

# STARTERS

## CHIPS AND SALSA

tortilla chips with red and green salsas \$8

## GUACAMOLE

with house-made tortilla chips \$14

## SMOKED QUESO DIP

with grilled corn and green chiles, served with tortilla chips \$10

## CRISPY ROLLED TACOS

spicy pulled chicken, cheese, bacon and dipping sauces \$11

## JALAPEÑO POPPERS

jalapeño and cheese croquettes served with buttermilk ranch \$11

## ESQUITES

grilled corn off the cob, cotija cheese, lime mayo, chile powder, sour cream, cilantro \$10

## CRISPY BRUSSELS SPROUTS

peanut-chile salsa, cotija cheese, radishes \$9

## NACHOS

guacamole, roasted corn, black beans, cheese sauce, jalapeños, pico de gallo, sour cream \$13

..... *Add* .....  
chicken, steak, pork or gringo beef +\$5

# SALADS

## UNION STREET

romaine, roasted corn, goat cheese, avocado, tomatoes, cucumber, radishes, sesame seeds, sherry vinaigrette \$13

## TOSTADA SALAD

romaine, avocado, jack cheese, roasted tomato salsa, black beans, tomatoes, roasted corn, pickled serrano chiles, tortilla strips, cilantro-lime vinaigrette \$13

..... *Add* .....

chicken or fish +\$5  
shrimp or steak\* +\$6

# TACOS

## CHIPOTLE PORK

slow-cooked chipotle pork, pickled red onions, pico de gallo, sour cream, corn tortillas \$5.5

## CARNE ASADA

marinated grilled steak, jalapeño crema, crispy tortilla strips, corn tortillas \$6

## FRIED CHICKEN

fried chicken, bacon, avocado, pickled serrano chiles, pico de gallo, chipotle buttermilk sauce, flour tortilla \$6.5

## POLLO ASADO

marinated grilled chicken, pico de gallo, sour cream, corn tortillas \$5.5

## BAJA FISH

beer battered fish, spicy slaw, mango salsa, our special sauce, corn tortillas \$6.5

## SHRIMP

grilled shrimp, black bean & corn salsa, creamy slaw, chipotle vinaigrette, flour tortilla \$6.5

## BLACK BEAN

guacamole, pico de gallo, cotija cheese, our special sauce, corn tortillas \$5

## GROUND BEET (*vegan*)

tempeh, roasted beets, lettuce, pico de gallo, cashew cream, crispy corn tortilla \$6

## GRINGO

ancho-cumin ground beef, lettuce, jack & cheddar cheese, sour cream, pico de gallo, crispy corn tortilla \$5

*Make Any Taco* **NACHO STYLE** +\$1.5

double wrapped crispy corn and soft flour tortilla, cheese sauce, jalapeños

*Make It A Platter*

add rice & beans to any taco

+\$5

*Greetings*  
FROM

# calexico

# BURRITOS AND BOWLS

served in a warm flour tortilla or bowl with rice (*mexican or brown*), and beans (*black or refried*)

## CHIPOTLE PORK

slow-cooked chipotle pork, pico de gallo, pickled red onions, cheese, sour cream \$12

## BAJA FISH

beer battered fish, spicy slaw, mango salsa, our special sauce \$13

## SHRIMP

grilled shrimp, black bean & corn salsa, creamy slaw, chipotle vinaigrette \$13

## BEAN

black or refried pinto beans, guacamole, pico de gallo, cotija cheese, our special sauce \$11.5

## CARNE ASADA

marinated grilled steak, jalapeño crema, crispy corn tortilla strips, cheese \$13

## CALI BURRITO

carne asada, chile-cilantro fries, black beans, guacamole, pico de gallo, cheese, sour cream \$14

## POLLO ASADO

grilled chicken, pico de gallo, cheese, sour cream \$12

## FRIED CHICKEN

fried chicken, bacon, avocado, pico de gallo, cotija cheese, chipotle buttermilk sauce \$13

## GROUND BEET (*vegan*)

tempeh, roasted beets, pico de gallo, cashew cream \$13

..... *Add* .....

guacamole +\$4  
sour cream +\$1  
our special sauce +\$1  
jalapeños +\$1  
cashew cream +\$1.5

*Wet Burritos*

top any burrito with red or green enchilada sauce, melted jack cheese & sour cream

+\$4

\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Some items may contain nuts. Please let us know if you have any food sensitivities.

