



HOURS:

SUNDAY - THURSDAY 11AM - 12AM

food until 11:30pm

FRIDAY & SATURDAY 11AM - 2AM

food until 12:45am

**513 N 36th STREET
SEATTLE, WA 98103**



Thank you for joining us for either your special occasion or just a midweek afternoon. Making memories and sharing experiences are why we love what we do, and we hope your time with us brings a little more light to your life. ¡Salud!

MARGARITA MONDAY

\$10 & \$11 Select Margaritas

TACO TUESDAY

Select \$4 tacos

TEQUILA SUNDAY

\$2 off Blancos, \$3 off Reposados, \$4 off Añejos

HAPPY HOUR

Every day 4PM - 6PM

LATE NIGHT HAPPY HOUR

Sunday - Thursday 10PM - 12AM

Parties of 6 and over will have 20% gratuity included.

100% of the charged gratuity (less the 2.5% processing fee) goes directly to the staff member who served you and the support staff who assisted them.



MARGARITAS



Margarita Slushies	11
<i>flavors: lime, mango, strawberry, hibiscus, raspberry, passion fruit, or guava</i>	
House Margarita	12
<i>cazcabel blanco, triple sec, sour, salt rim</i>	
Cucumber Margarita	13
<i>cazcabel blanco, triple sec, sour, cucumber, salt rim</i>	
Jalapeño Margarita 🌶️.....	13
<i>jalapeño infused blanco, triple sec, sour, tajin rim</i>	
Idealist Margarita	14
<i>arete blanco, lime juice, agave, salt rim</i>	
Passion Fruit Mezcal Margarita 🌶️.....	14
<i>mezcal, passion fruit, spicy bitters, lime, tajin rim</i>	
Roasted Pineapple Margarita	13
<i>pineapple infused blanco, triple sec, sour, salt rim</i>	
Mango Habanero Margarita 🌶️.....	13
<i>habanero infused tequila, mango, agave, lime, tajin rim</i>	



COCKTAILS



Bee's Knees	13
<i>gin, lavender bitters, lemon, honey</i>	
House Sangria	12
<i>house red, peach liqueur, citrus rum, raspberry rum, soda</i>	
Michelada	10
<i>lime, tomato, bloody mary mix, pacifico, tajin rim</i>	
Red Star Paloma	13
<i>arete blanco, lime, grapefruit, brovo aperitivo, squirt, salt rim</i>	
Oaxaca de Jamaica	13
<i>banhez joven espadín mezcal, hibiscus tea, lemon, honey, cinnamon tajin rim</i>	
No Fixed Destination	13
<i>rum, e & j brandy, pomegranate orange vanilla cordial, soda</i>	
Red Star Carajillo	14
<i>grandeza, liquor 43, cazcabel coffee liquor, cold brew, cinnamon tajin sugar rim</i>	
Banana Nut Old Fashioned	13
<i>pecan infused evan williams bourbon, giffard banane du brésil, skip rock nocino</i>	
Blackberry Ginger Ranch Water	14
<i>cazcabel blanco, blackberry ginger lime cordial, soda, tajin rim</i>	



NON-ALCOHOLIC



Virgin Margarita	9
<i>flavors: lime, mango, strawberry, hibiscus, raspberry, passion fruit, or guava</i>	
Cucumber Spritz	9
<i>muddled lime and cucumber, soda, sprite, wilfred's NA aperitif orange bitters</i>	
Afternoon Colada	10
<i>coconut syrup, muddled jalapeños, lime, pineapple, soda</i>	
Trailblazer	12
<i>the pathfinder spirit, ghiana aperitif, soda, orange swath</i>	
Until Proven Guilty	11
<i>three spirit livener, hibiscus, lime, agave, soda, rhubarb bitters</i>	
Rose Tinted Tea	11
<i>three spirit social, lemon, agave, cardamom bitters, rose water</i>	
Cali-Sober	11
<i>three spirit nightcap, chamomile syrup, lemon, ginger beer, soda</i>	
Blackberry Ginger Lime Soda	9
<i>blackberry ginger lime cordial, soda, jalapeño, tajín rim</i>	
Best Day Brewing	7
<i>electro-lime west coast ipa hazy ipa kolsch</i>	
Mineragua	5
Pelican Brewing Sparkle Hops	8





DRAFTS



Modelo Negra.....	8
Chuckanut Pilsner.....	8
Ft George IPA.....	8
Stoup IPA.....	8
Pacifico.....	8
Sierra Nevada Pale Ale.....	8



