

empellón

TAQUERIA

GUACAMOLE
18

SEVEN SALSAS
7

NACHOS
18

BRUNCH

**SCRAMBLED EGG
QUESO FUNDIDO**
chorizo, salsa arbol
16

CHORIZO SANDWICH
hashed browns, avocado, fried egg
15

EGG WHITE OMELETTE
sikil pa'ak, baby kale
15

CHILAQUILES DIVORCIADOS
fried egg
15

CHURRO FRENCH TOAST
chocolate sauce
16

TACOS

2 PER ORDER

BREAKFAST
migas, salsa, cheese
(ADD CHORIZO +2)
14

BRUSSELS SPROUTS
spicy almonds
16

SKIRT STEAK
with everything
22

FISH TEMPURA
cabbage, tartar sauce
18

PASTRAMI
sauerkraut, mustard seed salsa
24

VEGGIE CHORIZO
sweet potatoes
16

CHICKEN
black kale
18

LAMB BARBACOA
salsa borracha
18

SHRIMP
avocado, pumpkin seeds
18

TACO SPECIAL

**NEW FLAVOR DROPS
EVERY TUESDAY**
MP

QUESADILLA

**CHANGES
SEASONALLY**
MP

CRUNCHY

**AYOCOTE BEAN
FLAUTAS**
bibb lettuce, crema
19

CARNITAS

**WITH A STUDY
IN SALSA VERDE**
36

*CONSUMING RAW OR UNDERCOOKED FOOD MAY
INCREASE YOUR RISK OF FOODBORNE ILLNESS

MARGARITAS

CLASSIC

pueblo viejo blanco,
lime, smoked salt

16

GRAPEFRUIT

del amigo mezcal, pink grapefruit,
giffard pamplemousse, citrus salt

16

¿POR QUÉ NO?

pueblo viejo blanco,
pineapple, serrano, cilantro

16

MEZCAL

del amigo mezcal,
lime, smoked salt

16

SPICY CUCUMBER

pueblo viejo blanco,
jalapeño, chile salt

16

GUAVA

pueblo viejo blanco,
guava, smoked salt

16

MOTHER OF DRAGONS

casa dragones blanco,
lime, smoked salt

26

COCKTAILS

OUR BLOODY MARY

pueblo viejo blanco, spicy tomato,
citrus, horseradish, worcestershire

15

GREEN MICHELADA

aguachile verde, white soy,
coriander salt, modelo

9

JUICE CLEANSE

reposado tequila,
nopal juice, agave

15

'SPROTON

spring 44 gin, tonic, espresso liqueur

15

COCONUT MILK COLD BREW

añejo tequila, cold brew,
coconut milk

15

BEER

MODELO ESPECIAL

lager 4.4% abv
nava, mexico

8

PACIFICO

pilsner 4.5% abv
mazatlán, mexico

9

NEGRA MODELO

dunkel 5.4% abv
mexico city, mexico

8

CONEY ISLAND BREWING

"merman" IPA 5.8% abv
brooklyn, ny

8

MICHELADA

any beer poured over ice
with chile, lime and salt

+3

AGUA FRESCA

TANGERINE

8

WINE

SPARKLING

CAVA

conquilla, catalonia

14 / 56

CHAMPAGNE

laurent perrier brut, 375ml

21 / 42

ROSÉ

GRENACHE

bodegas breca, aragón

14 / 56

WHITE

TXAKOLÍ

txomin extaniz, basque country

15 / 60

VERDEJO

pago del cielo, rueda

14 / 56

GRÜNER VELTLINER

martin nigl, niederösterreich

15 / 60

SAUVIGNON BLANC

six sigma, lake county

16 / 64

MOSCHOFILERO

tselepos, mantania [orange]

17 / 68

RED

BARBERA D'ALBA

sottimano "pairolero," piedmont

15 / 60

MALBEC

familia mayol, argentina

14 / 56

PINOT NOIR

evesham wood, willamette

16 / 64

RIOJA RESERVA

ermita san felices

16 / 64

CABERNET SAUVIGNON

cultivar, napa

18 / 72



BOTTOMLESS BRUNCH

SATURDAY AND SUNDAY
11:30AM - 4PM

\$35 / PERSON

**CLASSIC MARGARITAS,
BLOODY MARYS, AND MIMOSAS**

**WITH THE PURCHASE OF
TACOS OR MAIN COURSE**

UNLIMITED FOR 90 MINUTES

*FULL TABLE PARTICIPATION REQUIRED
RESTRICTIONS APPLY