

FOOD AND DRINK MENU

BIENVENIDOS.
CENA Y ALMUERZO.



WINE

VINO TINTO

- HOUSE RED, 5, 20. *Cabernet Sauvignon. Chile.*
- LUZÓN BLACK LABEL, 6, 30. *Blend. Jumilla, Spain.*
- LUZÓN GREEN LABEL, 6, 30. *Monastrell. Jumilla, Spain.*
- UVA NOCTURNA, 6, 30. *Granacha, Spain.*
- ALTOS DE LA HOYA, 6, 30. *Monastrell. Jumilla, Spain.*
- ALTOS LAS HORMIGAS, 7, 32. *Malbec. Argentina.*
- DIEZ LLORENTE, 8, 37. *Tempranillo. Llorente, Spain.*

VINO BLANCO

- HOUSE WHITE, 5, 20. *Sauvignon Blanc. Chile.*
- NEW AGE, 6, 24. *White blend. Argentina.*
- VINHO VERDE, 6, 24. *Seyval. Fenn Valley, MI.*
- ELSA BIANCHI, 7, 32. *Chardonnay. Argentina.*
- VIÑA FALERNIA, 7, 33. *Pedro Ximenez, Chile.*
- CRISTALINO, 24. *Bottle only. Sparkling. Cava, Spain.*
- SEGURA VUIDAS, 6. *Sparkling Cava Tradicional. Spain.*

HAPPY HOUR!

EVERY WEEKDAY FROM 5 TO 7 PM

Food and drink specials.

DRINKS

COCKTAILS

LATIN LIBATIONS

- CLASSIC MARGARITA, 6. *Blanco tequila, lime, orange, salt.*
- PINK MARGARITA, 8. *Blanco tequila, hibiscus, lime, orange, salt.*
- TOP SHELF MARGARITA, 8. *Blanco tequila, lime, orange, salt.*
- MARGARITA FLIGHT, 12. *Classic, pink, and spicy.*
- PALOMA, 6. *Blanco tequila, grapefruit, lime, soda*
- CAIPIRINHA, 6. *Cachaca, lime, sugar*
- CUBA LIBRE, 5. *Cane rum, lime, coke*
- MOJITO, 6. *Cane rum, mint, lime, soda*
- LUNA 64, 8. *Cava, gin, sugar, citrus.*
- LIMONADA ROSA, 5. *Rose, gin, lime, guava.*
- ESCOBAR, 8. *Maker's. Coke.*
- PISCO SOUR, 8. *Pisco, lime, angostura, egg white.*

CRAFT COCKTAILS

- TAMMY SWANSON I, 8. *Bourbon, rose, orange, rhubarb.*
- TAMMY SWANSON II, 9. *Earl grey bourbon, caramelized orange, corazon bitters.*
- LUNA SALVIA, 8. *Grapefruit, gin, sage, sugar.*
- OAXACA OLD FASHIONED, 8. *Reposado, mezcal, bitters.*
- PARA TODO MAL, 7. *Mezcal, hibiscus, orange, egg white.*
- MAPLE WHISKEY SOUR, 7. *Maple syrup, bourbon, lemon, egg white.*
- OLD FASHIONED, 8. *Bourbon, Angostura bitters, sugar, orange.*
- BARTENDER FEATURE. ASK US!

SANGRIA

Apples, cinnamon, hibiscus, white wine. Glass: 4. Pitcher, 19.

THE USUAL SUSPECTS

VODKA, WHISKEY, RUM, GIN, TEQUILA. WELL, 4.
Served on the rocks or mix with sodas, tonic, or fresh squeezed lime, grapefruit, or orange juice.

BEER

ON DRAFT \$5

- MODELO LAGER. *Mexico.*
- 3 ROTATING HANDLES, ASK US!

IN A BOTTLE

- SHORTS' BELLAIRE BROWN, 4. *Bellaire, MI.*
- MAELOC CIDER, 5. *Made with apples from Galicia, Spain.*

IN A CAN

- TECATE LAGER, 3. *Mexico.*
- VICTORIA LAGER, 3. *Mexico.*
- STROH'S LAGER, 3. *Milwaukee.*
- FOUNDER'S ALL DAY IPA, 3. *Down the street.*
- BREWERY VIVANT UNDERTAKER, 16OZ, 7. *Grand Rapids.*

WINE LIST



FOOD

SHAREABLES

SALSA FLIGHT, 4

House chips, house salsas.

