FLAVOR +$2
WATERMELON • STRAWBERRY • PEACH • MANGO • LYCHEE
PASSION FRUIT • PINEAPPLE • TAMARIND • COCONUT • HIBISCUS

MARGARITAS & CLASSICS

MADE WITH FRESH SQUEEZED LIME JUICE AND FRESH INGREDIENTS

	GLASS	PITCHER
MARGARITA	$15	$50
FROZEN MARGARITA	$16	$55
MOJITO	$14	$50
PALOMA	$15	$55
RED SANGRIA	$14	$45
WHITE SANGRIA	$14	$45

ADD FLAVOR +$2 (GLASS) / +$6 (PITCHER)
WATERMELON • STRAWBERRY • PEACH • MANGO • LYCHEE
PASSION FRUIT • PINEAPPLE • TAMARIND • COCONUT • HIBISCUS

MOCKTAILS

SIN PECADO $10
Mango Purée, Pineapple, Coconut, Fresh Lime

ESTOY JUICIOSO $10
Passion Fruit, Pineapple, Fresh Lime, Agave, Soda

DESIGNATED DRIVER $10
Strawberry Purée, Fresh Lime, Mint, Soda

WINES

	GLASS	BOTTLE
ROSÉ	$13	$50
PINOT GRIGIO	$12	$48
CHARDONNAY	$12	$48
SAUVIGNON BLANC	$13	$50
CABERNET SAUVIGNON	$13	$50
MALBEC	$13	$50

DRAFT BEER

MODELO ESPECIAL	$8
VOODOO RANGER IPA	$8
PACIFICO DRAFT	$8

BOTTLED BEER $7

CORONA • MODELO ESPECIAL
NEGRA MODELO • DOS XX • HEINEKEN
BLUE MOON • PACIFICO • VICTORIA

NON ALCOHOLIC BEER

HEINEKEN 0.0	$7
CORONA 0.0	$7

SODAS & JUICES

MEXICAN COKE	$5
JARRITOS	$4
SODA / SELTZER	$3
JUICES	$4

ALL OF OUR DRINKS ARE MADE WITH FRESH DAILY SQUEEZED LIME JUICE AND FRESH INGREDIENTS



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HAPPY HOUR

EVERY DAY 12PM - 6PM & 10PM - CLOSE

FRESH LIME. REAL PURÉES. HAPPY PRICES.

DRINKS

CLASSIC MARGARITA	$7
FROZEN MARGARITA	$8
MOJITO	$9
PALOMA	$9
RED SANGRIA	$8
WHITE SANGRIA	$8
HOUSE WINE	$8
CORONA / MODELO	$5

ADD FLAVOR +$1

WATERMELON • STRAWBERRY • PEACH • MANGO
LYCHEE • PASSION FRUIT • PINEAPPLE
TAMARIND • COCONUT • HIBISCUS

BITES

$5
- ELOTE
- CHICKEN EMPANADA (EACH)
- ESQUITE FRENCH FRIES

$7
- GUACAMOLE & CHIPS
- CHEESE QUESADILLA
- 2 CHICKEN TACOS

$9
- 6 BUFFALO CHICKEN WINGS
- MINI NACHOS CHICKEN

BOTTLE SERVICE

FOR THE TABLE. FOR THE CUMPLEAÑOS. FOR THE DESPECHO.

TEQUILA

Don Julio Blanco	$275
Don Julio Reposado	$325
Don Julio 1942	$550
Casamigos Blanco	$275
Casamigos Reposado	$325
Patrón Silver	$275

WHISKEY

Buchanan's 12	$250
Buchanan's 18	$350
Johnnie Walker Black	$325
Macallan 12	$425
Chivas 12	$275
Jack Daniels	$275
Old Parr	$275

VODKA

Tito's	$225
Grey Goose	$275
Belvedere	$275

RUM

Ron Viejo de Caldas 15 Años	$160
Bacardí	$225

MEZCAL

Ilegal	$285
400 Conejos	$235
Montelobos	$235

AGUARDIENTE

Antioqueño Azul	$175
Antioqueño Amarillo	$175

CHAMPAGNE

Moët & Chandon	$275
Moët Ice	$300
Dom Pérignon	$650

BOTTLE SERVICE INCLUDES MIXERS & TABLE SETUP
JUICES • SODA • LIMES • ICE

ALL OF OUR DRINKS ARE MADE WITH FRESH DAILY SQUEEZED LIME JUICE AND FRESH INGRIEDIENTS

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LUNCH SPECIAL

MONDAY THRU FRIDAY 12PM - 3PM

CHOOSE ONE STARTER + ONE MAIN COURSE **$25**

STARTERS

- HOUSE SALAD
- ESQUITES
- CHICKEN EMPANADA 1 PC

MAIN COURSES

CHICKEN ENCHILADAS
Rice & Beans

TACOS (2 PCS)
Choice of Chicken or Carnitas
Rice & Beans

CHICKEN BURRITO BOWL
Chicken, Rice, Beans,
Guacamole, Cotija Cheese

LOMO SALTADO
Beef, Onions, Tomatoes, Fries & Rice
+ $7 FOR SKIRT STEAK

SPICY PENNE A LA VODKA
Cream, Chipotle, Parmesan Cheese, Basil
+ $5 FOR GRILLED CHICKEN OR CHICKEN CUTLET

CHICKEN MILANESA TORTA
Avocado, Queso Fresco, Refried Beans,
Chipotle Mayo, Served with Fries



SPANGLISH BURGER LUNCH $17

MEXICAN BURGER + FRIES + CAN SODA

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STARTERS & SHAREABLES

GUACAMOLE — $16
Fresh avocado, lime, cilantro, onion, serrano.
Prepared to order. Served with corn tortilla chips & salsa.

