

BEBIDAS TRADICIONALES

MARGARITA CLASICA* - Pulqueria Tequila, Cointreau, Fresh Lime	15/50
MARGARITA DE MERCADO* - Our Classic Margarita with Seasonal Ingredients	16/55
MARGARITA DE MEZCAL* - Vida Mezcal, Cointreau, Fresh Lime	15/65
PULQUE CLASICO* - Naturally Fermented Agave Juice	8/50
SANGRIA* - Garnacha Rose, Peach & Sencha Tea Syrup, Lemon, Seasonal Fruit	12/50
PALOMA* - Pulqueria Tequila, Lime, Mexican Squirt Soda	13/50
MICHELADA CLASICA - Lime, Valentina, House Spices, Chili-Salt Rim, Beer	12
MICHELADA FUERTE - The Classic Michelada with a shot of Mezcal	15

COCTELES DE PULQUE

LANCASTRIA* - Vodka, Pulque, Lychee, Lime Agave	15/65
TIJUANA FLASHBACK* Pulque, Mezcal, Tomatillo, Cilantro, Habanero, Lime	15/70
SOME LIKE IT HOT* Tequila, Jalapeno, Cucmber, Lime, Agave	15/65
FRAMBUESA* Tequila, Cilantro, Raspberry, Lime, Agave	15/65
NEGRONI MEXICANA Mezcal, Aperol, Ancho Reyes, Chocolate Bitters	16
SMOKING GUN Mezcal, Pineapple, Lime, Serrano, Cilantro	16

CERVEZA

VICTORIA	8	MODELLO ESP	8
NEGRA MODELO	8	CORONA	8
PACIFICO	8	CORONITA (7.5oz)	5
DOS EQUIS LAGER	8	TECATE 6 dressed +1	
BOHEMIA	8	MONOPOLIO LAGER	8

VIRGIN

SODAS 5
Mexican Squirt
Mexican Coca Cola
Mexican Sprite
Diet Coke
Club Soda

HAPPY HOUR

TUESDAY ALL NIGHT! WED & THUR 5pm - 9pm, FRI 5pm - 7pm

TACOS (1 per order)	4	MARGARITA CLASICA*	10/40
GORDITAS	8	BOTTLED BEERS	3/6
QUESO FUNDIDO	10	GLASS WINE	6
ACOMPANAMIENTOS	5	MICHELADA CLASICA	8
BAD HOMBRES	32	SANGRIA*	8/35
ELCHAPO	64		

PARA COMPARTIR



BUCKET OF CORONITAS 18
(5 pony bottles)
7.5 Coronitas,
Served on Ice



PINEAPPLE BOMB 48
(serves 2)
Pineapple, Tequila, Coconut,
Chili Spices, Blended with Ice,
Served in Whole Pineapple



MINI BOMB 28
(serves 1)
Half Serving of our
Pineapple Bomb



PITCHERS 50 - 70
(5+ cocktails)
* Denotes House Cocktails
available in Pitchers

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
RIVERO GONZALEZ TINTO 2013 <i>Cabernet Sauvignon</i>	45	SPARKLING	
		L.A.CETTO CAVA <i>Sparkling Brut NV</i>	15/45
ROSE			
RIVERO GONZALEZ BLANCO 2013 <i>Cabernet Sauvignon</i>	14/45	LINI LAMBRUSCO ROSE <i>Emilia-Romagna, Italy</i>	12/40



@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 - Spinach, Watermelon, Candied Pecans, Balsamic Vinaigrette, Queso Fresco **15**

QUESO FUNDIDO - Monterey Jack, Oaxaca, Cojita, Habanero **14**
Add Chorizo **+ 4**

GORDITAS - Handmade Masa Pockets, Iceberg Lettuce, Salsa Borracha, Queso Fresco **12**
Choose: Chorizo, Chicken OR Mushroom

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

PLATOS FUERTES

POLLO - Roasted Organic Half Chicken, Calabaza Mole Verde, Yukon Potatoes, Rosemary, **26**

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/vegan option available

CHULETA DE CERDO - Grilled Berkshire Pork Chop, Roasted Zucchini, Corn, Peppers, Chipotle Pineapple Jus **28**

SEA BASS - Grilled Sea Bass, Corn-Jalepeño, Rachera Salsa **28**

CARNE ASADA - Grilled 9oz New York Strip, Pico di Gallo, Black Bean Sofrito, Queso Fresco, Corn Tortilla **28**

TACOS

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

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

BARBACOA - Braised Beef, Guajillo, Cilantro, Onion, Borracha Pulque Salsa, Corn Tortilla **16**

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

PESCADO - Choose Grilled OR Baja Style: Market Fish, Pickled Onion, Red Cabbage, Citrus Crema, Corn Tortilla **16**

CAMARONES - Choose Grilled OR Baja Style: Gulf Shrimp, Avocado Crema, Habanero & Mango Salsa, Corn Tortilla **16**

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

CARNITAS - Tecate Braised Pork Shoulder, Onions, Cilantro, Salsa Roja, 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

RICE & BEANS

YUKON POTATOES

YUKA FRITA