

# HAPPY HOUR

## MOJITO ME BABY \$7

Choice of Classic, or Coconut Cruzan Rum with, lime juice, agave, and mint.

## SHAKER RITA \$7

Sauza Silver, Patron Citronge Orange, Lime, agave.

## PICO RITA \$7

Frozen or on the Rocks, Patron Citronge Orange, lime, agave.

MAKE IT STRAWBERRY OR MANGO FOR ONLY \$1

## MELTDOWN SHOT UPGRADES \$3 EACH

- CHAMBORD
- ST. GERMAINE
- MIDORI
- COINTREAU
- BLUE CURACAO
- PATRON CITRONGE MANGO
- PATRON CITRONGE LIME
- PAMA POMEGRANATE
- GRAND MARNIER
- ANY DEEP EDDY FLAVOR

## BOURBON SOUR \$7

Jim Beam, Lemon, Lime, agave.

## CAPE COD \$7

Grey Goose Vodka, and Cranberry.

## RUM PUNCH \$7

Cruzan Coconut, Bacardi Banana, Myers Dark Rum, pineapple, orange, cranberry.

## SHOTS, SHOTS, SHOTS, SHOTS! -\$5

### THE JOHN DALY

Deep Eddy Lemon & Tea Flavors, with fresh lemon juice and agave

### DULCE SUEÑOS

Cruzan 151, Peach liqueur, pineapple, Orange

### SEX ON THE BEACH

Chambord, Midori, pineapple

### PICK ME UP

Grand Marnier & Coffee

### LATIN LOVER

Sauza, Amaretto

### JOLLY RANCHER

Midori, Peach, Cranberry

### MEXICAN WOO WOO!

Sauza Silver, Peach, Cranberry

## WE PROUDLY POUR \$7

- CRUZAN LIGHT
- JIM BEAM
- DEEP EDDY
- PRESIDENTE
- BEEFEATER 24
- EL JIMADOR

## WINE SELECTIONS

\$7 BY THE GLASS \$25 BOTTLE

- FRONTERA CHARDONNAY
- FRONTERA SAUVIGNON BLANC
- FRONTERA CABERNET
- MINUTY ROSÉ

## BEER SELECTIONS \$3

BUD LIGHT, COORS LIGHT, TECATE, KARBACH HOPADILLO

## MAKE IT A:

### MICHELADA \$1

Salt rim, Clamato, spices.

### CHELADA \$1

Salt rim, fresh lime juice.

### SHANDY \$4

Shot of Patron Citronge lime, and lime juice, salt rim.

# HAPPY HOUR

## ENTREMESCS FAVORITOS

- CAMARONCITOS O CALAMARES AL AJILLO** 8  
Your choice of succulent shrimp, or calamari sautéed in our olive oil infused with dried chilis and sliced garlic, served with toasted bolillo.
- NACHOS JORGE** 7  
Layers of black beans, Chihuahua cheese, Cochinita pibil, guacamole, pickled red onions and jalapeños.
- TACOYOS DE FRIJOL Y NOPALES** 6  
Blue corn masa cake, refried black beans, cactus pad salad, crema.
- ROASTED STREET CORN ON COBB** 6  
Mayo, Crema, Cotija, Chile Piquin.
- GUACAMOLE NATURAL** 8
- CANASTA DE CHICHARRON (CRACKLINS)** 4

## LOS TACOS

- TACOS AL CARBON (BEEF OR CHICKEN)** 7
- TACOS DE PESCADO** 8  
Catch of the day charbroiled over banana leaves basted with achiote-citrus sauce.
- TACOS DE COCHINITA** 6  
Achiote-citrus marinated roasted pulled pork with Xni-Pec.
- TACOS DE CHICHARRON** 6  
Braised pork belly in green sauce.

All Tacos are served with guacamole, onions, and cilantro

## LAS TORTAS

- AHOGADA** 6  
Pulled pork served smothered in chile de arbol sauce, radishes and Xni-pec.
- CUBANA** 7  
Ham and roasted pulled pork, melted Chihuahua cheese, avocado, refried beans and crema.

## DEL MAR

- CEVICHE PESCADOR** 8  
Lime-marinated fresh snapper, Gulf shrimp or combo, tossed with onions, tomatoes, serrano peppers, cilantro and avocado.
- CEVICHE CAMPECHANO** 9  
Lime-marinated fresh snapper, Gulf shrimp or combo, tossed with onions, tomatoes, cilantro, serrano peppers, avocado and fresh campechana sauce.

## LOS QUESOS

- CHICHARRON DE QUESO (CRISPY COTIJA CHEESE)** 6
- CHILE CON QUESO** LARGE 8 HALF 6
- QUESO BLANCO** LARGE 9 HALF 7