



HAPPY HOUR

WEEKDAYS 4P-6P

full menu also available



Buy One Get One "QUESADIZZAS"

CHEESE-FILLED 12" FLOUR TORTILLAS LOADED WITH TOPPINGS AND CUT INTO SIX SLICES. EQUAL OR LESSER VALUE DISCOUNTED.

THREE CHEESE 16⁴⁸ queso Chihuahua, aged cheddar, queso fresco

CHARRED SKIRT STEAK 20⁶⁰ mezcal-marinated skirt steak*, roasted corn, aged cheddar, queso chihuahua, jalapeno ranch crema, cilantro

HONEY CHILE CHICKEN 18⁵⁴ grilled marinated chicken thighs, aged cheddar, Chihuahua cheese, dill pickle, cilantro yogurt, crispy leeks

BIRRIA BEEF 19⁵⁷ birria beef, chihuahua cheese, onion, cilantro, sliced radish, birria consomé

\$5 STARTERS

CHIPS & SALSA

salsa de casa -or- house hot salsa, warm house-fried corn tortilla chips

GUACAMOLE DE CASA

Hass avocado, white onion, fresh lime, serrano pepper, fresh cilantro, cherry tomato, radish, house-fried corn tortilla chips

CORN ESQUITES

roasted corn, butter, mayo, lime, queso cotija, fresh cilantro, cayenne

TEXAN QUESO

melted aged cheddar & white American cheese, pico de gallo, house-fried corn tortilla chips

NACHO BITES

slow cooked beef brisket, refried black beans, mozzarella, pico de gallo, chipotle mayo, mexican crema, avocado, pickled veggies **sub honey chile chicken \$2 -or- charred marinated skirt steak* \$4**

ANIMAL FRIES

slow-cooked beef brisket, hand-cut fries, Texan queso, pico de gallo, Mexican crema, guacamole **sub honey chile chicken \$2 -or- charred marinated skirt steak* \$4**

\$3 TACOS

AL PASTOR

spit-roasted achiote marinade pork, charred pineapple, caramelized onions, salsa cruda, fresh cilantro, yellow corn tortilla

HONEY CHILE CHICKEN

grilled marinated chicken thighs, mango onion relish, mango habanero drizzle, yellow corn tortilla

MUSHROOM TINGA

tomato-chipotle braised mushrooms, roasted corn, scallions, cotija, yellow corn tortilla

QUESABIRRIA

birria beef, chihuahua cheese, radish, onion, cilantro, sliced radish, yellow corn tortilla, birria consomé

SHRIMP

fried -or- grilled shrimp, red cabbage slaw, chipotle mayo, fresh cilantro, lime, yellow corn tortilla

CRUNCHY BEEF

seasoned ground beef, pico de gallo, aged cheddar, iceberg lettuce, Mexican crema, crunchy tortilla shell

\$8 MARGARITAS

Draft or Frozen Agave Margarita

Pueblo Viejo Blanco Tequila, Cointreau Liqueur, Nixta Liqueur, agave syrup, lime optional mix-ins: strawberry, prickly pear, mango habanero, pineapple jalapeño

\$6 DRAFTS

Allagash - White Ale

Casa Humilde - Marina Premium Lager

Cruz Blanca - Vamos Vienna Lager

Haymarket - Blood Orange Blonde Ale

Maplewood - Son of Juice Hazy IPA

Off Color - Beer for Tacos Lime Sour Ale

Sketchbook - Amistosa Lager

Three Floyds - Zombie Dust Pale Ale

\$7 WINE by the glass

Mirabello Prosecco

Echeverria 'Wild' PetNat

Rapura Springs Sauvignon Blanc

Tiefenbrunner Pinot Grigio

Tribute Chardonnay

The Pale Rosé

Gulp Hablo Orange

Böen Pinot Noir

La Posta Pizzella Malbec

Bonanza by Caymus Cabernet Sauvignon

Chupacabra Red Blend

TEXAN TACO BAR

*The Illinois Department of Public Health advises that eating raw or under-cooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness.