

EL TECHO

ANTOJITOS TACOS

SNACKS & BITES

Chicharrón \$7.00
crispy fried pork rinds, tajín, salsa verde

Guacamole \$16.00
served with totopos

Chips and Salsa \$8.00
salsa tatemada served with totopos

Shrimp Cóctel \$18.00
chilled shrimp, pico de gallo,
salsa picante, avocado, saltines

Flautas \$8.00
crispy potato and cheese tacos, crema,
serrano salsa

Quesadilla \$12.00
flour tortilla, chorizo rojo, jalapeño,
queso chihuahua, fresh mozzarella

All of the Salsas \$9.50
verde, tatemada, chipotle, árbol,
carrot-habanero, lime crema, totopos

ADDITIONAL SALSAS each \$1.50
ADDITIONAL TOTOPOS (CHIPS) \$2.00

PALETAS

FROZEN POPSICLES

Flan & Caramel \$6.00
with sea salt cookie crumbs

Chocolate & Banana \$6.00
with crunchy chocolate pieces

Mango & Chamoy \$6.00
with passionfruit and ginger

Strawberries & Cream \$6.00
with toasted cookie crumble

ON HOUSE MADE CORN TORTILLAS

Brisket \$8.00
braised beef, serrano-poblano salsa,
onion, cilantro

Coliflor \$6.00
crispy cauliflower, salsa macha mayo,
avocado salsa verde, cabbage slaw

Al Pastor \$6.00
grilled pork, pineapple, onion,
cilantro, salsa verde, salsa de árbol

Camarón \$6.00
beer battered shrimp, chintestle mayo,
avocado salsa verde, cabbage slaw

Carnitas \$6.00
braised pork, guacamole, onion,
cilantro, salsa verde, chicharrón

Pollo Milanesa \$6.00
chicken cutlet, pickled onion,
pinto beans, guacamole, salsa arbol

REFRESCOS

ZERO PROOF DRINKS

Jamaica - Hibiscus Tea \$6.00

Limonada - NA Margarita \$8.00

Mangonada - Ginger Agave \$8.00

Mexican Coke & Sprite \$7.00

Jarritos - Mandarin, Pineapple \$7.00

Mineragua - Sparkling Water \$5.00

Squirt - Mexican Citrus Soda \$7.00

091826

There is a 3% service charge added to every
check that goes directly to the kitchen team

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with toasted cookie crumble

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CÓCTELES

MEZCAL MARGARITA \$15
banhez ensamble, combier, j.m shrubb,
lime, amber agave nectar, cucumber

TEQUILA MARGARITA \$13
libélula joven, combier, j.m shrubb,
lime, amber agave nectar
+\$1 *make it spicy!* | +\$3 *add a flavor!*

PALOMA \$14
libélula joven, pamplemousse liqueur,
lime, pink grapefruit soda

MANGO MANGO \$14
pa'lante rum, lime,
ginger-agave syrup, tajín rim

SPRITZ \$14
hibiscus & lavender infused aperitivo,
cava sparkling wine, orange wedge

AGAVES 1oz. 2oz.

OLMECA ALTOS TEQUILA
Plata \$7 \$14
Reposado \$8 \$16
Añejo \$9 \$18

OCHO TEQUILA
Blanco \$11 \$21
Reposado \$12 \$23

MIJENTA TEQUILA
Blanco \$11 \$21
Reposado \$13 \$25
Añejo \$22 \$42

EL TESORO TEQUILA
Blanco \$12 \$23
Reposado \$14 \$27
Añejo \$16 \$31

MEZCALES DE LA CASA
Vago \$10 \$19
Noble Coyote \$18 \$35
Del Maguey \$15 \$29
Erstwhile \$14 \$27
Banhez \$13 \$25

FROZEN

PIÑA COLADA \$17
uruapan charanda rum, j.m shrubb,
coconut, guanabana liqueur, piña, lime

