GUACAMOLE 11
traditional • chipotle mango • sweet corn

ELOTES ON THE COB 9
charred corn, cilantro aioli, cotija cheese, chile dust, lime

CHARRED SHISHITO PEPPERS 9
salsa macha, cilantro aioli, lime

QUESO FUNDIDO 14
marinated piquillo pepper, crispy leek, escabeche, charred tomato salsa, heirloom corn tortillas

add: housemate chorizo • 3

Gluten free menu options are available. Please inform your server of dietary restrictions so they can assist you with recommendations.

*Consuming undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

An 18% gratuity charge will be added to all parties of six or more.
happy hour
MONDAY-THURSDAY • 4-6PM
FRIDAY • 2PM - 6PM

cocktails 12

THE CLASSICO MARGARITA
gran centenario, triple sec, agave nectar,
lime, himalayan lime sea salt

GINGER MINT PALOMA
casa noble reposado, grapefruit, lime,
agave, mint, ginger beer

HOT MEZZ
creyente mezcal, watermelon,
jalapeño, lime, sage

two step 12

SHIFT DRINK
tecate & hornitos

THE KAT’S PAJAMAS
modelo especial & fernet branca

AMONGST AMIGOS (AKA CLOONEY’S PACKAGE)
corona & casamigos blanco

MADE IN THE SHADE
cruz blanca palm shade & 1800 coconut

THE KAREN
rosé cider & codigo rosa

SMOKE & MIRRORS
blakes el chavo & sombra mezcal

BALLER STATUS 20
pacifico tall boy & clase azul blanco