CÓCTELES Y MÁS (COCKTAILS & MORE)

MEXICAN MANGO DAIQUIRI
It's Frozen!

Oaxacan Rum, Michoacan Rum, Mango, Passion Fruit, Pineapple, Lime
Served Up 15 Alma Tepec Float +4

TEQUILA SUNRISE
It's Frozen!

El Jimador Blanco, Damphwerke Orange Liqueur, Orange Juice,House Grenadine
Served Down 13

MARGARITA

Tequila, Nixta, Ancho Reyes Verde, Lime, Salt
Served on the Rocks 11
MAKE IT SPICY +2

CARLOS SLIM

Elijah Craig Singe Barrel "Ain't Nobody E-LIE-JIN!", Turbinado, Bitters, Orange Twist, Big Cube 25

TOP SHELF MARGARITA

Arette Fuerte Blanco, Lime, Bauchant, Agave, Salt
Served on Rocks 23

OAXACAN OLD FASHIONED

Herradura "Dos Coyotitos", Padre Nuestro Tobala, Mole & Orange Bitters, Agave Orange Twist 25

NAKED J-BIRD

(TREENUT ALLERGY)
Jamaican Rum, Campari, Pineapple, Lime, Orgeat, Coconut Milk, Nutmeg, Big Cube 15

SPICED PEAR-LOMA

El Jimador Reposado, St.George Pear Brandy & Liqueur, Lime, Grapefruit, Honey Syrup
Served on the Rocks 16

ESPRESSO MARTINI

Corazon "LC" Reposado, Niedlov Cold Brew, Cacao Liqueur, Mole, Coconut Turbinado
Served on Nitro 16

RANCH WATER

Tequila Blanco, Sotol, Ancho Reyes, Lemon, Lime
Served on the Rocks 12
MAKE IT SPICY +2

ZERO PROOF COCKTAILS
Fun for Everyone!

Margarita 9
Paloma 9
Hibiscus Tea "Jamaica" 7

MEXICAN COKE [355mL] 6

MEXICAN SPRITE [355mL] 6

DIET COKE [355mL] 5

JARRITOS [300mL] 6

SMOKED MEATS & FRESH TORTILLAS

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Bill of Fare

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DINE IN OR TAKE IT TO GO!

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CHIQUITAS (SMALL)

AUTUMN GREENS **SALAD** / APPLE / MARCONA ALMOND
MONTALBAN CHEESE $16

STUFFED **AVOCADO** / RED CHIMICHURRI MAYO / TORTILLA GREMOLATA
MUSHROOMS $10 / CARNITAS $14 / BRISKET $16.5

SMOKED BRISKET **ENCHILADAS** / TEXAS RED GRAVY / CHEDDAR CHEESE $17

GRILLED **QUESO** / SMOKED PECANS / SPICED PEARS $15.5

YELLOWFIN TUNA **TOSTADA** / SALSA MACHA $12 EACH

DAILY SMOKED **SAUSAGE** / RAISIN AGRODULCE $14

BEEF SHANK AND TAIL **SOPE** / AYACOTE BEAN / AVOCADO $13

ROYAL RED SHRIMP **“AL AJILLO”** / BURNT CITRUS OIL / ARBOL $14

LADOS (SIDES)

COWBOY **BEANS** / GUAJILLO BUTTER $8

SMASHED **SWEET POTATO** / GREEN CHILI MAYO $12

SMOKED PORK **MUSTARD GREENS** / ONION / JALAPEÑO $8

FUERTES (STRONG)

SMOKED **PORK RIBS** / MEZCAL MOP SAUCE / POTATO ESCABECHE
4 RIBS $17 / 6 RIBS $25.5/ 8 RIBS $34

SMOKED BEEF **BRISKET** / GRILLED ONION / GRILLED JALAPEÑO
1/2 POUND $32 / 1 POUND $60

PORK **CARNITAS** / CHARRED ONION / FENNEL SLAW / CILANTRO $29

FRIED MISSISSIPPI **CATFISH** / TARTAR SAUCE / PEPERONATA $23

BEAR CREEK FARM STEAK **FAJITAS** / BANANA PEPPERS
SCALLION / CHAYOTE SQUASH / CHIMICHURRI BUTTER $36.5

SMOKED **CHICKEN** / ANCHO / WATERCRESS / GOLDEN RAISINS /
BURNT CAULIFLOWER PUREE
HALF $28 / WHOLE $54

HONEYNUT **SQUASH** / PUMPKIN SEED / CHILI AGRODULCE $25

BEAR CREEK FARMS **BEEF RIB** / CHARRED POBLANOS $75

HELADOS (ICE CREAM)

MEXICAN VANILLA / HIBISCUS / LIME $9

PUMPKIN / PEPITAS / SORGHUM **$9**

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE
YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.