

happy hour

MONDAY-THURSDAY • 4-6PM

FRIDAY • 2PM - 6PM

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

TACOS

a la carte • 5 ea

*all tacos served on hand-pressed hacienda heirloom corn tortillas;
flour tortilla or bibb lettuce available upon request*

SKIRT STEAK

avocado, shaved radish, charred onion, cilantro,
cotija cheese, jalapeño crisp, salsa picante

CHICKEN AL PASTOR

achiote marinated chicken, pickled red onion,
avocado salsa verde, charred pineapple,
charred tomato salsa

TRUFFLE MUSHROOM

cotija cheese, gruyere, garlic crema

🌿 *denotes cannot be made gluten friendly*

An 18% gratuity charge will be added to all parties of six or more.

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.*

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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

a beer paired with a shot

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