GUACAMOLE AND CHIPS, 6

House chips and fresh, handmade guacamole.

QUESO AND CHIPS, 5

House chips, melty Chihuahua cheese blend, drunken black beans.

CHICKEN FLAUTAS, 8

Crispy corn tortillas, poblano cream, guacamole. Two per order.

CHICKEN PINCHOS, 5

Meat. On a stick. Papaya salsa. Five per order.

CRISPY TACOS, 7

Two per order.

Bean: Chipotle beans, slaw.

Potato: Potato mash, garlic, onions, slaw.

ALMEJAS (CLAMS)

Daily preparation. Ask your server.

SOPAS Y ENSALADAS

ENSALADA DE LA CASA, 13

Mud Lake Farms greens, seasonal veggies, chipotle vinaigrette. Chicken or Michigan shrimp.

QUINOA, 12

organic quinoa, black beans, bell peppers, red onions, feta, spicy chipotle vinaigrette, Mud Lake Farms greens. Chicken or Michigan Shrimp.

SOPA DEL DÍA

a rotating selection of soups, ask your server.

PLATILLOS FUERTES

Dinner only.

BISTEC CON CEBOLLAS: 18

8oz. New York strip steak, roasted garlic crust, chef's side, seasonal vegetable, chimichurri, sunny-side-up egg.*

TACOS ÁRABES: 13

Popular in the Puebla region of Mexico. Our version has pineapple-marinated pork, pineapple salsa and crema. Served with spicy pickled onions and guacamole.

CAMARONES AL AJO: 15

Grilled shrimp, guacamole, pico, rice, tortillas.

FRESH FISH OF THE DAY

Daily preparation. Limited availability. Ask your server.

SPECIAL FEATURE

Limited availability. Ask your server.

DESSERTS

PALETAS, 3

Love's Ice cream mitten-shaped popsicle. Various flavors,

COCONUT FLAN, 4

House-made coconut custard, house caramel sauce, mint.

TACOS, 2 FOR 8, 3 FOR 10

Mix & match, served with chef's choice side item.

POLLO.

Chicken. Papaya salsa, avocado crema.

CERDO.

Pork. Pineapple salsa, ancho chile crema.

TIJUANA CARNE ASADA.

Tijuana street-style steak taco with cilantro, onions, and avocado salsa.

FISH.

Wild-caught Ono (Hawaii) slaw, salsa diablo, flour tortilla. \$1 supplement each.

CAMARÓN

Michigan shrimp (yes) slaw, guacamole. \$1 supplement each.

QUESADILLAS

CLASSIC, 6

Goopy, melty Chihuahua cheese blend.

POLLO, 8

Braised chipotle chicken.

CERDO, 8

Braised pork.

MEXICAN TRUFFLE, 8

Also known as huitlacoche, a 'mushroom' that grows on corn, it is a Mexican delicacy and quite rare to find. Try it with chipotle aioli.

TORTAS SANDWICHES

TORTA DE CERDO, 8

Field & Fire telera bread, local pork, house BBQ, slaw, Chihuahua cheese.

TORTA DE POLLO, 8

Field & Fire telera bread, chicken, chipotle aioli, poblano crema, slaw, cilantro.

TORTA DE ASADA, 9

Field & Fire telera bread, carne asada steak, avocado salsa, cilantro, onions.

TOSTADAS

CAMARÓN, 7

Michigan shrimp, beans, greens, crispy shell.

POLLO, 5

Chicken, greens, beans, poblano crema, crispy shell.

CERDO, 5

Pork, greens, beans, poblano crema.

TAMALES

PORK, CHICKEN, OR RAJA, 2 FOR 7.

Served with pickled veggies and guacamole.

We craft each dish with a particular set of textures and flavors in mind. Please refrain from requesting substitutions unless for specific food allergies or dietary restrictions. Please ask your server about dishes that are served raw or cooked to order, as they may increase your risk of food-borne illness.