

EL TECHO

ANTOJITOS TACOS

SNACKS & BITES

ON HOUSE MADE CORN TORTILLAS

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

Guacamole \$16.00
served with totopos

Salsa Tatemada \$8.00
served with totopos

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

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

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

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

REFRESCOS

ZERO PROOF DRINKS

Jamaica - Hibiscus Tea \$5.00

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

070726

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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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

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Mineragua - Sparkling Water \$5.00

Squirt - Mexican Citrus Soda \$7.00

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
el tesoro blanco, 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,
squirt 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

CÓCTELES

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

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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

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squirt mexican soda, oaxacan sea salt

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