



MENÚ

Nuestra cocina

11AM - 9:30PM

BOTANAS + SHAREABLES:

SALSA & CHIPS GF | Vegan 6
Pico de gallo salsa & corn tortilla chips - A classic crowdpleaser!

GUACAMOLE & CHIPS GF | Vegan 8.5
Fresh avocado, tomato, onion, cilantro, lime juice + serrano pepper.

QUESO FUNDIDO & CHIPS GF 12
Chorizo topped jalapeño pepperjack cheese dip served with chips.
Without Chorizo 8

ESQUITE GF 6
Experience one of Mexico's most popular street snack. Sweet white corn topped with mayo, queso fresco, chili powder + lime.

FRIJOLE Y ARROZ GF | V* | Dairy 6.5
House-made refried beans and Mexican rice topped with queso fresco.


GREENS:

ENSALADA DE CASA GF & V* 13
Arugula, kale, romaine, mango-chipotle vinaigrette, candied pecans, sliced almonds & queso fresco.
Night Shift IPA

Add shrimp or carnitas +6
Add adobada or chorizo +5

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

FOR TO-GO:

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

TACOS:

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

Check out our suggested beer pairings!

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.

Alemania Kolsch

CHORIZO Dairy 11

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

Alebrijes Mexican Lager

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.

Alebrijes Mexican Lager

FRIJOLE CON QUESO V* | Dairy 9

House-made refried beans topped with a mix of queso fresco & panela cheese garnished with chipotle sauce + cabbage.

Conejo Azteca Mexican Dark Lager





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TAMALES: GF

Choose your tamal flavor below
Then choose **MILD VERDE** or **SPICY ROJA** sauce
Smothered with crema and served with pickled veggies

Check out our suggested beer pairings!

SALSA VERDE CHICKEN

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

Alemania Kolsch

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

JALAPEÑO & CHEESE Vegetarian

Stuffed with jalapeño slices and Monterey Jack cheese.

Guerita Blonde

\$7

FAJITA VEGGIES V*

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

Night Shift IPA

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.

Alemania Kolsch

MAKE YOUR TAMAL A MEAL!

Each plate comes with a side of our vegan Mexican rice & refried beans.

ONE TAMAL PLATE 13.5

TWO TAMALES PLATE 19.5



Add a scoop of fresh guacamole +3

**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.