

HAPPY HOUR MENU



TUESDAY- SATURDAY 4:30PM- 6:30PM
SUNDAY 3:30PM-5:30PM

\$3

TECATE
CANS

\$4

STATE SIDE
FLAVOR

1/2 OFF WINES

LIBERTY CREEK	• PINOT GRIGIO	14 7
LIBERRTY CREEK	• CHARDONNAY	14 7
LIBERTY CREEK	• CAB SAUV	14 7
LIBERTY CREEK	• MERLOT	14 7
VILLA PONZI	• MOSCATO	12 6
SILVERGATE	• PINOT NOIR	12 6

DRAFTS

\$4 LAGERS
\$5 IPA’S

MODELO ESPECIAL	-MEXICAN LAGER
PACIFICO	-PILSNER
NEGRA MODELO	-MEDIUM BODIED LAGER
ADULTING	-GUAVA INFUSED IPA HAZE
LAGUNITAS	-IPA
STACY MOM	-IPA
SEASONAL	-IPA

\$6 SPIRITS (HOUSE)

TEQUILA	RUM
GIN	WHISKY
VODKA	BOURBON

\$7 MARGARITAS

HOUSE MARGARITA

GOLD TEQUILA, FRESH LIME
JUICE, TRIPLE SEC, OUR MIX.

BLOOD ORANGE

BLANCO TEQUILA, FRESH LIME
JUICE, BLOOD ORANGE PUREE,
AGAVE.

SUMMER PEACH

BOURBON, PEACH LIQUOR,
UNSWEET TEA, AGAVE

PEOPLE’S

GOLD TEQUILA, FRESH LIME JUICE,
AGAVE, PINEAPPLE JUICE.

CREAMY ESPRESSO
MARTINI

FRESH BREWED ESPRESSO, VODKA,
BOURBON CREAM, DASH SIMPLE
SYRUP, COFFEE LIQUOR.

COMIDA

\$4 TACOS

APERITIVOS

AL PASTOR

SALSA TAQUERA, CILANTRO,
RED ONION.

SALMON

GRILLED, AVOCADO, SHAVED
CABBAGE, CHIPOTLE-MAYO.

TINGA POBLANA

SHREDDED BEEF, ONIONS,
TOMATOES, REFREID BLACK
BEANS, QUESO FRESCO,
CILANTRO, CHIPOTLE.

CARNITAS

SALSA TAQUERA, CILANTRO,
RED ONION.

CHORIZO

QUESO OAXACA, RAJAS, GREEN
ONION.

EMPANADA \$3

CHORIZO, POTATOES & CHEESE.

MINI BURRITO \$3

BLACK BEANS & QUESO
CHIHUAHUA.

STREET CORN \$4

CORN ON THE COB, CREAMY
CHIPOTLE-MAYO, QUESO FRESCO,
CHILE PIQUIN.

CHIHUAHUA- NACHOS \$7

BLACK BEANS, MELTED CHEESE,
PICO DE GALLO, CILANTRO.

\$7 QUESADILLAS

PLAIN.

ADD GRILLED CHICKEN \$5

ADD CARNE ASADA \$7

HAPPY HOUR SPECIALS MAY VARY BASED ON LOCATION.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELFISH OR EGGS MIGHT INCREASE YOUR RISK OF FOODBORNE ILLNESS.
BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF ANYONE IN YOUR PARTY HAS A FOOD ALLERGY.