

ÉL BEBE

TACOS + TEQUILA

MARGARITAS

CLASICO

Sauza Blue Agave reposado tequila, agave, fresh lime, Bebe rim / 9

FRESA-JALAPEÑO

Sauza Blue Agave reposado tequila, strawberry-jalapeño agave, fresh lime, Bebe spicy rim / 10

BLACKBERRY

Sauza Blue Agave reposado tequila, blackberry agave, fresh lime, Bebe rim / 10

REFRESCANTE

Mi Campo reposado tequila, cucumber, mint, agave, fresh lime, Bebe spicy rim / 10

Cointreau, Grand Marnier, or Pierre Ferrand +3

FROZEN MARGARITAS

CLASICO

Sauza Blue Agave reposado tequila, agave, lime / 10
La Grande / 14

FRESA

Sauza Blue Agave reposado tequila, strawberry, agave, lime / 11
La Grande / 15

PRICKLY PEAR

Sauza Blue Agave reposado tequila, prickly pear, agave, lime / 11
La Grande / 15

HIBISCUS

Sauza Blue Agave reposado tequila, hibiscus, agave, lime / 11
La Grande / 15

HANDCRAFTED COCKTAILS

MI CORAZON

Maximo mezcal, Velvet Falernum, pineapple, banana, jalapeño, beet, agave, Q Mixers ginger beer / 12

MY PALOMA IS SMOKING*

Maximo mezcal, Aperol, fresh grapefruit, fresh lime, agave, grapefruit Jarritos / 11

*!*This cocktail contains dry ice.*

Please do not touch or consume the dry ice vessel as you enjoy the libation.

HASTA LA VISTA...

chipotle-infused Maximo mezcal, Mi Campo reposado tequila, Cynar, agave, fresh lime / 12

MUY BIEN

hibiscus-infused Belle Isle grapefruit, sage, cinnamon, fresh lime / 12

RUM IN BARREL

Don Q Gran Anejo rum, demerara syrup, Bittermens Tiki bittahs, Angostura orange bitters aged in white oak barrels for 2 weeks / 14

CERVEZA

FLYING DOG NUMERO UNO / 7

PACIFICO CLARA / 6

NEGRA MODELA / 7

RIGHT PROPER RAVAGED BY WOLVES IPA / 7

DOS EQUIS AMBER / 6

DC BRAU THE CITIZEN / 7

SOLACE 2 LEGIT 2 WIT / 6



EXCLUSIVE BREW

ATLAS TROPIC THUNDER IPA / 7.5

CERVEZA

CORONA (16 OZ CAN) / 6

CORONA LIGHT / 6

TECATE (16 OZ CAN) / 5

MILLER LITE / 5

BOHEMIA / 6

LEFT HAND MILK STOUT (NITRO) / 7

RAR SEASONAL IPA / 7

MODELO ESPECIAL / 6

VINO BLANCO

ROSÉ, POMELO / 9

CHARDONNAY, MEIOMI / 11

VERDEJO, TORRES / 10

SAUVIGNON BLANC, 13° CELSIUS / 9

VINO TINTO

CABERNET, LAS MULAS / 9

CIRANZA, TORRES ALTOS IBERICOS / 10

RED BLEND, COOPER & THIEF / 11

MALBEC, DON MIGUEL GASCON / 9

BLANCO

CHINACO / 8
CORRALEJO, 'LOS ARANGO' / 10
CRUZ DEL SOL / 14
ASOMBROSO EL PLATINO / 13
TEQUILA AVION / 14
MILAGRO / 11
PATRON / 12

ANEJO

TEQUILA AVION / 13
PURASANGRE / 13
DON JULIO / 13
PATRON / 14
CHINACO, ULTRA CRISTALINO / 15
CORRALEJO, '99000 HORAS' / 13
CRUZ DEL SOL / 14
EL TESORO DE DON FELIPE / 9
LOS ARANGO, 'LOS ARANGO' / 14

PRIMA

CASA DRAGONES / 19
1800 MILENIO EXTRA ANEJO / 37
EL TESORO DE DON FELIPE, PARADISO ANEJO / 25
JOSE CUERVO, RESERVA DE LA FAMILIA / 29
TEQUILA AVION, RESERVA 44 EXTRA ANEJO / 33
FUENTESECA RESERVA 7YR / 32
GRAN PATRON 'PIEDRA' EXTRA ANEJO / 49
GRAN PATRON 'PLATINUM' / 34
SELECCION SUPREMA DE HERRADURA EXTRA ANEJO / 59

MEZCAL

AMARAS MEZCAL, CUPREATA / 12
AMARAS MEZCAL, ESPADIN / 12
DEL MAGUEY, CHICHICAPA / 15
DEL MAGUEY, VIDA / 10
DEL MAGUEY, WILD TEPEXTATE / 21
MEZCAL DELIRIO DE OAXACA, JOVEN / 11
MEZCAL DELIRIO DE OAXACA, RESPOSADO / 11
VERDE MOMENTO, JOVEN / 9
XICARU, REPOSADO / 11
XICARU, SILVER / 11
DON AMADO RUSTICO / 13
EL SILENCIO 'JOVEN' / 11
MONTELOBOS 'JOVEN' / 11
GRACIAS A DIOS 'JOVEN' / 11
ILEGAL MEZCAL 'JOVEN' / 11
MAYALEN BORREGO / 15
NUESTRA SOLEDAD 'ZOQUITLAN' / 12
ALIPUS 'SAN ANDRES' / 12
ALIPUS 'SAN LUIS' / 12
ALIPUS 'SANTA ANA DEL RIO' / 14

