

## Specials

COPPS ISLAND OYSTERS (Connecticut) half dozen \$11 dozen \$19

BLACK BEAN SOUP with Roasted Poblano Relish & Queso Fresco \$7

SHRIMP CAKES *with avocado-corn pico de gallo* \$11

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CHILES RELLENOS \$20

Chicken Tinga-Stuffed Poblanos, Oaxacan Cheese, Rice & Beans

FIVE PEPPERCORN MARINATED TUNA STEAK \$23

*Wasabi Mayonnaise, Poblano Rice, Black Beans and Vegetable*

GUAJILLO-ANCHO BRAISED BEEF SHORT RIBS *with Mashed Potatoes* \$21

QUINOA BURRITO BOWL W/ ROASTED VEGETABLES

*Avocado & Black Beans* \$15

### Beer on Draft \$6

Dos XX Amber  
Great Life Brewing Cream Ale  
Paradox Pilsner  
Sam Adams  
Lagunitas IPA

### Beer in Bottles \$5

Negra Modelo,  
Modelo Especial (can)  
Corona, Corona Light,  
Budweiser, Bud Light,  
Mich Ultra, Becks Non-Alcohol,  
Dos XX Lager, Tecate, Sol, Pacifico,  
Bells Two Hearted Ale (can, \$6)

### House Sangria Red or White

glass \$7  
Half Carafe \$18  
1L Carafe \$35

### Featured Cocktails

#### Michelada \$7

Spiced Dos XX Beer, Lime,  
On the Rocks with a Tajin Rim

#### Rum Fruitcake \$8

Apple & Spice Infused Rum, Lime,  
Pineapple Juice

#### "Better With Age" Margarita \$9

Añejo & Reposado Tequilas,  
Lime, Blood Orange Liqueur

#### Mezcal Mule \$9

Mezcal, Lime, Ginger Beer

### Wine

House Red or White - \$7  
Half Carafe \$18  
1L Carafe \$35

Santa Ema Cabernet Sauvignon  
(Chile) \$8 gl/\$32 btl

### Mexican Sodas \$4

Jarritos Piña, Jarritos Tamarindo, Mexican Coke

**Saratoga Water \$6/28oz**