

BEBIDAS TRADICIONALES

MARGARITA CLASICA* - Libelula Tequila, Triple Sec, Fresh Lime	15/50
MARGARITA DE MERCADO* - Margarita with Seasonal Ingredients	16/55
MARGARITA DE MEZCAL* - Banhez Mezcal, Triple Sec, Fresh Lime	15/65
SOME LIKE IT HOT* Libelula Tequila, Jalapeno, Cucumber, Lime, Agave	15/65
ABUELITAS TONIC Banhez Mezcal, Aperol, Grapefruit, Falernum	15
SANGRIA* - Pinot Noir, Rum, Agave Triple Sec, Seasonal Fruit	12/50
PALOMA* - Libelula Tequila, Lime, Mexican Squirt Soda	13/50
MICHELADA CLASICA - Lime, Valentina, House Spices, Chili-Salt Rim, Beer	12
NEGRONI MEXICANA Banhez Mezcal, Aperol, Ancho Reyes, Chocolate Bitters	16
SMOKING GUN Banhez Mezcal, Pineapple, Lime, Serrano, Cilantro	16

*DENOTES AVAILABLE AS A PITCHER

COCTELES DE PULQUE

MANGO* Libelula Tequila, Pulque, Mango, Lime, Agave, Ginger	15/65
TIJUANA FLASHBACK* Pulque, Banhez Mezcal, Tomatillo, Cilantro, Habanero, Lime	15/70
PULQUE CLASICO* - Naturally Fermented Agave Juice	8/50
PULQUE DE MERCADO - Libelula Tequila Pulque, seasonal flavoring	15/50

VINO

RED		WHITE	
PAVO REAL TINTO 2012 <i>Grenache</i>	10/35	PAVO REAL BLANCO 2012 <i>Sauvignon/Chenin Blanc</i>	10/35
L.A.CETTO <i>Cabernet Sauvignon</i>	12/40	L.A.CETTO <i>Chardonnay</i>	12/40
ROSE		SPARKLING	
PIGOUDET (France) <i>premiere</i>	13/50	L.A.CETTO CAVA <i>Sparkling Brut NV</i>	15/45
OSTATU (SPAIN) <i>rioja</i>	13/50		

CERVEZA

NEGRA MODELO	8	MODELLO ESPECIAL	8
PACIFICO	8	CORONA	8
DOS EQUIS LAGER	8	BOCANEGRA BUNDEL	8
BOCANEGRA PILSNER	8	MONOPOLIO CAN	6 dressed +1

VIRGIN

SODAS 5

Mexican Squirt
Mexican Coca Cola
Mexican Sprite
Diet Coke
Club Soda

HAPPY HOUR

TUESDAY ALL NIGHT! WED & THUR 5pm - 8pm, FRI 5pm - 6pm

TACOS (1 per order)	4	MARGARITA CLASICA*	10/40
GORDITAS	8	BEERS	6
QUESO FUNDIDO	10	PAVO REAL WHITE WINE	6
ACOMPANAMIENTOS	6	PAVO REAL RED WINE	6
BAD HOMBRES	32	MICHELADA CLASICA	8
ELCHAPO	64	SANGRIA*	8/35



@PULQUERIANYC



PULQUERIA

EXECUTIVE CHEF

DARWIN GUZMAN

PLATOS PRIMEROS

GUACAMOLE CLASICO - Avocado, Lime, Jalapeno, Cilantro 14

GUACAMOLE DEL MERCADO - Guacamole Classico, Market Ingredients 15

TOSTADAS de ATUN - Tuna Crudo, Avocado, Chipotle Aioli, Lime, Pickled Onion, House-Made Crispy Tortilla 16

ENSALADA de CASA - Mixed Greens, Cherry Tomato, Avocado, Toasted Almonds, Balsamic Citrus 15

QUESO FUNDIDO - Monterey Jack, traditionally fired on the skillet 14
Add Chorizo + 4

GORDITAS - Iceberg Lettuce, Salsa Borracha, Queso Fresco
Choose Chorizo OR Mushroom OR Chicken 12

MARKET CEVICHE - Daily Market Ceviche, Chef's Preparation, House Made Plantain Chips 16

EMPANADAS - Chicken OR Mushroom with housemade 'special sauce' 10

PLATOS FUERTES

POLLO - Grilled Organic Half Chicken, Mole Poblano, corn, cherry tomatoes, pickled jalapeno, with mashed yuca 25

ENCHILADAS DUELISTAS - Choose one OR one of each: 22

Verde - Roasted Chicken, Green Tomatillo, Queso Monterrey, Poblano, Crema

Rojo - Braised Beef, Guajillo Salsa, Queso Monterrey, Poblano, Crema

*vegetarian option available

CARNITAS PLATTER - Roasted Pork Shoulder with Roasted Zucchini, Corn, Peppers and Chipotle Roasted Tomatillo Salsa 25

SALMON - Grilled, with Corn Chipotle Sauce, Avocado rodajas Salsa 22

CARNE ASADA - Grilled 12oz New York Strip, mashed potato, with gratinado black truffle red wine chipotle sauce 30

TACOS

COLACHE - Cremini Mushroom, Squash, Monterey Jack, Corn, Pulque Salsa 16

GRINGAS - Citrus-Chilli Chicken, Pico de Gallo, Avocado, Crema Fresca, Queso Blanco, Flour Tortilla 16

BARBACOA - Braised Shredded Beef, Guajillo, Cilantro, Red Onion, Secret Sauce, Corn Tortilla 16

CAMARONES - Choose Grilled OR Baja Style: Gulf Shrimp, Avocado Crema, Habanero & Mango Salsa, Flour Tortilla 18

CARNE ASADA - NY Strip Steak, Rajitas, Chimmichurri, Salsa Cruda, Corn Tortilla 18

PESCADO - Choose Grilled OR Baja Style: Market Fish, Pickled Onion, Red Cabbage, Citrus Crema, Corn Tortilla 18

CAULIFLOWER - Choose Grilled OR Baja Style: Braised Cauliflower, Guajillo Salsa, Corn 16

CARNITAS - Tecate Braised Pork Shoulder, Onions, Cilantro, Salsa Verde, Corn Tortilla 16

FIESTA DEL TACOS

BAD HOMBRES - One of Every Taco (8 tacos) 49

EL CHAPO - Two of Every Taco (16 tacos) 85

ACOMPANAMIENTOS

\$8

Esquites

Yuca Frita

Rice & Beans

Mashed Potato

Brussel Sprouts