RESPOSADO

EL TESORO DE DON FELIPE / 12
JOSE CUERVO, TRADICIONAL / 11
PURASANGRE / 11
AYATE / 15
MILAGRO / 11

ANYTIME, ANYWHERE

TECATE + TEQUILA / 9

16 OZ. CAN + SHOT OF SAUZA BLUE REPOSADO

APERITIVOS

CEVICHE* market catch, shrimp, fresh lime juice, serrano peppers, celery, tortilla chips / 13

CHIPOTLE CHICKEN NACHOS grilled chicken, creamy nacho cheese, cotija, jalapeños, pico de gallo, sour cream, guacamole / 11

OPEN FACED TAMALES cilantro corn masa, beer braised carnitas, carnita jus, crema, pickled radish + onion / 9

PAPAS* smashed pee wee potatoes, creamy tamarind ketchup, cotija, huevo / 9

MINI EMPANADAS spiced beef, olives, black bean spread, raisins, sour cream, spicy garlic chili aioli / 12

CRAZY ELOTE char grilled corn on the cob, lime crema, cotija, chicharrón / 5

DIPS

GUACAMOLE

cilantro, lime, jalapeños / 9

add in ... **grilled pineapple +2, bacon +3, or grilled corn +2**

CHIPS + SALSA

choice of smoky tomato salsa, tomatillo verde salsa, or pico de gallo / 2.5
make it a trio / 7

QUESO

served with warm tortilla chips / 8

QUESO FUNDIDO

cast iron roasted chihuahua cheese, chorizo, warm flour tortillas / 11

ESQUITES

grilled corn, lime, jalapeño, red onion / 8

ENSALADAS

CESAR

chopped romaine, lime caesar dressing, spiced pepitas, cotija / 7

CHOPPED SALAD

chopped romaine, black beans, charred corn salsa, chopped avocado, pico de gallo, white cheddar, crispy tortilla strips, cilantro lime vinaigrette / 8

add in...

chicken al pastor +4

carnitas +5

crispy shrimp +6

carne asada +7

TACOS

CARNITAS beer braised pork, pickled onion, chicharrón, carnita jus / 3.5

CARNE ASADA* red chimichurri, white onions, cilantro / 4.5

CRISPY SHRIMP red cabbage, cilantro lime aioli, pickled radish, cilantro / 4.5

CHICKEN AL PASTOR chipotle chicken, pineapple, cilantro, onion, salsa verde / 3

PORK BELLY soy glazed pork belly, bánh mì slaw, cilantro / 4

CHORIZO spicy chorizo, crispy potatoes, radish, chimichurri / 3

MUSHROOM grilled portobello, corn, black bean spread, cotija, chimichurri / 4

EL GUERO SUPREME spiced ground beef, white cheddar cheese, lettuce, pico de gallo, lime crema, served on a flour tortilla / 4

BULGOGI marinated short rib, gochujang mayo, napa cabbage, peanuts / 4

CAULIFLOWER beer battered, red cabbage slaw, creamy tamarind ketchup, green onions / 3.5

BLACKENED FISH red cabbage slaw, cilantro lime aioli, pickled radish / 4.5

+ .25 bibb lettuce wrap

SIDES borracho beans / smoky black beans / cilantro lime rice with corn / 3.5

BURRITOS OR BOWLS

cilantro lime rice, smoky black beans, guacamole, pico de gallo, lime crema, chihuahua cheese

MUSHROOM

grilled portobello, chimichurri, queso, salsa roja / 12

CHIPOTLE CHICKEN

grilled chicken, mole rojo, cotija / 11

CARNITAS

beer braised pork, salsa verde / 12

QUESADILLAS

served with pico de gallo, lime crema, guacamole, chihuahua cheese

4 CHEESE

queso blanco, cotija, cheddar, queso fresco / 11

CHIPOTLE CHICKEN

grilled chicken, scallions / 12

MUSHROOM

grilled portobello, corn, chimichurri / 11

CARNITAS

beer braised pork / 12

ENCHILADAS

SPICED GROUND BEEF

seasoned ground beef, chihuahua cheese, red onion, queso, salsa roja / 8.5

CHICKEN MOLE

grilled chicken, pickled radish, mole rojo, cotija / 8.5

CHEESE

chihuahua cheese, cotija, white cheddar, onions, salsa roja / 8

DESSERT

SOPAPILLAS

powdered sugar, warm honey / 8

TRES LECHES

Kahlua syrup, toasted coconut, maraschino cherry / 7

PASSION FRUIT FLAN

passion fruit caramel, fresh raspberry / 8



A portion of all dessert sales will be donated to DC Central Kitchen in support of their mission to fight hunger in our hometown, the nation's capital!

GENERAL MANAGER KATIE BRODERICK | EXECUTIVE CHEF JAVIER LOAYZA

* These items may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.