

**Hours:**  
Mon - Thurs: 4-11  
Fri & Sat: 12-12  
Sun: 12-11



**Socials:**  
Instagram & Facebook  
@arribamidtown

| Authentic Mexican Cuisine and Unrivaed Margaritas |

## La Familia de Margaritas

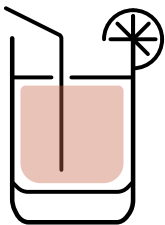
### Frozen

Refreshing frozen margarita with homemade sour mix and zesty triple sec.



**El Papá**

12 oz.  
\$11



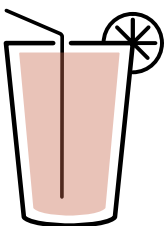
**La Tia**

16 oz.  
\$15



**La Mamá**

27 oz.  
\$23

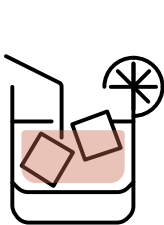


**La Abuela**

32 oz.  
\$30

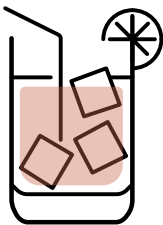
### On the Rocks

Refreshing on the rocks margarita with homemade sour mix and zesty triple sec.



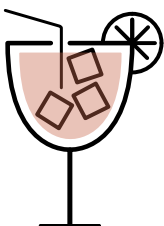
**El Papá**

12 oz.  
\$12



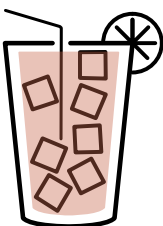
**La Tia**

16 oz.  
\$16



**La Mamá**

27 oz.  
\$24



**La Abuela**

32 oz.  
\$32

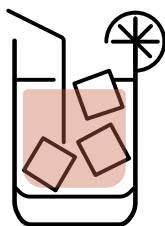
### Skinny

A delicious blend of blanco tequila, agave, and fresh lime juice



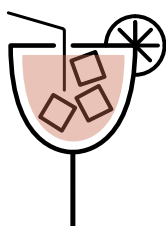
**El Papá**

12 oz.  
\$16



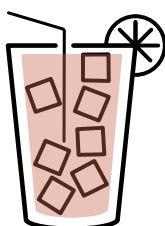
**La Tia**

16 oz.  
\$19



**La Mamá**

27 oz.  
\$29



**La Abuela**

32 oz.  
\$38

### Add a Flavor

Banana, Blood Orange, Coconut, Cranberry, Cucumber/Dill, Ginger, Guava, Hibiscus, Jalapeño, Mango, Passion Fruit, Peach, Pear, Pineapple, Pomegranate, Raspberry, Sangria Swirl, Strawberry, Tamarind, Watermelon

Papá \$1 | Tia \$1.50 | Mamá \$2 | Abuela \$3

### Upgrade Tequila

Jose Cuervo, 1800, Hornitos, Herradura, Don Julio, Patron, Espolon, Casamigos, Corazon, Teremana, Milagro

### Happy Hour

Mon - Thurs: 4-6pm

Fri: 12-6pm

\$3 off Frozen or Rocks

El Papá Margaritas

## Wine

### Red

Glass 12 | Bottle 42

Cabernet Sauvignon,  
Malbec, Merlot, Rioja

### White

Glass 12 | Bottle 42

Chardonnay, Pinot Grigio,  
Sauvignon Blanc, Rosé

### Prosecco

Single Serving Bottle 12 |  
Bottle 42

La Marca

### Sangria

Glass 12 | Pitcher 42

Red, White

## Beer

9

### IPA

Lagunitas, Sierra Nevada,  
Hazy Little Thing, Duvel

### Draft

Corona Premier, Negra  
Modelo, Modelo Especial,  
Pacífico

### Can

Corona Extra, Tecate

## Beverages

### Soda

Glass 3

Sprite, Coke, Diet Coke,  
Ginger Ale, Club Soda,  
Tonic Water

### Juice

Glass 3

Cranberry, Pineapple,  
Orange, Lemonade,  
Tomato

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## Appetizers

### Chips and Salsa

A mild to medium salsa blend

### Chips and Guacamole

Mild to medium mashed avocado with hints of tomato, onion,  
jalapeño, cilantro, and lime

