



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

\$9 & \$10 Select Margaritas

TACO TUESDAY

Select \$3.5 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.

Please limit two payments per party.



MARGARITAS



Margarita Slushies	11
<i>flavors: lime, mango, strawberry, hibiscus, raspberry, passion fruit, or guava</i>	
House Margarita	12
<i>cazacabel blanco, triple sec, sour, salt</i>	
Cucumber Margarita	13
<i>cazacabel blanco, triple sec, sour, cucumber, salt</i>	
Jalapeño Margarita 🌶️	13
<i>jalapeño infused blanco, triple sec, sour, tajin</i>	
Roasted Serrano Guava Margarita 🌶️	14
<i>roasted serrano infused cazcabel blanco, lime, guava nectar</i>	
Idealist Margarita	14
<i>arete blanco, lime juice, agave, salt</i>	
Passion Fruit Mezcal Margarita 🌶️	14
<i>mezcal, passion fruit, spicy bitters, lime, tajin</i>	
Roasted Pineapple Margarita	13
<i>pineapple infused blanco, triple sec, sour, salt</i>	
Mango Habanero Margarita 🌶️	13
<i>habanero infused tequila, mango, agave, lime, tajin</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, clamato, bloody mary mix, pacifico, tajin</i>	
Red Star Paloma	12
<i>cazacabel blanco, lime, grapefruit, brovo aperitivo, squirt, salt</i>	
Flor Del Quiote	14
<i>mijenta blanco, blueberry infused blanco vermouth, campari, soda, rose water</i>	
Vanilla Beet Drop	14
<i>beet infused tito's vodka, licor 43, passionfruit syrup, lemon, cava vanilla bean sugar rim</i>	
Red Star Carajillo	14
<i>grandeza, liquor 43, cazcabel coffee liquor, cold brew, cinnamon tajin sugar rim</i>	



NON-ALCOHOLIC



Virgin Margarita	8
<i>flavors: lime, mango, strawberry, hibiscus, raspberry, passion fruit, or guava</i>	
Cucumber Spritz	8
<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>	
Path to Enlightenment	12
<i>pathfinder, lemon, ginger beer</i>	
Until Proven Guilty	10
<i>three spirit livener, hibiscus, lemon, agave, soda, rhubarb bitters</i>	
Orange Blossom Cafe	8
<i>lighthouse roasters cold brew, house made orgeat, orange twist *contains almond milk</i>	
Cali-Sober	10
<i>tree spirit nightcap, chamomile syrup, lemon juice , ginger beer, soda</i>	
Best Day Electro-Lime	7
Best Day IPA	7
Mineragua	5
Pelican Brewing Sparkle Hops	8





DRAFTS



Modelo Negra.....	8
Chuckanut Pilsner.....	8
Ft George IPA.....	8
Stoup IPA.....	8
Pacifico.....	8
Urban Family.....	9



BOTTLES & CANS



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



WINE



Tempranillo.....	8
Malbec.....	10
Rosé.....	10
Segura Viudas Brut.....	9
Vinho Verde.....	8
White Blend.....	8



NOT TACO



Chips & House Salsa 🌸	3.5
Chips & House Guac 🌸	9
Chips & House Pico 🌸	4

Pepper Queso Dip (V)	14
<i>melted cheese, roasted peppers, pico, cilantro with chips</i>	
add bacon or chorizo for \$2	
Bean 'n' Cheese Dip (V)	8
<i>melted cheese, refried pinto beans, pico, cilantro with chips</i>	
Super Macho Nachos (V)	16
Half Size Nachos (V)	12
<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>grilled asadero cheese on a 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	13
<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>	



BURRITOS



The Burrito14

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 (V)14

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

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

Breakfast Burrito14

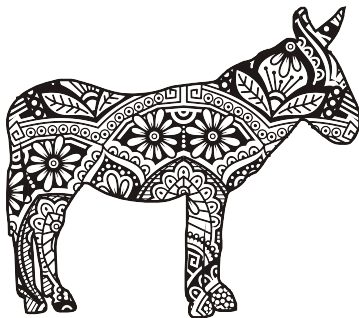
eggs, chorizo, seasoned potatoes, pinto beans, salsa verde, pico

