

HAPPY HOUR

- WEEKDAYS 4PM-6PM -

CHICHARRONES	5
crispy pork rinds, chile piquin, spices, lime	
BRISKET SOPE	6
black beans, pickled onions, salsa verde, queso and crema fresca	
SALMON TOSTADA*	6
avocado salsa, orange, pickled veggies, tamarind vinaigrette, pepitas	
GUACAMOLE	6
avocado, garlic, serrano pepper, key lime, cilantro	
ASADA TACO -2 tacos-	10
onion, cilantro, avocado salsa	
POLLO TACO -2 tacos-	10
onion, cilantro, avocado salsa	
VEGAN CHORIZO -2 tacos-	10
onion, cilantro, chipotle salsa	
CHEF'S SEASONAL TACO -2 tacos-	10
NACHOS choice of: steak, chicken or soyrito	10
black beans, pico de gallo, mexican cheese, avocado salsa, crema fresca	
FRENCH FRIES	5



CRAFT COCKTAILS

EL SECRETO -ESPRESSO MARTINI-	9
vodka, cold brew, cinnamon demerara, coffee liqueur	
MARGARITAS	9
choice of: classic, spicy, mango, guava	
LYCHEE PALOMA	9
tequila, lime, sparkling grapefruit, lychee liqueur	
ROJO SANGRÍA	9
red wine, orange juice, vodka, fruit blend, mint	

BEERS

ROTATING DRAFT SELECTION 6
ask your server

WINE BY THE GLASS

WHITE	7
House Selected White	
RED	7
House Selected Red	
ROSÉ	7
House Selected Rosé	

Please note a 20% service charge is applied on all bills to ensure fair wages and benefits for all team members all year long. 100% of this fee goes to the service staff. Additional gratuity is at the discretion of each guest.

*These items are served raw, undercooked, cooked to order or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.