### Queso Fundido

Cheese fondue with onions, tomatoes, and peppers served  
with a side of corn tortillas, with your choice of:  
*Chorizo or Mushrooms +1*

### Grilled Octopus

Served in agave-roasted red pepper and chipotle sauce with  
avocado hummus

### Elote (VG)

Corn on the cob topped with chipotle mayo, cotija cheese and  
spicy tajin

### Buffalo Wings

Served with blue cheese, celery and carrots

3 **Plátano Macho Relleno** 16

Sweet plantain filled with slow-cooked pork

11 **Bolitas De Yuca** 16

Yuca mashed croquettes with chorizo seasoned in Mexican  
spices and topped with honey chipotle sauce

15 **Flat Nachos** 🌶️ 13

Crispy corn tortilla, layered with refried beans, cheese,  
jalapeños, topped with sour cream, pico de gallo, and  
guacamole, with your choice of:

*Shredded Chicken, Beef or Pork +3*

*Grilled Chicken +5*

*Shrimp, Steak or Chorizo +6*

**Classic Quesadilla** 13

Flour tortilla filled with cheese and topped with guacamole,  
sour cream and pico de gallo with your choice of:

*Shredded Chicken, Beef or Pork +3*

*Grilled Chicken or Vegetables +4*

*Shrimp, Steak or Chorizo +6*

## Soup & Salads

### Mexican Soup

 🌶️

Hearty, authentic chicken soup with corn, cheese, avocado,  
pico de gallo and jalapeño

### Fiesta Salad

Mixed greens, freshly grilled corn on the cob, onions, cherry  
tomatoes, tossed in shallot vinaigrette; topped with queso  
fresco and sliced avocado with your choice of:

*Grilled Chicken +5*

*Grilled Shrimp +8*

10 **Taco Salad** 🌶️ 18

Crispy flour tortilla shell filled with refried beans, Spanish rice,  
cheese, sour cream, lettuce, pico de gallo, guacamole, and  
jalapeño served with your choice of:

*Vegetarian*

*Shredded Chicken, Beef or Pork +2*

*Grilled Chicken +4*

*Grilled Steak, Shrimp or Chorizo +5*

# Tacos

<b>Tacos De Pulpo</b>	15
Sautéed octopus and Mexican chorizo topped with tomatillo and avocado salsa; sprinkled with onions and cilantro	
<b>Chicken Tacos</b>	12
Savory shredded chicken, slowly cooked in achiote chipotle spices; topped with sliced avocado and chipotle cream	
<b>Tacos De Birria</b> 🌶️	15
Tender beef stew slow-cooked in beef broth with Mexican spices and chilies topped with onions, tomatillo sauce, and cilantro	
<b>Tacos De Carnitas</b>	12
Slow roasted pork topped with tomatillo avocado-jalapeño salsa, onions and cilantro	
<b>Tacos Al Pastor</b>	14
Roasted pork, marinated with Mexican spices, pineapple, and tomatillo avocado-jalapeño salsa, sprinkled with cilantro and onions	
<b>Steak Tacos</b>	14
Slow-cooked hanger pepper steak in chipotle and Mexican spices, topped with cilantro sauce	

<b>Hard Shell Tacos</b>	12
Two deep-fried folded crisp corn tortillas filled with your choice of shredded chicken, beef, or pork; topped with lettuce, cheese, and salsa roja	
<b>Tempura Shrimp Tacos</b> 🌶️	14
Shrimp beer tempura seasoned with Mexican spices, topped with a spicy carrot coleslaw and bacon flakes	
<b>Sashimi Tacos (3)</b>	17
Hard shell tortillas served with raw salmon marinated in sesame-soy sauce with avocado and wasabi mayo	
<b>Baja Shrimp Tacos</b>	13
Sautéed shrimp, bell pepper, onions, cilantro, and cheese topped with avocado mousse	
<b>Short Ribs Tacos</b>	14
Slow-cooked short ribs, marinated in Mexican spices, served with a tomatillo avocado-jalapeño salsa; topped with onions and cilantro	
<b>Fish Tacos</b>	12
Grilled tilapia seasoned with Mexican spices topped with cabbage and chile de arbol sauce	

