

## Happy Hour Menu

Monday through Friday 3:30pm-5:30pm



\$5 Margarita de la Casa

\$7 Margarita Special of the Month

\$15 Beer Buckets

Buy 3, Get 4: Corona, Pacifico or Dos XX Lager

\$3 Draft Beer

\$6 House Red or White Wine

\$15 Tequila Flights

Blanco, Reposado and Anejo of the Featured Tequila of the Month or any three from the following lists\*:

Amate, Cazadores, Corazon, Corzo,  
Hacienda de los Diaz, Herradura, Jimador,  
Partida, Tezon.

\*Tequila options may change, subject to availability

A 3% fee will be added to your bill for a Healthy San Francisco, to learn more about this program please visit [www.healthysanfrancisco.org](http://www.healthysanfrancisco.org)

## Happy Hour Antojitos

Feautured Appetizers



\$6 Happy Hour Bar Bites:

Quesadillas de rajas o epazote  
hand made corn tortillas and Oaxaca cheese with your choice of fire-roasted poblano chile strips or epazote, a unique and distinctive Mexican herb

Tostadas de Tinga  
crisp golden handmade tostaditas topped with stewed chicken garnished with avocado and chipotle sour cream

Sopes Surtidos  
sope assortment with chicken, pork and sauteed vegetables on black bean puree with crumbled queso fresco, onion and sour cream

Queso Fundido con Chorizo  
melted cheesewith mushrooms and chorizo

Tacos de Pescado “al Pastor”  
“Al pastor” adobo-marinated grolled tilapia, topped with onions, cilantro and pineapple

Tamalito Colibri  
corn dough tamales stuffed with Oaxaca cheese served with tomato sauce, queso fresco and white corn