

MONDAY -
FRIDAY

TZUCO

HAPPY HOUR

4:00 PM-5:30PM
@tzucochicago

BEBIDAS 10



TZUCO MARGARITA

Cuervo Tradicional tequila, Cointreau
liqueur, cucumber, St. Germain, lime juice.

MEXICAN NEGRONI

Campari, fat-washed Illegal Mezcal joven,
sweet pink-peppercorn-infused vermouth.



CARAJILLO

Espresso, Licor 43

VINOS 12

MONTE XANIC

Red, White, or Rosé



CERVEZAS 5

PACÍFICO

MODELO ESPECIAL

VICTORIA

AVAILABLE AT THE
BAR AREA ONLY

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ANTOJITOS

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10

* TUNA TOSTADA

Diced tuna, chipotle aioli, chives, crispy corn tortilla and avocado.

GUACAMOLE

Creamy avocado, pico de gallo, lime juice, Huitzuc cheese, and tortilla chips

COCHINITA TOSTADA

Fried corn tortilla, cochinita pibil, black bean purée and habanero pickled onions.

12

RIBEYE TACO

Thinly sliced Ribeye, green and morita salsa, molcajete-marinated grilled onions, chihuahua cheese crust, handmade corn tortilla.

14

CHICHARRÓN DE PULPO

Lime tempura octopus and smoked morita aioli.

ESQUITES

Fresh corn esquites, epazote aioli, queso fresco, tajín, and lime.

16

ROASTED HAMACHI COLLARS

Slow baked hamachi jaws, lime/honey BBQ sauce, sesame seeds, sunflower seeds and creamy coleslaw.

AVAILABLE AT THE BAR AREA ONLY

* Raw or undercooked items may increase the risk of foodborne illness, especially for those with certain medical conditions. Inform your server about any food allergies before ordering. A 3.5% surcharge is added to all checks to offset rising costs, but can be removed upon request.
 These items are vegetarian.

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