# Entrees

<b>Our Famous California Burrito</b>	19
Large flour tortilla filled with Spanish rice, refried beans, and cheese; topped with enchilada sauce and sour cream; served with lettuce, tomato, guacamole and your choice of: <i>Vegetarian</i> <i>Shredded Chicken, Beef or Pork +2</i> <i>Grilled Chicken +3</i> <i>Grilled Steak +4</i> <i>Grilled Shrimp +5</i>	
<b>Mama Burrito (VG)</b>	20
Sundried tomato flour tortilla filled with spinach, mushrooms, Spanish rice, refried beans, cheese; topped with enchilada sauce and sour cream; served with guacamole, pico de gallo, and lettuce	
<b>Classic Enchiladas</b> 🌶️	18
Two corn tortillas topped with melted cheese and ranchera sauce, served with Spanish rice and refried beans, filled with your choice of: <i>Bean and Cheese (VG)</i> <i>Shredded Chicken, Beef, or Pork +2</i>	
<b>Enchiladas Suizas</b>	20
Two corn tortillas topped with a green pepper cream sauce, melted cheese, and sour cream; served with Spanish rice and refried beans; with your choice of: <i>Shredded Chicken, Beef, or Pork</i> <i>Mushroom +1</i> <i>Grilled Shrimp +4</i>	
<b>Enchiladas Mole (N)</b>	22
Two corn tortillas baked in a rich, authentic mole sauce, served with Spanish rice and refried beans, with your choice of: <i>Cheese or Shredded Chicken</i>	
<b>Seafood Enchiladas Verdes</b> 🌶️	27
Two corn tortillas filled with crab, shrimp, and jack cheese; topped with a tomatillo cream sauce and served with white rice	

<b>Fajitas</b>	20
Sizzling onion and pepper served with guacamole, cheese, refried beans, lettuce, pico de gallo and sour cream, with four flour tortillas and your choice of: <i>Vegetables</i> <i>Grilled Chicken +2</i> <i>Grilled Steak +4</i> <i>Grilled Shrimp +5</i>	
<b>Chimichanga</b>	18
Crispy flour tortilla burrito topped with pico de gallo; served with a side of Spanish rice, refried beans, and ranchera sauce, with your choice of: <i>Vegetarian</i> <i>Shredded Chicken, Beef or Pork +2</i> <i>Grilled Shrimp +5</i>	
<b>Crepa De Camarones</b>	25
Two flour tortilla crepes with sautéed shrimp, cheese, and a chillies-cream sauce; served with white rice	
<b>Chicken Alambre</b>	23
Grilled chicken skewers with onion, tomato, and red pepper, topped with chimichurri, served with white rice and black beans	
<b>Shrimp Alambre</b>	26
Grilled shrimp skewers with onion, tomato, and red pepper; served with tomatillo sauce, chipotle sauce and white rice	
<b>Chicken With Spinach</b>	23
Grilled chicken breast stuffed with sautéed spinach and melted cheese; served with white rice, carrots and broccoli	
<b>Grilled Vegetable Platter (VG)</b>	21
Grilled zucchini, yellow squash, asparagus and mushrooms; topped with a cilantro jalapeño dressing; served with avocado hummus and slices of fresh avocado	

