

Happy Hour

Weekdays 5-7pm
 Beers \$4
 SoCal Shots \$5
 Cocktails \$7

@Socal_Cantina

For swag, visit:
www.socal-taco.com

 vegetarian

 VEGAN vegan

 gluten free



Taco Tuesdays

Every Tuesday, all day long.

Tacos \$3*
 Beers \$5
 Classic Margaritas \$7
 Herradura Ultra \$10

*Surf, LA & Seasonal \$4

Snacks

all made fresh daily

Guacamole + chips 	10.5	Esquites  	7.5
Pico de Gallo + chips 	8.5	Roasted corn kernels, garlic cilantro mayo, cotija cheese and sprinkled with Red Crack seasoning.	
Queso + chips 	9	Carne Asada Fries	16
Chips + chips 	3	Battered fries, seasoned steak & pico de gallo. Smothered with queso.	
		Fried Mushrooms 	9
		Whole mushrooms, battered and fried with a side of green chile ranch.	

Tacos



Surf Taco	4.75 / 14	San Diego 	4.5 / 13
Lightly fried fish, SoCal cheese blend, crispy purple cabbage, iceberg lettuce and our signature lemon dill sauce.		SoCal carnitas, chopped onion, avocado slice, cilantro and cotija cheese.	
Laguna Beach  	4.75 / 14	Hermosa Beach *	4.75 / 13
Crispy brussel sprouts, serrano pickled onions, black beans, fresh corn, and red bell pepper sauce.		Soft scrambled eggs, pepper jack cheese, bacon, chipotle sour cream, pico de gallo * not available on taco tuesdays	
Santa Monica 	4.5 / 13	Tijuana	4.5 / 13
Red Crack chicken, chipotle sour cream, chopped white onion, avocado slice and cotija cheese.		SoCal spiced ground beef, crushed bacon, pepper jack cheese, pico de gallo, iceberg lettuce, and sour cream, in a flour tortilla.	
Rodeo Drive  	4.75 / 14	Oakland	4.5 / 13
Mushroom hash, black bean corn salsa, potato sticks, pico de gallo and cotija cheese.		SoCal spiced ground beef, bacon, queso sauce, sour cream, lettuce, in a flour tortilla.	
Los Angeles 	4.75 / 14	Long Beach 	4.75 / 14
Carne asada, chopped white onion, cilantro and cotija cheese.		Roasted pork, pineapple ginger chutney, cilantro, onions.	

Not Tacos

Nachos 	13
Homemade corn tortilla chips, queso sauce, cotija cheese, purple cabbage, lettuce, black beans, fresh corn, pico de gallo, guac, sour cream. *Add protein, see below.*	
Quesadilla 	12
SoCal cheese blend on a flour tortilla, served with pico de gallo, sour cream, and lettuce. *Add protein, see below.*	
SoCal Burrito 	11
Large flour tortilla with black beans, pico de gallo, queso, lettuce, and sour cream. Choice of Classic (rice), Cali (fries), or Socal (both!). *Add protein, see below.*	
SoCal Bowl  	13
Rice, black beans, roasted corn, guacamole, sour cream, pico de gallo, purple cabbage, pepper jack and cotija cheese. *Add protein, see below.*	
Crunch Wrap Supreme	13
SoCal spiced ground beef, shredded lettuce, pico de gallo, sour cream, queso, and a tostada layered and folded in a flour tortilla.	
Fajita Salad  	13
Mixed greens, black beans, corn, avocado, pico de gallo, crispy tortilla strips with a fajita vinaigrette on the side.	

add:  +5  +3  +3  +4  +3  +3

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Cocktails fresh juice & produce

SoCal Special 13 Reposado tequila, 4-hour lime juice, salted cointreau foam and a toasted orange.	Chile Mule 13 Vodka, serrano peppers, hawaiian ginger puree, fresh lime juice and a splash of soda.
Mexican Passion 13 Silver tequila, passion fruit puree, lime juice, chipotle liquor and a house spice dry rub rolled glass.	Smoke Fashion 15 Bourbon, carpano antica, grade B maple syrup, angostura bitters, stirred and poured into a maple smoked rocks glass.
Donkey Punch 13 Silver tequila, fresh lime, hawaiian ginger puree, serrano peppers, cointreau and a splash of soda.	Gateway 14 White rum, crushed mint, lime juice, elderflower liqueur topped with prosecco.
Skinny Sumo 13 Silver tequila, junmai daiginjo sake, english cucumber and fresh lime juice.	Collins #75 13 Gin, pressed lemon peel, lime juice, citrus liqueur poured over ice and swirled with prosecco.
Gardener's Margarita 14 Reposado tequila, red bell pepper, english cucumber, serrano peppers, 4 hour lime juice, cointreau with a salted sugar rim.	Vanilla Sky 14 Aged rum, serrano peppers, hawaiian ginger puree, lime juice, soda water and topped with a shot of black rum.
Tree of Life 14 Silver tequila, crushed cucumber, cactus pear, lime juice, st. germain, topped with brut champagne and mint.	Awkward Italian 13 Campari, carpano antica, st germaine, lime juice, shaken and topped with prosecco.
Baby Cannon 13 Silver tequila, fresh strawberries, fresh lime juice, and cointreau with a sugared rim.	Cheap Date 12 An ice cold pacifico and a shot of tequila with a lime and Red Crack rim.

Elixirs spirit free. flavor full.

Black Gold 8 Coffee + lime + sugar + ice.	Mint Limeade 7 Fresh and simple ingredients.
Strawberry Limeade 7 Simple and fresh ingredients.	Kick in the Glass 7 Pepper spiced limeade with a salted rim.

Beer bottles stored on ice, always

Lagunitas, IPA 8	Negra Modelo, Dunkel Lager 7
Pacifico, Pilsner 7	Tecate Light, Water 6

Definitely not Tacos

Kahuna Cake A large double chocolate chip 'brownie' with a hint of coffee liqueur.	7.5
Ice Cream Ask about today's flavors.	5
SoCal Hot Sauce #69 One full bottle.	10

Take your dog to **Brunch** Weekends 12pm-4pm



All-You-Can-Drink
 (2 hour time limit)

FOOD
 (Full menu available)

Mimosas 25	Breakfast Tacos 3
Classic Margaritas 50	Breakfast Burritos 10



Free Doggie Ice Cream