

## HAPPY HOUR @ TEQUILAS

### STAFF SPECIALTIES

<b>South Of The Rio</b>	<b>\$9</b>
leblon cachaça infused with jalapeño, agave nectar, cucumber & fresh lime juice	
<b>Roses Margarita</b>	<b>\$9</b>
siembra azul blanco infused with rose petals, fresh lime juice st. germain and rose petals	
<b>Premium Margarita</b>	<b>\$8</b>
siembra azul blanco, combier, agave nectar fresh lime juice and rimmed with cactus salt	
<b>Brent Celek's Margarita</b>	<b>\$8</b>
siembra azul blanco, veev, fresh lime, licor 43 & agave nectar	
<b>Short Rib</b>	<b>\$9</b>
siembra azul blanco infused with jalapeño, fresh lime juice & pomegranate molasses	
<b>Coco Loco</b>	<b>\$9</b>
coconut infused siembra valles blanco, canton ginger liquor, pineapple juice sugar cane syrup and fresh lime juice	
<b>Margarita Diablo</b>	<b>\$8</b>
siembra azul reposado, crème de cassis, lime, orange juice, ginger syrup & canela salt	
<b>Mexipolitan</b>	<b>\$8</b>
siembra azul blanco tequila, pomegranate juice, cointreau, pineapple juice & fresh lime juice	

**Mojito Verde** \$8  
siembra azul blanco, cucumber juice, basil leaves, st. germain, agave nectar & lime juice

**Margarita Roja** \$8  
siembra azul blanco tequila, crème yvette, agave nectar & fresh lime juice, rimmed with hibiscus salt

**Brazilian Punch** \$9  
siembra azul tequila reposado, veev, cloves, fresh lime, pomegranate, pineapple & orange juices, cinnamon and ginger syrup, rimmed with açai salt

*Don't Drink And Drive!*

## APPETIZERS

**Queso Fundido** \$8  
Melted chihuahua cheese served over a bed of poblano pepper strips and onions topped with your choice of chorizo or huitlacoche, served with flour tortillas

**Empanadas del Dia** \$7  
Without a doubt the region of the Gulf of Mexico offers us literally thousands of dishes with a variety that will seduce even the most demanding palate. A dignified and simple representative of this region is the empanada. Handmade corn tortillas, filled with the freshest ingredients selected each day by our Chef.

**Ceviche de Pescado y Camaron** \$13

Tilapia fish and shrimp cooked with the juice of freshly squeezed limes, heated with tomato, onion, cilantro and chile serrano

**Nachos Obligatorios** \$8

Odd as it may seem, the "Nacho" is the perfect representative of La Frontera. Simultaneously, it is drawn towards its destiny yet does not embrace it. Corn tortilla chips smothered with refried beans, beef & cheese

**Trio de Tacos** \$10

Your choice of 3 exceptional tacos:

- \* Camaron al Pastor - shrimp marinated in citrus & mayan spices, with pineapple
- \* Pulpo - octopus in olive oil, epazote & garlic with a sauce of roasted tomato & chile serrano
- \* Rollos de Jicama - tilapia marinated in herbs, rolled in jicama, with a chipotle-mayo sauce
- \* Huitlacoche - a combination of huitlacoche and mixed mushrooms in a chipotle pesto
- \* Callejeros - beef tenderloin strips in herbs, roasted tomato. arbol pepper & oaxaca cheese
- \* Pollo - chicken marinated with herbs & pineapple, roasted tomato. arbol & tomatillo

**Ensalada Arugula** \$13

Arugula, mango, pomegranate and hibiscus, served with a vinaigrette of dijon & tequila

**Sopa de Tortilla** \$6

Probably the most popular Mexican soup. A perfect combination of chiles, tomato, epazote and tortilla. With or without chicken

## TRADITIONAL OFFERINGS

**Enchiladas Rojas or Verde** **\$13**

Two enchiladas stuffed with chicken or cheese topped with melted chihuahua cheese and covered with our traditional red sauce or the tangy tomatillo sauce.

**Mole Poblano** **\$17**

In the city of Puebla, several convents were active in creating much of the traditional Mexican cooking, as we know it today. One such convent was expecting a visit by a very distinguished archbishop. A nun decided to serve a sauce known by the Nahuatl Indians as "mulli". However "mulli" is a potpourri of hot chiles. Knowing that the holy man was not accustomed to spicy dishes, so she took on the task of adding balance to counteract the chiles: chile ancho, dorado bread, tomato, cloves, bitter chocolate, poblano, peanuts sugar, almonds, chile guajillo, fried tortillas, chalaca, carrots and garlic. Creating a very truly rich and complex sauce. Served over a succulent chicken breast with rice & beans.

**Sabana Invierno de Pollo** **\$17**

A chicken breast pounded and covered with refried beans and melted chihuahua cheese, surrounded with an exquisite tomatillo sauce.

**Cochinita Pibil** **\$19**

Fresh tender pork marinated in achiote, citrus and Mexican herbs baked and served on a banana leaf, accompanied by fried plantains.

**Enchiladas Playa** **\$19**  
A pair of flour tortillas stuffed with lobster, shrimp & crabmeat, topped with melted chihuahua cheese, smothered with poblano and chipotle sauce. A side of rice & vegetables.

**Costilla Zaragoza** **\$23**  
Rib Eye Steak marinated in herbs, grilled and served over a roasted tomato, arbol pepper & tomatillo sauce, served alongside an enchilada stuffed with chicken and chorizo in our infamous mole sauce

### **BEER**

Mexican beers that were once synonymous with quality & traditional practices, now seem to have acquired suspicious chemical profiles which are not even close in taste. That's why we are proud to offer you some magnificent artisanal local beers instead. **\$4**

**Traditional Red or White Sangria** **\$6**

**Mixed Drinks** **\$6**

**Martini - Manhattan** **\$7**

**Cosmopolitan** **\$6**

**Sea Breeze** **\$6**

**Bloody Mary** **\$6**

**Long Island Iced Tea** **\$7**

**Wines By The Glass** **\$5**

chardonnay, sauvignon blanc, pinot grigio, cabernet sauvignon, merlot, malbec, etc...

House Grande \$40  
large pitcher of margarita or sangria

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**SPIRITS**

**MEZCAL**

Agave de Cortes \$9  
Nuestra Soledad Ejutla \$9  
Mezcal Vida (Del Maquey) \$8

**TEQUILA**

Siembra Azul Blanco \$8  
Siembra Azul Reposado \$9  
Siembra Azul Añejo \$9

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Desserts - for your sweet tooth \$6

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Tequilas Happy Hour is sponsored by:  
Siembra Azul & Siembra Valles Tequila



*NOTE: DRINKING BEER, WINE OR LIQUOR WHILE  
YOU ARE PREGNANT OR A NURSING MOTHER CAN  
BE HARMFUL TO YOURSELF AND YOUR BABY*