Continue scrolling for the remainder of the menu

## Chef’s Favorites

<b>Carne Asada</b>	34	<b>Salmon Relleno A La Mexicana</b>	29
Grilled skirt steak marinated with Mexican spices, served with white rice, and black beans; topped with a red wine reduction sauce and chimichurri		Grilled salmon stuffed with crab, topped with sautéed fresh garlic, onions, tomatoes, jalapeño and tomato sauce; served with cilantro rice	
<b>Pechuga Asada</b>	23	<b>Yuca Crusted Salmon</b>	25
Grilled chicken breast marinated in Mexican spices, served with Spanish rice, refried beans; topped with a tomatillo chile de arbol cream sauce		Grilled salmon, served with sautéed spinach, asparagus, onions and tomatoes over an avocado mousse	
<b>Quinoa Crusted Salmon</b>	25	<b>Pollo Al Mole (N)</b>	24
Grilled salmon on top of a hibiscus chipotle sauce and avocado hummus		Chicken breast sautéed in an authentic mole sauce; served with Spanish rice, refried beans and two flour tortillas	

## Desserts

<b>Tres Leches</b>	12
Velvety sponge cake soaked in three milks, topped with passionfruit moose and guava glaze	
<b>Churros</b>	10
Four hot golden churros, filled with bavarian cream, dusted with cinnamon sugar, and served with chocolate and caramel dipping sauce	
<b>Helado Frito</b>	10
Deep-fried vanilla ice cream, served within a deep-fried flour tortilla shell and topped with whipped cream	
<b>Coconut Flan</b>	9
A velvety custard infused with tropical coconut milk, crowned with caramelized perfection	
<b>Chocolate Souffle</b>	10
A decadent souffle with a rich, molten center and a delicate, fluffy exterior.	

## Sides (VG)

<b>Spanish, Cilantro, or White Rice</b>	4
<b>Refried or Black Beans</b>	4
<b>Side Salad</b>	6
<b>Maduros Fritos</b>	6
<b>Steamed Vegetables or Asparagus</b>	6
<b>Avocado Hummus and Chips</b>	9
<b>Chopped or Pickled Jalapenos</b> 🌶️	2
<b>Corn or Flour Tortilla</b>	3

Please advise us of any food allergies.  
(VG): Vegetarian    (N): Nuts    🌶️: Spicy

Join us for Brunch: Sat & Sun 12-4

## Brunch

<b>Yucatan Eggs Benedict</b>	19	<b>Arriba Huevos Rancheros</b>	19
Two poached eggs over yuca hash browns, topped with Arriba's chipotle hollandaise sauce: <i>Vegetarian</i> <i>Chorizo +2</i> <i>Grilled Shrimp +3</i>		Flour tortilla filled with refried beans and cheese, served with tomatillo sauce and two eggs made in the style of your preference, topped with sour cream, guacamole, pico de gallo and queso fresco.	
<b>Breakfast Burrito</b>	19	<b>Arriba Omelette</b>	19
Flour tortilla filled with scrambled eggs, Mexican chorizo, Monterey jack cheese, onions, topped with ranchera sauce, guacamole, pico de gallo and sour cream served with your choice of: <i>Rice and Beans or Home Fries</i>		Filled with Monterey jack cheese, onions, spinach and mushroom, topped with salsa ranchera, served with your choice of: <i>Rice and Beans or Home Fries</i>	
<b>Churrasco Chilaquiles and Eggs</b>	24	<b>French Toast</b>	18
Grilled skirt steak topped with chimichurri, served with crispy corn tortillas, smothered in salsa ranchera and two eggs made in the style of your preference.		Brioche bread dipped in tres leches and chocolate powder egg base, topped with caramelized fresh fruit, served with dulce de leche.	
<b>Steak and Eggs</b>	24	Please advise us of any food allergies. (VG): Vegetarian    (N): Nuts    🌶️: Spicy	
Grilled skirt steak topped with chimichurri, served with two eggs made in the style of your preference, along with your choice of: <i>Rice and Beans or Home Fries</i>		Join us for Brunch: Sat & Sun 12-4	

## Brunch Drinks

Mimosa	8
Bloody Maria	8
Bloody Mary	8
Aperol Spritz	10
Coffee or Hot Tea	3