RANCH WATER \$16
altos blanco, fresh lime juice,
oaxacan sea salt, mineragua

MEZCAL NEGRONI \$15
banhez espadín, campari,
cocchi vermouht di torino

TIKI TIKI \$16
knob creek bourbon, rum, campari,
pineapple cordial, lemon

CANTARITOS

olmea altos tequilas, secret citrus juices,
squirr mexican soda, oaxacan sea salt

SERVED IN A TRADITIONAL CLAY BARRO
\$22 *serves 1-2*
\$37 *serves 3-4*

CERVEZAS

Negra Modelo 16 oz. DRAFT \$7
Modelo Especial 16 oz. DRAFT \$7
Corona Familiar 32 oz. BOTTLE \$13
Corona Extra 12 oz. CAN \$6
Corona Light 12 oz. CAN \$6
Topo Chico 12 oz. HARD SELTZER \$7
Tecate 12 oz. CAN \$5
Athletic Brewing 12 oz. NA CERVEZA \$7
Stone Buenaveza 12 oz. LIME LAGER \$6
2SP Up & Out 12 oz. HAZY IPA \$7

+\$2 *make it a michelada!*

VINOS GLASS BOTTLE

Red \$14 \$64
White \$13 \$59
Rosé \$14 \$64
Sparkling \$12 \$54

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All of the Salsas	\$9.50
verde, tatemada, chipotle, árbol, carrot-habanero, lime crema, totopos	
ADDITIONAL SALSAS	each \$1.50
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PALETAS

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<i>with sea salt cookie crumbs</i>	
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<i>with crunchy chocolate pieces</i>	
Mango & Chamoy	\$6.00
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TACOS

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Coliflor	\$6.00
crispy cauliflower, salsa macha mayo, avocado salsa verde, cabbage slaw	
Al Pastor	\$6.00
grilled pork, pineapple, onion, cilantro, salsa verde, salsa de árbol	
Camarón	\$6.00
beer battered shrimp, chintestle mayo, avocado salsa verde, cabbage slaw	
Carnitas	\$6.00
braised pork, guacamole, onion, cilantro, salsa verde, chicharrón	
Pollo Milanese	\$6.00
chicken cutlet, pickled onion, pinto beans, guacamole, salsa arbol	

REFRESCOS

ZERO PROOF DRINKS

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+\$1 <i>make it spicy!</i> +\$3 <i>add a flavor!</i>	
PALOMA	\$14
libélula joven, pamplemousse liqueur, lime, pink grapefruit soda	
MANGO MANGO	\$14
pa'lante white rum, lime, ginger-agave syrup, tajín rim	
CANTARITO	\$19
olmeca altos tequilas, secret citrus juices, squirt mexican soda, oaxacan sea salt	

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Negra Modelo 16 oz. DRAFT	\$7
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2SP Up & Out 12 oz. HAZY IPA	\$7
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VINOS

	GLASS	BOTTLE
Red	\$14	\$64
White	\$13	\$59
Rosé	\$14	\$64
Sparkling	\$12	\$54

PIÑA COLADA - FROZEN	\$17
uruapan charanda rum, j.m shrubb, coconut, guanabana liqueur, piña, lime	

RANCH WATER	\$16
altos blanco, fresh lime juice, oaxacan sea salt, mineragua	

SPRITZ	\$14
hibiscus & lavender infused aperitivo, cava sparkling wine, orange wedge	

MEZCAL NEGRONI	\$15
banhez espadín, campari, cocchi vermouh di torino	

TIKI TIKI	\$16
knob creek bourbon, rum, campari, pineapple cordial, lemon	

AGAVES

1oz. 2oz.

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Plata	\$7	\$14
Reposado	\$8	\$16
Añejo	\$9	\$18

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Reposado	\$12	\$23

MIJENTA TEQUILA		
Blanco	\$11	\$21
Reposado	\$13	\$25
Añejo	\$22	\$42

EL TESORO TEQUILA		
Blanco	\$12	\$23
Reposado	\$14	\$27
Añejo	\$16	\$31

MEZCALES DE LA CASA		
Vago	\$10	\$19
Noble Coyote	\$18	\$35
Del Maguey	\$15	\$29
Erstwhile	\$14	\$27
Banhez	\$13	\$25

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