

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

Beer & A Shot
 tecate & pueblo viejo tequila
 \$9

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, worchestershire, valentina & yucateco green hot sauce \$8

SODA

JARRITOS SODAS
 assorted flavors \$4

MEXICAN COKE
 with pure cane sugar \$4

ABITA ROOT BEER
 craft root beer from new orleans \$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

