

Tonight's Specials

MALPEQUE OYSTERS (P.E.I., Canada) half dozen/ \$11 dozen/ \$19

LITTLE NECK CLAMS with Chorizo & Peppers \$12

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

SHRIMP CAKES with Avocado-Corn Pico de Gallo \$11

CHILES RELLENOS \$20

Beef & Pepper-Stuffed Poblanos, with Oaxacan Cheese, Rice & Beans

FILET MIGNON \$29

Mashed Potatoes, Jicama-Avocado Relish, Chimichurri

FIVE PEPPERCORN MARINATED TUNA STEAK \$23

Wasabi Mayonnaise, Poblano Rice, Black Beans and Vegetable

GUAJILLO-RUBBED BEEF SHORTRIBS \$24

Fingerling Potatoes & Brussel Sprouts

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

Mexican Sodas Jarritos Piña, Jarritos Tamarindo, Mexican Coke. **\$4**

Saratoga Water \$6/28oz

Featured Cocktails

Christmas Punch \$8

Spiced Apple Rum, Lime, Pineapple Juice

"Better With Age" Margarita \$9

Añejo & Reposado Tequilas,
Lime, Blood Orange Liqueur

Mezcal Mule \$9

Mezcal, Lime, Ginger Beer

Michelada \$7

Spiced Lime, Beer, Rocks & Tajin Rim

Wine

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

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

Los Vascos Sauvignon Blanc
(Chile) \$8 gl/\$32 btl