

FOOD MENU

LAS BOCITAS

(APPETIZERS)

HOMEMADE CORN TORTILLA CHIPS 🌶️ 9.9

Served with your side of two dips.
Salsas: Salsa verde 🌶️, salsa taquera 🌶️🌶️, zesty chipotle 🌶️🌶️, sour cream, mango Habanero salsa 🌶️🌶️🌶️, pico de gallo, Repos sauce, white bean. [VG, GF]

Add: Guacamole +\$2.5

PATACONES 🌶️ 11

House-made chili blend seasoned plantain chips with Repos sauce. [V, GF], [Limited availability]

NACHOS 🌶️ 26.9

Melted cheese, charred corn & black bean salsa, pickled jalapeños, white onion, pico de gallo, zesty chipotle sour cream, cilantro, served with salsa taquera & salsa verde. [VG, GF]

Add: Guacamole +3.5\$, Beef Brisket +6.5\$, Pulled pork +6.5\$, Grilled chicken +6.5\$, Ginger carnitas +6.5\$

LOS TACOS

ALL TACO SHELLS ARE MADE FRESH 🔥

POLLO CON PIÑA 🌶️ 7.5

Pineapple charred chicken, salsa bruja, grilled pineapple, avocado poblano ranch, cilantro. [GF, DF]

COCHINITA PIBIL 🌶️ 7

Slow braised pulled pork, caramelized onions, poblano avocado ranch, cilantro. [GF, DF]

CARNE ASADA 7.5

Beef brisket, pico de gallo, crispy potatoes & onions, cilantro. [DF]

CHORIZO PICANTE 🌶️🌶️ 7

Roasted chorizo, spicy cilantro sauce, pickled onions, queso cotija, cilantro. [GF]

PAPAS BRAVAS 6.5

Whipped potato, bravas sauce, queso cotija, crispy potatoes & onions, cilantro. [V, VG & GF opt.]

AGUACATE CROCANTE 🌶️ 6.5

Lightly battered avocado, cashew nut cheese, pico de gallo, spicy cilantro sauce, cilantro. [V, NUTS]

GINGER CARNITAS 7

Sticky ginger “beaf”, salsa bruja, Repos sauce, pickled carrot, toasted sesames, cilantro. [V, GF]

MACHA RAPINI 🌶️🌶️ 7.5

Grilled broccolini in macha salsa, cashew nut vegan cheese, pickled onions, Repos sauce, cilantro. [V, GF, NUTS] [Halloumi +3.5\$]

LOS BURRITOS

(OR MAKE IT A BOWL)

All burrito bowls pico de gallo + herb & lime rice

CHARRED CHICKEN 🌶️ 21.9

Pineapple charred chicken, salsa bruja, grilled pineapple, white bean, corn, cabbage, rice patty, cheese, spinach, Repos sauce.

PULLED PORK 🌶️ 19.9

Slow braised pulled pork, caramelized onions, white bean, corn, cabbage, rice patty, cheese, spinach, poblano avocado ranch.

BEEF BRISKET 21.9

Cedar smoked beef brisket, pico de gallo, white bean, corn, cabbage, rice patty, cheese, spinach, Repos sauce.

HALLOUMI AVOCADO 🌶️🌶️ 18.9

Deep fried avocado, fried halloumi cheese, white bean, corn, cabbage, rice patty, cheese, spinach, zesty chipotle sour cream. [VEG, GF +0.50]

MACHA BROCOLINI 🌶️🌶️ 20.9

Grilled broccolini in macha salsa, white bean, pico de gallo, corn, pickled onions, cashew vegan cheese, herb & lime rice, spinach, Repos sauce. [V, NUTS]

GINGER CARNITAS 19.9

Sticky ginger “beaf”, guacamole, corn, cabbage, pickled carrot, herb & lime rice, spinach, Repos sauce sauce. [V]

SIDES

(LIL' EXTRAS)

RICE 3

Spanish rice / Herb & lime

SPANISH RICE & BEANS 4

TORTILLA CHIPS 4

GUACAMOLE 4.5

NINOS

(KIDS)

CHEESE QUESADILLA 8

Add Beef brisket, cochinita pork, crispy chicken.[+ 4.5\$]

BURRITO 12

Rice, beans, cheese & your choice of protein.

LO DULCE

(SWEET STUFF)

CHURROS 8

Authentic dulce de leche sauce.

