



modern mexican kitchen & tequileria

## HAPPY HOUR

DAILY 3:30-5:30 PM

*in the bar & lounge*

### MARGARITAS

\$6.50 EACH

TRADITIONAL

*blanco tequila / citrus*

FRESH TROPICAL FRUIT

*blanco tequila / citrus*

*choice of fresh mango, strawberry, pineapple, blood orange*

SANDIA TAJIN

*blanco tequila / watermelon / tajin simple syrup / citrus*

### VINOS

\$6.50 EACH

*frontera pinot grigio / frontera cabernet sauvignon*

### SANGRIA

\$6.50 EACH

*red wine / pisco / fresh fruit*

### CERVEZAS

\$4.50 EACH

*dos equis / corona / tecate / coors light*

*budweiser / pacifico / modelo especial*

*crazy mountain brewery Colorado: mtn living pale, amber*

### GUACAMOLE

TRADITIONAL 14

*serrano / tomato / onion / cilantro*

BACON 15

*chicharron / cotija cheese*

\*+TUNA TARTARE 18

*serrano / chipotle / sesame seeds / wonton chips / jicama*

SPICY CRAB 16

*chipotle / lime / cilantro*

CHIPS AND SALSA 3

### BOTANAS

*Mexican Tapas*

\$5 EACH or 2 for \$8

EDAMAME

*chipotle / lime / sea salt*

VEGETABLE QUESADILLA

*flour tortilla / salsa roja / crema fresca*

SMOKED BRISKET NACHOS

*black beans / fresnos / crema fresca / pico de gallo*

CHICKEN FLAUTAS

*crispy corn tortilla / salsa cruda / crema fresca*

ACHIOTE STEAK FLATBREAD

*corn masa flatbread / flat iron steak / black bean puree*

*Maya cheese blend / chile toreado*

\*MAHI MAHI CEVICHE TOSTADAS

*Vuelve la vida / red onion / avocado / lime*

### TACOS

\$3 EACH or 3 for \$8

STEAK

*steak / corn tortilla / onion / cilantro / salsa roja*

AL PASTOR

*adobo pork / pickled onions / grilled pineapple*

CHICKEN TINGA

*pico de gallo / crema fresca / black bean*

*\*Consumption of raw or partially-cooked foods may be harmful to your health  
20% gratuity will be added to parties of 5 or more*