BOTTLES & CANS



Tecate Tall Boy.....	5
Victoria.....	6
Corona.....	6
Rainier Tall Boy.....	5
Ghostfish Grapefruit IPA (GF).....	8
Ghostfish Meteor Shower Pale Lager (GF).....	8
Topo Chico Strawberry Guava.....	6
Tieton Cider Imperial Raspberry.....	8
Tieton Cider Imperial Apple.....	8
Tieton Cider Honey Lavender	8



WINE



Tempranillo.....	10
Malbec.....	10
Rosé.....	10
Segura Viudas Brut.....	10
Vinho Verde.....	10
White Blend.....	10



NOT TACO



Chips & House Salsa 🌶️	4
Chips & House Guac 🌶️	10
Chips & House Pico 🌶️	5

Pepper Queso Dip (V)	15
<i>melted cheese, roasted peppers, pico, cilantro with chips</i>	
add bacon or chorizo for \$2	
Bean ‘n’ Cheese Dip (V)	11
<i>melted cheese, refried pinto beans, pico, cilantro with chips</i>	
Super Macho Nachos (V)	17
Half Size Nachos (V)	13
<i>chips, cheese, refried pinto beans, guacamole, pico, olives, salsa roja and lime crema</i>	
add chicken, asada, carnitas, or chorizo for \$5	
Red Star Torta 🌶️ 🌶️	13
<i>carnitas, crispy menonita cheese, pickled red onions, on a bolillo roll served with a spicy special dipping sauce</i>	
Quesadilla 🌶️ (V)	12
<i>melted cheese, flour tortilla, lettuce, pico, lime crema, salsa verde</i>	
add sweet potato black bean for \$4	
add chicken, asada, chorizo, or carnitas for \$5	
Taco Bowl	14
<i>rice, pinto beans, pico, guacamole, lime crema, with your choice of protein</i>	
chorizo, carnitas, asada, or chicken	
Veggie Bowl 🌶️	11
<i>rice, sweet potato black beans, pico, guacamole</i>	
Taco Salad 🌶️	12
<i>butter lettuce, sweet corn salsa, pico, black beans, avocado, cilantro-lime vinaigrette</i>	
add chicken or agave honey shrimp for \$5	
Idaho “Taco”	15
<i>large baked potato heaped with carne asada, cheese, pico, salsa verde, guacamole, lime crema</i>	
Pork Pozole Verde	10
<i>pork, hominy, pumpkin seed and a blend of chili peppers topped with cabbage, onion and cilantro</i>	
add avocado \$3 add cheese \$1	



BURRITOS



The Burrito 14

pinto beans, rice, salsa verde, lime crema, pico, cabbage

choose one: carnitas, chicken, asada, or chorizo

add cheese for \$1 add guacamole for \$3

Veggie Burrito 14

black beans, rice, salsa verde, pico, cabbage, choice of tofu or sweet potato

add cheese for \$1 add guacamole for \$3

Breakfast Burrito 14

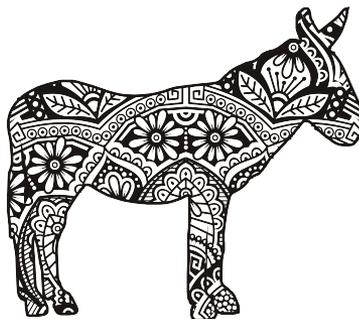
eggs, chorizo, seasoned potatoes, pinto beans, salsa verde, pico

add cheese for \$1 add guacamole for \$3

Baja Burrito 15

fried fish, cabbage, rice, black beans, pico, baja sauce

add guacamole for \$3



-  = vegan friendly
-  = vegetarian friendly
-  = contains gluten
-  = spicy



TACOS



Two Taco Plate.....14.5

*any two tacos with rice and pinto beans
sub black beans or refried beans 🌸*

Agave Shrimp and Elote.....6

agave roja, corn, tajin mayo, cabbage, cotija, cilantro

Korean BBQ Beef.....6

cabbage, pineapple, cilantro

Bang Bang Cauliflower [Ⓟ].....5

fried cauliflower, asian slaw, sesame aioli, bang bang sauce

Baja Fish.....5.5

cabbage, pico, baja sauce

Philly Cheese Steak.....6

queso, jalapeños

Buffalo Chicken.....5

lettuce, crumbly bleu cheese

Sweet Potato Black Bean [🌸].....4.5

lettuce, cilantro, salsa verde

Sriracha Honey Tofu [Ⓟ].....5

cabbage, pineapple, cilantro

Carne Asada.....6

pico, lime crema

Tequila Lime Chicken.....5

lettuce, pico, salsa verde, lime crema

Carnitas.....5

pico, salsa verde



SEASONAL TACOS



Deluxe Bacon Cheeseburger Taco.....6
*shaved top sirloin, bacon, tillamook white cheddar sauce, onion,
 lettuce, burger sauce, pickles*