# ENCHILADAS

two enchiladas with rice & beans

## CHICKEN

slow-cooked chicken, bacon and jalapeños with cheese & sour cream in red chile sauce \$15

## VEGETABLE

grilled corn, squash, onions, and leeks with cheese & sour cream in green tomatillo sauce \$15

# FAJITAS

## CHICKEN \$16

## STEAK\* \$18

## SHRIMP \$18

- with sautéed peppers & onions,
- sour cream, guacamole, jalapeño jam & flour tortillas.
- Served with a side of rice & beans

## SURF & TURF

Shrimp with chicken or steak\* \$23

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# ROLLED QUESADILLAS

a toasted flour tortilla with jack & cheddar cheese served with our special sauce and sour cream on the side

## CHEESE

oaxacan, cheddar, jack \$10

## VEGETABLE

peppers, onions, corn \$11

## POLLO ASADO

grilled chicken \$12

## GRINGO

ancho-cumin ground beef \$12

## CHIPOTLE PORK

slow-cooked pork, pickled red onions \$12

## MUSHROOM

mushrooms, huitlacoche, caramelized onions \$11

## CARNE ASADA

grilled steak, caramelized onions \$12

## BLACK BEAN

seasoned black beans \$11

# SIDES

**BEANS WITH COTIJA CHEESE & PICO DE GALLO**  
black or refried beans \$5

**RICE WITH PICO DE GALLO**  
mexican or brown rice \$5

**HOUSE-MADE TORTILLA CHIPS** \$4

**CHILE-CILANTRO FRIES** \$6



Happy Hour

2 - for - 1  
DRAFTS, WELL DRINKS &  
HOUSE (ROCKS) MARGARITAS  
per person

MONDAY - FRIDAY  
4PM TO 6PM

# BOTTLES AND CANS

TECATE  
ABV 4.5% \$6

MODELO ESPECIAL  
ABV 4.4% \$6

CORONA  
ABV 4.6% \$7

CORONA LIGHT  
ABV 4.0% \$7

BLUE POINT  
TOASTED LAGER  
ABV 5.6% \$7

FIVE BOROUGHS IPA  
ABV 6.8% \$9

TOPO CHICO EXOTIC PINEAPPLE  
HARD SELTZER  
ABV 4.7% \$7

## DRAFT

served in pints & pitchers

CALEXICO LAGER ABV 4.4%  
founders brewery, michigan \$7/\$25

PACIFICO ABV 4.5%  
mazatlán \$7/\$25

NEGRA MODELO ABV 5.4%  
mexico city \$7/\$25

SWEET ACTION ABV 5.2%  
six point brewery, brooklyn \$7/\$25

BENGALI TIGER IPA ABV 6.4%  
six point brewery, brooklyn \$7/\$25

STELLA ARTOIS ABV 5.2%  
belgium \$7/\$25



# MARGARITAS

### TRADITIONAL

tequila, house-made sour \$12  
*rocks or frozen*

### STRAWBERRY

tequila, house-made sour, strawberry \$13  
*rocks or frozen*

### MANGO

tequila, house-made sour, mango \$13  
*rocks or frozen*

### TRADITIONAL MARGARITA PITCHER

*rocks only* \$40

Add strawberry or mango +\$6

### CADILLAC

casamigos repo, grand marnier, cointreau \$16  
*something special*

### JALAPEÑO MINT

jalapeño-infused tequila, muddled mint \$13  
*the Calexico standard*

### CHIPOTLE PASSIONFRUIT

tequila, chipotle, passionfruit \$13  
*a little heat & a little sweet*

### SKINNY

tequila, lime, orange juice \$13  
*light on sugar, heavy on flavor*

# COCKTAILS

### THE PALOMA

tequila, fresh grapefruit \$12  
*Mexico's margarita*

### TITO THE MULE

tito's vodka, lime, ginger \$12  
*fancy copper cups & all....*

### PEPINO MOJITO

cucumber-infused rum, mint, lime \$13  
*minty fresh*

### PIÑA CALEXICO

rum, pineapple-infused tequila \$13  
*palm trees & coconuts*

### MEZCAL NEGRONI

mezcal, campari, carpono antica \$14  
*for the sophisticated palate*



# SOFT DRINKS

FRESH MINT  
LEMONADE \$3

FRESH BREWED  
ICED TEA \$3

STRAWBERRY  
BASIL  
LEMONADE \$5

ARNOLD PALMER \$3

GRADY'S COLD  
BREW COFFEE \$5

## MICHELADAS

### Numero Uno

modelo especial, cholula  
hot sauce, fresh lime,  
ancho chile salted rim  
\$8

### Numero Dos

pacifico, maggi,  
worcestershire, valentina  
& yucateco green hot sauce  
\$8

# SODA

JARRITOS SODAS  
assorted flavors \$4

ABITA ROOT BEER  
craft root beer from  
new orleans \$4

MEXICAN COKE  
with pure cane sugar \$4

FOUNTAIN SODAS  
coke, diet coke, ginger  
ale, sprite \$3



# WINE

All of our wines are from the Francis  
Ford Coppola Winery

PINOT NOIR \$10

ROSÉ \$10

SAUVIGNON BLANC \$10

SOFIA BLANC DE BLANCS \$8

SANGRIA  
*white or red*  
wine, brandy, fresh fruit  
\$10