



# MENÚ

Last call at 9:30PM



## BOTANAS

shareable or not,  
we're not going to judge.  
we're just glad you're here!

**SALSA & CHIPS** GF | Vegan 6  
Tomatillos, tomatoes, chiles, onion,  
garlic, + cilantro - roasted and  
blended to perfection!

**GUACAMOLE & CHIPS** GF | Vegan 9  
Fresh avocado, tomato, onion, cilantro,  
lime juice, + serrano pepper.

**BEAN DIP & CHIPS** GF | V\* 6  
Refried beans with a little kick! Topped  
with queso fresco.

**ESQUITE** GF 6  
Sweet white corn topped with mayo,  
queso fresco, chili powder, + lime.

**QUESO FUNDIDO & CHIPS** GF 12  
Chorizo topped jalapeño **Without Chorizo 8**  
pepperjack cheese dip.

**SHISHITOS** GF | \* 8  
Charred shishito peppers served with  
chipotle sauce and habanero aioli.

## ENTRADAS

crunchy + piled high  
protein add-ons available  
smiles guaranteed

**ENSALADA DE CASA** GF & V\* 13  
Kale, romaine, mango-chipotle vinaigrette,  
candied pecans, sliced almonds +  
crumbled queso fresco.

**NACHOS** GF | V\* 14  
House-made chips, refried beans, queso,  
crema, green onion, pickled jalapeños,  
cilantro, olives, + a scoop of guac.

**ENSALADA CAESAR** 13  
Kale, romaine, shaved parmesan, + croutons,  
tossed in our house-made caesar dressing.  
Dressing contains anchovies, dairy, + eggs.

▲ add adobada, chorizo, or mushrooms +5 | shrimp or carnitas +6 ▲

## TACOS

two tacos per order  
served on corn tortillas  
all tacos are gluten-free

**CARNITAS** \* 12  
This is not your typical carnitas taco.  
Our Jalisco-style carnitas street tacos  
are made with tender pork carnitas  
including pork rinds topped with pico,  
verde sauce + chipotle sauce.

*New Friends Pale*

**ADOBADA** Dairy 11  
Adobada pork topped with onion,  
cilantro, verde sauce + creamy  
guacamole sauce.

*Chingona IPA*

**CHORIZO** Dairy 11  
House-made chorizo made with  
Carlton Farms pork topped with onion,  
cilantro + creamy guacamole sauce.

*Alebrijes Mexican Lager*

**CHICKEN MOLE** Dairy | Nuts\* 11  
Shredded chicken in a decadent dark  
mole sauce topped with mango habanero  
salsa, queso fresco, + pickled red onion.  
\*Mole contains walnuts, peanuts, + almonds.

*Meztlí American Stout*

V\* = Vegan available if ordered with no dairy  
Dairy: Creamy guacamole sauce contains dairy  
\*Chipotle sauce contains eggs

Check out our suggested beer pairings!

**MUSHROOM** Vegan 11  
Cilantro agave lime marinated  
mushrooms topped with black beans,  
corn, cabbage + red onion  
*Guerita Blonde*

**CAMARONES** \* 12  
Shrimp cooked al mojo de ajo (garlic &  
butter) topped with verde sauce,  
chipotle sauce, cabbage + pico de  
gallo with lime.  
*El Diablito Dry Hopped Saison*

**FRIJOLE CON QUESO** \* | Dairy 9  
House-made refried beans topped with  
queso fresco, chipotle sauce, +  
cabbage.  
*Conejo Azteca Mexican Dark Lager*

## MAKE IT A MEAL!

Add a side of house-made refried  
beans and Mexican rice topped  
with queso fresco 6.5

FOR TO-GO:  
⚠️ A 25-cent packaging fee per condiment  
will be added to your total. We proudly  
use compostable take-out containers.



# MENÚ

Last call at 9:30PM



## TAMALES

All gluten free  
Half pound each  
Made with love

Check out our suggested beer pairings!

### SALSA VERDE CHICKEN

Stuffed with Draper Valley chicken breast cooked in tomatillo sauce spiced with jalapeños, garlic, onion.

*Chingona IPA*

### SALSA ROJA PORK

Stuffed with Carlton Farms pork cooked in a mild chile guajillo sauce with potatoes.

*Night Shift IPA*

### CHORIZO & CHEESE

Stuffed with Carlton Farms ground pork cooked in our house-made chorizo packed with cheese.

*Alebrijes Mexican Lager*

### A LA CARTA

#### ONE HALF POUND TAMAL 7

Choose **MILD VERDE** or **SPICY ROJA** sauce Smothered with crema and pickled veg

### MAKE IT A MEAL!

Each meal comes house-made refried beans and Mexican rice topped with queso fresco

ONE TAMAL PLATE	13.5
TWO TAMALES PLATE	19.5

**Add a scoop of fresh guacamole +3**

### FAJITA VEGGIES V\*

Stuffed with bell peppers, onion, corn and black beans.

*Meztlí American Stout*

### JALAPEÑO & CHEESE Vegetarian

Stuffed with jalapeño slices and Monterey Jack cheese.

*Guerita Blonde*

### MUSHROOM & CHEESE Vegetarian

Stuffed with sauteed mushrooms, sweet corn, onion cooked in a chipotle sauce stuffed with Monterey Jack cheese.

*Conejo Azteca Mexican Dark Lager*

### BEAN & CHEESE Vegetarian

Stuffed with pinto refried beans and Monterey Jack cheese.

*Conejo Azteca Mexican Dark Lager*

### SPINACH & CHEESE Vegetarian

Stuffed with sauteed baby spinach, onion, sweet corn and Monterey Jack cheese.

*New Friends Pale*

### SOYRIZO V\*

Stuffed with our house-made vegan soyrizo, caramelized onions, and vegan cheese.

*El Diablito Dry Hopped Saison*

ROTATING FLAVORS

**Want freshly steamed tamales at home?  
Get frozen ones to take with you today!**



**V\* = Vegan available if ordered with no dairy**

### GOT ROOM FOR DESSERT?

#### TRES LECHES CAKE SLICE 8.5

Enjoy one of Mexico's most popular dessert: tres leches cake. Made & packaged by our friends at Tres Lecheria in Seattle, a gay & Latino-owned bakery. Not gluten-free. Rotating flavors available.