DESSERT THROWBACK 9

Reposados shaft 2oz Reposado tequila, Kaluah, cold brew coffee, horchata. [DF + GF]

🔥 PICANTE

(THAT'S HOT)

SIDE SAUCE 1

HOT SAUCE FLIGHT

Choose any 3 for \$2

40Z BOTTLE

9.9

Raspberry Chipotle Cilantro Jalapeño Peach Habanero Roasted Garlic Habanero

SPICE LEVELS 🌶️🌶️🌶️

GF [GLUTEN FREE]

DF [DAIRY FREE]

VG [VEGETARIAN]

V [VEGAN]

DRINKS MENU

MARGS, COCKTAILS & VINO

MARGARITAS

MAKE IT A DOUBLE!
(3 OZ) + \$6

CLASSIC LIME	1.5 oz	10.9
Our version of perfection; fresh-squeezed lime, organic agave, salt rim		
Make it a devil! [+ mulled wine float +\$1]		
MEZCAL MARG	1.5 oz	13.5
With a smooth vanilla & cinnamon salt rim		
PECAN PEACH	1.5 oz	11.9
Peach shrub, pecan orgeat, lime, pecan & ginger salt rim		
HOT DILL CUCUMBER	1.5 oz	11.9
Dill & jalapeño-infused tequila, cucumber & jalapeño juice, fermented arbol pepper syrup, lime, hot dill salt rim		
SPICY COCONUT	1.5 oz	11.9
Coconut tequila, fermented arbol pepper syrup, coco water, lime, coco-lime rim.		

HASKAP CRANBERRY	1.5 oz	11.9
Ginger-infused tequila, haskap berry macerate syrup, cranberry shrub, lime, hibiscus & orange salt rim		
PEACH BLOOD ORANGE	1.5 oz	11.9
Peach shrub, blood orange purée, lime, hibiscus & orange salt rim		
MEZCAL BLOOD ORANGE	1.5 oz	13.5
Mezcal, ginger tequila, blood orange purée, cranberry shrub, lime, Tajin rim		
SMOKY FIG	1.5 oz	13.5
Mezcal, ginger tequila, fig-ginger syrup, lemon, chai whisky mist, vanilla-cinnamon salt rim.		
BULLDOG	1.5 oz + CORONITA	16
Our classic lime margarita, blended and topped with a Coronita		

COCKTAILS

FIG MARTINI	2 oz	14
Stolen Bell Vodka, Japanese plum wine, fig & ginger syrup, house-made lemon bitters		
ICED TEA NEGRONI	2 oz	14
Black tea-infused Stolen Bell Gin, Campari, Martini Rosso, Japanese plum wine, house-made orange bitters		
HASKAP PISCO SOUR	2 oz	18
Pisco, Chambord, haskap berry macerate syrup, topped with aquafaba foam + lavender white chocolate		

PECAN PIE OLD FASHIONED	2 oz	21
Pecan & brown-butter fat washed Maker's Mark, Frangelico, house-made maple bitters, shortbread biscuit		
GRANDE LIME	3 oz	27
3 oz premium perfection: Cazadores Añejo, Grand Marnier, lime, org. agave, salt & tajín rim.		
MULLED VINO	7 oz	14
Red wine, port, Drambuie, cranberries, apricot, citrus, ginger, spices, molasses		

VINO

DA SILVA	6 oz / 9 oz	13/19
Red or white		

CERVEZAS, CAESARS & NON-ALCOHOLIC

CERVEZAS

BOTTLES / CANS	
Coronita	207 ML 5
Corona	330 ML 7
Dos XX	355 ML 7.5
Pacífico	355 ML 8
Negra Modelo	355 ML 8
Kokanee	355 ML 7
Whitetooth Brewing Co.	437 ML 6.5
Ask your server for our selection.	

DRAUGHT	16 oz	8
Reposados X Whitetooth Radler		
Fernie Brewing Co.		
Whitetooth Brewing Co.		
<i>Seasonal availability; ask your server</i>		

CAESARS

CLASSIC VODKA CAESAR	1 / 2 oz	10/14
REPOSADOS CAESAR	2 oz	19.9
Mexican-style Caesar with tequila, salsa taquera, salsa verde, celery bitters, tajín spice, topped with a burrito pequeño.		

