



modern mexican kitchen & tequileria

HAPPY HOUR

DAILY 3:30-5:30 PM

in the bar & lounge

MARGARITAS

\$6.50 EACH

TRADITIONAL

blanco tequila / citrus

FRESH TROPICAL FRUIT

blanco tequila / citrus

choice of fresh mango, strawberry, pineapple, blood orange

SANDIA TAJIN

blanco tequila / watermelon / tajin simple syrup / citrus

VINOS

\$6.50 EACH

Stone Cellars by Beringer

pinot grigio / cabernet sauvignon

CERVEZAS

\$4.50 EACH

dos equis / corona / tecate / coors light

budweiser / pacifico / modelo especial

crazy mountain brewery Colorado: mtn living pale, amber

GUACAMOLE 14

serrano / tomato / onion / cilantro

add tuna 5 / bacon 3*

CHIPS AND SALSA 3

BOTANAS

Mexican Tapas

\$5 EACH or 2 for \$8

EDAMAME

chipotle / lime / sea salt

VEGETABLE QUESADILLA

flour tortilla / salsa roja / crema fresca

SMOKED BRISKET NACHOS

black beans / fresnos / crema fresca / pico de gallo

DUCK FLAUTAS

duck carnitas / potato / Oaxaca cheese /

salsa cruda / crema fresca

ACHIOTE STEAK FLATBREAD

corn masa flatbread / flat iron steak / black bean puree

Maya cheese blend / chile toreado

*MAHI MAHI CEVICHE TOSTADA

Vuelve la vida / red onion / avocado / lime

TINGA SOPES

chicken tinga / masa sope / pico de gallo / crema fresca

black bean puree

CARNITAS TORTA

pork carnitas / black bean puree / avocado / pickled onions

FRESNOS & CHILES

bacon wrapped fresnos / Caribbean chiles / arbol salsa

requeson cheese / avocado espuma

TACOS

\$3 EACH or 3 for \$8

STEAK

steak / corn tortilla / onion / cilantro / salsa roja

AL PASTOR

adobo pork / pickled onions / grilled pineapple

CHICKEN TINGA

pico de gallo / crema fresca / black bean

BRISKET TACOS

pickled onions / chipotle slaw / avocado

**Consumption of raw or partially-cooked foods may be harmful to your health
20% gratuity will be added to parties of 5 or more*