ELOTE AL GRILL — $9
Grilled corn on the cob, chipotle mayo,
cotija cheese, Tajín.

ESQUITES — $10
Roasted corn, chipotle mayo, cotija cheese, Tajín.

MEXICAN WINGS — $16
6 wings, choice of BBQ or Buffalo sauce.
Served with ranch or blue cheese.

CHICKEN EMPANADAS — $14
3 pcs, chicken, chipotle mayo.

TORTILLA SALAD — $15
Crisp romaine lettuce, tortilla strips, sweet corn,
red onions, cherry tomatoes, black beans, queso fresco,
avocado & house avocado vinaigrette.

ADD PROTEIN:
Chicken +$5 | Skirt Steak +$20 | Shrimp (4 pcs) +$8

QUESADILLA
Cheese $14 | Chicken $17 | Carnitas $17 |
Steak $20 | Shrimp $20
Oaxaca & Monterey Jack cheese, pico de gallo,
guacamole & sour cream.

NACHOS
Cheese $15 | Chicken $18 | Carnitas $18 |
Steak $21 | Shrimp $21
Corn tortilla chips, black beans, cheese, pico de gallo,
sour cream, guacamole, jalapeños.

CEVICHE MIXTO — $19
Fish, shrimp, octopus, avocado, red onion, cucumber,
passion fruit, chile, fresh lime.

COLOMBIAN PICADA — $45
FOR 2-3
Chicharrón, chorizo, morcilla, beef, chicken, yuca fries,
tostones, maduros, arepitas.

TACOS

HOMEMADE CORN TORTILLAS ◆ SOLD INDIVIDUALLY

CHICKEN — $5
Guajillo-marinated chicken, pico de gallo, queso fresco.

CARNITAS — $5
Slow-cooked pork, cilantro, onions, salsa verde.

STEAK — $6
Grilled steak, guacamole, jalapeño.

CHICHARRÓN — $7
Crispy pork belly, avocado, cilantro, onions, salsa verde.

BAJA FISH — $7
Crispy beer-battered fish, Mexican slaw, chipotle mayo.

SHRIMP — $7
Grilled shrimp, guacamole, pickled red onions.

RIBEYE — $9
Grilled ribeye, salsa verde, avocado.

ARRACHERA — $9
Grilled skirt steak, chimichurri, jalapeño.

KOREAN SHORT RIB — $9
Braised short rib, kimchi-pineapple salsa, scallions.

MUSHROOM — $6
Sautéed mushrooms, avocado, cilantro, salsa verde.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

◆ 20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE. ◆

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MAIN COURSES

SKIRT STEAK — $39
Grilled skirt steak, roasted potatoes, avocado, rice and beans.

ADD 3 PC SHRIMP +$5

MOLCAJETE MIXTO — $44
Grilled skirt steak, grilled chicken, fried cheese, nopal, avocado, rice and beans, tostones, tomatillo sauce.

ADD 3 PC SHRIMP +$5

LOMO SALTADO — $29
Sautéed onions, tomatoes, French fries, rice.

CHOICE OF CHICKEN OR BEEF | SKIRT STEAK +$8

BIRRIA TACOS — $28
Braised short rib, melted cheese, onions, cilantro, consomé.

PENNE A LA VODKA — $22
Penne pasta, creamy chipotle vodka sauce, Parmesan, basil.

ADD GRILLED CHICKEN +$6 | CHICKEN CUTLET +$6

ENCHILADAS — $22
Three corn tortillas, melted cheese, salsa roja, crema, queso fresco, served with rice & beans.

CHOICE OF GREEN SAUCE, RED SAUCE, OR MOLE

FAJITAS — $30
Sautéed peppers & onions, served with rice & beans, guacamole, sour cream, pico de gallo, warm tortillas.

CHICKEN | BEEF | SHRIMP +$3 | SKIRT STEAK +$8

GRILLED SALMON — $35
Grilled salmon, esquites, avocado, lime.

MEXICAN BURGER — $22
Wagyu beef, melted Oaxaca cheese, avocado, jalapeños, chipotle mayo, brioche bun, French fries.

RIBEYE TAMPIQUEÑO — $44
Grilled ribeye steak with cheese enchilada, mole sauce, avocado, sautéed onions & poblano peppers, rice and beans.

BURRITOS & BOWLS

RICE, BLACK BEANS, PICO DE GALLO, CHEESE, SOUR CREAM, GUACAMOLE

CHICKEN	$16
CARNITAS	$16
BEEF	$18
SHRIMP	$20

CHOOSE BURRITO OR BOWL

PIZZAS

12 INCH

MARGHERITA — $18
Tomato sauce, fresh mozzarella, basil.

PEPPERONI — $19
Tomato sauce, mozzarella, sliced pepperoni.

BUFFALO CHICKEN — $19
Chicken, mozzarella, buffalo sauce, blue cheese dressing.

BIRRIA — $22
Braised short rib, mozzarella, onions, cilantro, adobo sauce.

ELOTE — $18
Corn, mozzarella, chipotle mayo, cotija cheese, Tajín.

SIDES

RICE & BEANS	$6	TOSTONES	$8
FRENCH FRIES	$7	SWEET PLANTAINS	$8
FRENCH FRIES ESQUITES	$12	YUCA FRIES	$8

Fries with corn, cotija cheese, chipotle mayo, Tajín.

A 3% PROCESSING FEE WILL BE CHARGED TO ALL CARD PAYMENTS.

♦ PAY WITH CASH AND RECEIVE A 3% DISCOUNT. ♦