

# HAPPY HOUR

**CRAFT 10  
COCKTAILS**



**CLASSIC 8  
MARGARITAS**



**SPECIALTY 10  
MARGARITAS**



*50% Off All Tequilas & Mezcal\**

\*EXCLUDES EXTRA ANEJOS AND RESERVES



**WINE**

chardonnay | pinot grigio  
cabernet | merlot 6



**BEER**

bottles 5 | drafts 6



**SPIRITS**

vodka | tequila | gin  
whiskey | rum 8



# BAR BITES

AT THE BAR ONLY

## CHICKEN TAQUITOS

cotija cheese, crema, avocado-tomatillo sauce, pico 9

## TOSTONES

served with garlic aioli (VG) 6

## YUCA FRIES

chile con limón, chimichurri aioli (VG) (GF) 6

## ELOTE 'STREET CORN'

cotija cheese, cilantro pesto, chile con limón (VG) (GF) 7

## GRINGO QUESO DIP

melted mexican cheeses, roasted poblano 9  
*add* GROUND BEEF +\$3 / MUSHROOMS +\$2

## CHIPS 3 EACH & SALSA

salsa roja

salsa verde

roasted chili mango



## TACOS



ALL TACOS ARE SERVED ON HAND-PRESSED CORN MASA TORTILLAS!  
gringo-style (flour tortillas) or protein-style (lettuce wraps)

### OG GRINGO

prime ground beef, colby jack, lettuce, pico, crema 5

### BRAISED CHICKEN

queso fresco, avocado, pico, cilantro-lime, crema (GF) 5

### TRUFFLE - MUSHROOM

mushroom confit, corn, vegan cheese, vegan truffle crema,  
cilantro (V) (GF) 5

### CARNE ASADA

queso fresco, refried black beans, watercress,  
chimichurri aioli 5

### CRISPY SHRIMP 🌱

tempura-battered, mango salsa, spicy mayo 5