NON-ALC. 0%

AGUA FRESCA

HORCHATA	8
Traditional creamy vegan Mexican beverage, made in-house with almonds, rice, cinnamon, and oat milk.	
<i>Original, haskap berry, pecan, cold brew coffee. [Add Baileys 1 oz +4]</i>	
LIMONADA	8
Fresh lemon, agave, fig, olive oil, cinnamon, ginger	
<i>[Add ginger-infused tequila 1oz +4]</i>	
CAFÉ HELADO	8
Cold brew coffee, pecan orgeat, simple syrup, oat milk, cinnamon	
<i>[Add coffee-infused tequila +4]</i>	
FRESA DURAZNO	8
Blended peach, blood orange purée, simple syrup, lemon	
FRENCH PRESS COFFEE	5
Ethos Death Before Decaf beans	
PLUCK TEA	4
<i>Ask your server for our selection.</i>	

ZERO-PROOF

COCKTAILS

ZERO-PROOF LIME	9.9
Sobrii non-alc tequila, house-made non-alc triple sec, lime juice, org. agave, salt rim	
ZERO-PROOF SOUR	9.9
Sobrii non-alc gin, haskap berry macerate, coconut water, lemon, aquafaba foam, lavender white chocolate.	
WILD FOLK	9.9
Zero proof cocktail in a can	
<i>Ask your server for our selection.</i>	

TEQUILA + FLIGHTS

BLANCO

EL ESPOLÓN 1 oz	7	CODIGO 1530 1 oz	9
Agave, pepper, citrus		Pepper, mint, agave	
OLMECA ALTOS 1 oz	7	DON JULIO 1 oz	10
Pepper, citrus, earthy		Agave, pepper, vanilla	
CASAMIGOS BLANCO 1 oz	9	CLASE AZUL BLANCO 1 oz	30
Vanilla, caramel, citrus		Agave, citrus, pepper	

REPOSADOS

SIERRA 1 oz	5.5	HERRADURA 1 oz	9
Toasted oak, toffee, roasted fruit		Vanilla, agave, oak	
1800 1 oz	7	818 1 oz	14
Oak, vanilla, pepper		Vanilla, caramel, spice	
EL ESPALON 1 oz	8	PADRE AZUL 1 oz	21
Caramel, vanilla, citrus		Butterscotch, spice, cheesecake	
TRES GENERACIONES 1 oz	9	DON JULIO PRIMAVERA 1 oz	24
Citrus, pear, caramel		Orange, caramel, citrus	
TEREMANA 1 oz	7	CLASE AZUL 1 oz	34
Agave, pepper, vanilla		Agave, vanilla, spice	
CASAMIGOS 1 oz	11		
Vanilla, caramel, oak			

AÑEJO

CAZADORES 1 oz	7	ADICTIVO 1 oz	15
Vanilla, caramel, oak		Caramel, oak, honey	
CASAMIGOS 1 oz	12	PADRE AZUL 1 oz	17
Butterscotch, cinnamon, vanilla		Coffee, caramelized nut, stone fruits	
TIERRA NOBLE 1 oz	14	CLASE AZUL GOLD 1 oz	68
Oak, vanilla, whisky		Green apple, agave, ginger	
AHA YETO 1 oz	15	CLASE AZUL 1 oz	120
Honey, butter, pepper		Toffee, cinnamon, toasted oak	

EXTRA AÑEJO

ADICTIVO EXTRA AÑEJO 1 oz	19	CLASE AZUL ULTRA 1 oz	350
Butterscotch, maple, oak		Stone fruit, maple syrup, oak, hazelnut	
GRAND MAYAN 1 oz	21		
Caramel, butterscotch, butter			

MEZCAL

FANDANGO 1 oz	7	KOCH EL 1 oz	9
Fruity, vanilla, subtle smoke		Fruity, smoky, herbal	
JARAL DE BERRIO 1 oz	7	LOS SIETE MISTERIOS 1 oz	10
Spice, earth, fruity		Agave, earth, vanilla	
400 CONEJOS 1 oz	7	CASAMIGOS 1 oz	14
Citrus, honeydew, vanilla		Smoke, black pepper, silky finish	
MONTELOBOS 1 oz	8	DOS HOMBRES 1 oz	11
Agave, subtle smoke, balanced		Smoke, black pepper, silky finish	
SOMBRA 1 oz	8		
Smoke, citrus, fruity			

TASTING FLIGHTS

TEQUILA

REPOSADO FLIGHT 3 oz	34
Padre Azul, Casamigos, 818	
MEZCAL 3 oz	28
Los Siete Misterios, Casamigos, Koch El	
AGING FLIGHT 3 oz	30
Casamigos Blanco, Casamigos Reposado, Casamigos Añejo	
STAFF FAVS 3 oz	48
Clase Azul Blanco, Padre Azul Reposado & Koch El Mezcal	