Pork Adobo, Taco.....5.5
onion, pineapple and cilantro

Cactus Taco (V)5
*grilled cactus, corn, bell peppers, pico, pickled onions
 and avocado dressing*



SWEETS



Coconut Flan (V)7
baked custard, burnt sugar, coconut milk

Honey Buñuelos (V)5
crispy fritters, cinnamon, sugar, honey



MARGARITA MONDAY



ALL DAY, EVERY MONDAY

Margarita Slushies	9
<i>flavors: lime, mango, hibiscus, strawberry, raspberry, passion fruit, or guava</i>	
House Margarita	10
<i>cazabel blanco, triple sec, sour, salt</i>	
Cucumber Margarita	11
<i>cazabel blanco, triple sec, sour, cucumber, salt</i>	
Jalapeño Margarita 🌶️.....	11
<i>jalapeño infused blanco, triple sec, sour, tajin</i>	
Roasted Pineapple Margarita	11
<i>pineapple infused blanco, triple sec, sour, salt</i>	



TACO TUESDAY



ALL DAY, EVERY TUESDAY

one beverage minimum (alcohol or N/A)
dine in only

★ \$4 TACOS ★

Tequila Lime Chicken

lettuce, pico, salsa verde, lime crema

Bang Bang Cauliflower 🍷

fried cauliflower, asian slaw, sesame aioli, bang bang sauce

Sweet Potato Black Bean 🌻

lettuce, cilantro, salsa verde

Buffalo Chicken

lettuce, crumbly bleu cheese

Sriracha Honey Tofu 🍷

cabbage, pineapple, cilantro

Carnitas

pico, salsa verde

Your Mom's Taco

hardshell tortilla with ground beef, cheese, lettuce, pico, black olives, lime crema

Your Dad's Taco

a flour tortilla with refried beans, wrapped around your mom's taco



HAPPY HOUR



EVERY DAY 4PM - 6PM

LATE NIGHT SUNDAY - THURSDAY 10PM - 11:30PM

one beverage minimum (alcohol or N/A)

dine in only

\$1 off Drafts, Wells & Wine

Margarita Slushies.....	9
House Margarita.....	10
Little Devil.....	6
<i>half shot of tequila with a float of slushie</i>	
Corona-rita.....	10
<i>a coronita in a slushie margarita</i>	
Tall Boy.....	4
The Bandito	14
<i>modelo negra with a shot of bartender's choice of tequila</i>	



Chips & Guac & Salsa	9
Happy Hour Nachos	11
<i>chips, cheese, refried pinto beans, guacamole, pico, olives, salsa roja and lime crema</i>	

<h2>\$4 TACOS</h2>	
Tequila Lime Chicken	Sriracha Honey Tofu
Sweet Potato Black Bean	Carnitas
Your Mom's Taco	Buffalo Chicken
Your Dad's Taco	Bang Bang Cauliflower



TEQUILA



2oz pours

Don't want to commit? 1oz pours also available

★ Arette Red Star Select /12 ★

Artesanal suave reposado is one of a kind, from a single cask, handpicked by our crew in collaboration with Arette tequila

