

HAPPY HOUR

TUESDAY-SUNDAY 3-6 PM

MARGARITAS \$5

House Rocks or House Frozen

Blanco Tequila | Triple Sec

Baja Sur Fresh Agave Sour

Salt, Sugar or Tajin Rim

\$1 ADD FLAVOR (STRAWBERRY OR MANGO)

DRAUGHT BEER \$4

WINE \$6

Bud Light

Michelob Ultra

Pacifico

11 Below - Hipster Sauce

Modelo Especial

Karbach - Crawford Bock

Dos Equis Lager

Saint Arnolds (Rotating)

Pinot Grigio

Merlot

Chardonnay

Pinot Noir

Prosecco

Cabernet

Sauvignon Blanc

Malbec

Dark Red Blend

WHEN YOU'RE NOT HUNGRY, BUT YOUR MOUTH IS LONELY

Large Queso \$5

signature cheese blend, chiles, seasonings

Flautas \$6

two, roasted chicken, corn tortillas

guacamole, pico de gallo, lettuce, sour cream

Elote \$4

one, roasted yellow corn on the cob,

seasoned butter, hot cheetos,

cotija cheese, cilantro, lime

Traditional Frito Pie \$5

corn chips, red chile sauce, chile con carne

fresh roasted jalapenos, shredded cheese

Baja Sur Frito Pie \$5

corn chips, chili gravy sauce, roasted corn

shredded cheese, green onions

Tres Leches Creme Brulee \$5

chef coco's signature award winning dessert

topped with fresh strawberries