

MONDAY-  
FRIDAY

TZUCO

4:00 PM-5:30PM

# HAPPY HOUR

## BEBIDAS

-10-

### TZUCO MARGARITA

Cuervo Tradicional tequila, Cointreau orange-flavored liqueur, cucumber, elderflower, liqueur, lime juice.



### MEXICAN NEGRONI

Campari, fat-washed mezcal, sweet pink-peppercorn-infused vermouth.



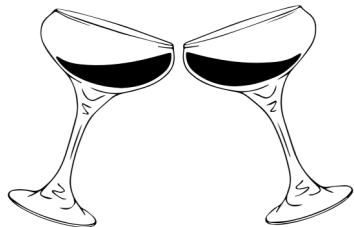
### CARAJILLO

## VINOS

-12-

### MONTE XANIC

Red, White, or Rosé



## CERVEZAS

-5-

PACÍFICO

MODELO ESPECIAL

VICTORIA

AVAILABLE AT THE  
BAR AREA ONLY

@tzucochicago

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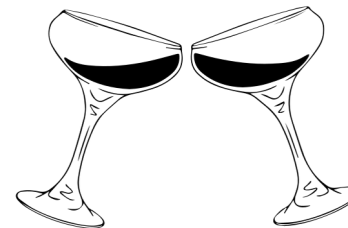
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# ANTOJITOS

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## TUNA TOSTADA\*

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

## GUACAMOLE

Creamy avocado, pico de gallo, lime juice, Huitzuco 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, served on a handmade corn tortilla.

- 14 -

## CHICHARRÓN DE PULPO

Lime tempura octopus and smoked morita aioli.

- 16 -

## ROASTED HAMACHI COLLARS

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

- 14 -

## ESQUITES

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

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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