Arette.....	Blanco/Reposado	10/11
Arette Artesanal.....	Blanco Fuerte/Blanco	16/15
.....	Reposado/Añejo	16/17
ArteNOM.....		1414/1579 15/15
Cascahuin.....	Blanco/Reposado/Tahona/Destino	12/13/18/28
Cazcanes.....	Blanco/Reposado/Añejo	13/16/21
Chamucos.....	Blanco/Reposado/Añejo	13/14/17
Cimarron.....	Blanco	11
Codigo 1530.....	Rosa	16
Curado.....	Espadin/Cupreata/Azul	14/14/14
Don Fulano.....	Fuerte/Blanco/Reposado/Añejo	14/17/18/19
El Tesoro.....	Blanco/Reposado/Añejo	14/16/19
Fortaleza.....	Still Strength/Blanco/Reposado	16/15/17
Fuentaseca.....		Blanco 31
G4.....	Blanco/Reposado/Añejo/Madera	14/16/17/14
Gran Orendain.....	Blanco/Reposado/Añejo	11/12/13
La Gritona.....	Reposado	13
Lalo.....	Blanco	13
Mijenta.....	Blanco/Reposado	11/14
Paladar.....	Blanco/Reposado	14/16
Primo.....	Blanco	15
Siembra Azul.....	Blanco/Reposado	15/20
Siembra Valles.....	Blanco/Ancstral Blanco	15/28
Siete Leguas.....	Blanco/Reposado	13/15
Tapatio.....	Blanco/Reposado/Añejo	11/13/15
Tequila Ocho.....	Blanco/Reposado/Añejo	16/17/18
Tears of Llarona.....	Extra Añejo	51
Zumbador.....	Blanco/Reposado	13/14

★ EVERY SUNDAY ★

All Blancos are \$2 off, Reposados \$3 off, Añejos \$4 off

All brands, all Sunday

**only applies to 2 oz pours*



MEZCAL & AGAVE SPIRITS



Take Your Pick

1oz or 2oz pours

Banhez

Joven 5.5/11

Tepezate 14.5/29

Arroqueño 15.5/31

Cruz de Fuego

Madrecuisse 13.5/27

Cuish

Espadin 10.5/21

Penca Larga 13.5/27

Ensamble 10.5/21

Pichumetl 11.5/23

Tobasiche 16.5/33

Arroqueño 15.5/31

Jabali 15.5/31

Fieles Difuntos 2024 15.5/31

Cuish Belató 13/26

Del Maguey

Vida 6.5/13

Chichicapa 9.5/19

Don Mateo

Cupreata 8.5/17

Pechuga 8.5/17

El Acabo

Raicilla 6/12

El Jolgorio

Cuishe 14.5/29

Tepeztate 18.5/37

Tobala 17.5/35

Pechuga 17.5/35

Flor Del Desierto

Sotol 10.5/21

Granja

Espadin 4.5/9

Ensamble 5.5/11

Tepezate 7.5/15

Lamata

Masparillo 15.5/31

Cenizo 10.5/21

Madre

Espadin 6.5/13

Ensamble 10.5/21

Mezonte

Lorenzo y Tomas 18.5/37

Santos Juarez 16.5/33

Mocel

Cupreata 22.5/47

Ensamble 24.5/49

Nuestra Soledad

San Luis del Rio 9.5/19

Lachigui 9.5/19

Ejutla 8.5/17

Raicilla de Una

Maximiliana 8.5/17

Sotol Onó 7.5/15

Sotol Por Siempre 5.5/11

Vago Elote 7.5/15



★ For the Nerds ★

Tequila knowledge and appreciation has come a long way since the days of daring your friends to eat the worm at the bottom of the bottle, when overconsumption of cheap product was synonymous with “tequila.”

Well made tequila is a time consuming process that involves four primary steps - cultivation and harvesting, roasting of the agave, fermenting the expressed juice, and distillation. In general, a better product is made using agaves that were allowed to fully mature, roasted in a traditional manner, fermented over a period of many days, and double distilled. This creates a finished spirit that has an immense variety of possible flavor profiles that is complex, delicious, and stands on its own.

In contrast there are many brands made using a chemical process that is rushed and finished in a matter of a few days, using prematurely harvested plants. The finished product is consequently not very good, and to compensate it is common to add artificial sweeteners, and one or more of thousands of possible synthetic flavorings.

Creating quality, traditionally produced tequila is an intentional process that takes years, or generations, of expertise. We now proudly offer one of the largest selections of certified additive-free tequilas in Washington. This is important in an industry in which a majority of products for sale contain undisclosed ingredients like vanilla extract, aspartame, caramel coloring, or glycerin.

The world of agave is a fascinating and ever expanding realm of history, culture, art, science, and even politics. For more information, we encourage you to check out the following excellent resources:

★ A Field Guide to Agave, by Clayton Szczech

★ Agave Spirits, the past, present and future of Mezcal, by
David Suro Piñera & Gary Paul Nabhan

★ Website/mobile app: tequilamatchmaker.com

And stay tuned for upcoming special events such as tastings, and even opportunities to take a private tour in the heart of Jalisco, where the magic happens.