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

Baja Burrito15

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

add guacamole for \$3



 = vegan friendly
(V) = vegetarian friendly
 = contains gluten
 = spicy



TACOS



Sweet Potato Black Bean 🌶️.....	4.5
<i>lettuce, cilantro, salsa verde</i>	
Tequila Lime Chicken	5
<i>lettuce, pico, salsa verde, lime crema</i>	
Breakfast	5
<i>eggs, seasoned potatoes, chorizo or bacon, pico, salsa verde</i>	
add cheese for \$.50	
Sriracha Honey Tofu 🍷.....	5
<i>cabbage, pineapple, cilantro</i>	
Baja Fish	5
<i>cabbage, pico, baja sauce</i>	
Buffalo Chicken	5
<i>lettuce, crumbly bleu cheese</i>	
Carnitas	5
<i>pico, salsa verde</i>	
Carne Asada	5.5
<i>pico, lime crema</i>	
Korean BBQ Beef	5.5
<i>cabbage, pineapple, cilantro</i>	
Agave Shrimp and Elote	5.5
<i>agave roja, corn, tajin mayo, cabbage, cotija, cilantro</i>	
Philly Cheese Steak	5.5
<i>queso, jalapeños</i>	

Two Taco Plate	14
<i>any two tacos with rice and pinto beans</i>	
<i>sub black beans or refried beans</i> 🌶️	



SEASONAL TACOS



Kara'age Fried Chicken	5
<i>cabbage, chili garlic sauce, sesame seeds</i>	
Yucatán Style Slow Roasted Pork	5
<i>achiote seasoning, cabbage,avocado salsa, habanero-pickled onion, cilantro</i>	
Blackened Fish Taco	5
<i>pan fried fish, cabbage, pico, lime crema</i>	



SWEETS



Coconut Flan (V)	7
<i>baked custard, burnt sugar, coconut milk</i>	
Honey Buñuelos (V)	5
<i>crispy fritters, cinnamon, sugar, honey</i>	





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>cazcabel blanco, triple sec, sour, salt</i>	
Cucumber Margarita	11
<i>cazcabel 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

★ \$3.5 TACOS ★

Tequila Lime Chicken

lettuce, pico, salsa verde, lime crema

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.....	5
<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	12
<i>modelo negra with a shot of bartender's choice of tequila</i>	



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

\$3.5 TACOS

Tequila Lime Chicken
Sweet Potato Black Bean 🌸
Your Mom's Taco
Your Dad's Taco

Sriracha Honey Tofu (V)
Carnitas
Buffalo Chicken



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/	9/10
Arette Artesanal.....	Blanco Fuerte/Blanco	15/14
.....	Reposado/Añejo	15/16
ArteNOM.....	1414/1579	14/14
Cascahuin.....	Blanco/Tahona	12/17
Chamucos.....	Blanco/Reposado/Añejo	12/13/16
Cimarron.....	Blanco	10
Codigo 1530.....	Rosa	15
Curado.....	Espadin/Cupreata/Azul	13/13/13
Don Fulano.....	Fuerte/Blanco/Reposado/Añejo	13/16/17/18
El Tesoro.....	Blanco/Reposado/Añejo	13/15/18
Fortaleza.....	Still Strength/Blanco/Reposado	15/14/16
Fuentaseca.....	Blanco	30
G4.....	Blanco/Reposado/Añejo/Madera	13/15/16/13
Gran Orendain.....	Blanco/Reposado/Añejo	10/11/12
La Gritona.....	Reposado	12
Mijenta.....	Blanco/Reposado	10/13
Paladar.....	Blanco/Reposado	13/15
Primo.....	Blanco	14
Siembra Azul.....	Blanco/Reposado	14/19
Siembra Valles.....	Blanco/Ancstral Blanco	14/27
Siete Leguas.....	Blanco/Reposado	12/14
Tapatio.....	Blanco/Reposado/Añejo	10/12/14
Tequila Ocho.....	Blanco/Reposado/Añejo	15/16/17
Tears of Llarona.....	Extra Añejo	50
Zumbador.....	Blanco/Reposado	12/13

★ 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 5/10

Tepezate 14/28

Arroqueño 15/30

Destilado de Mango 7/14

Destilado de Pina 7/14

Cruz de Fuego

Madrecuishe 13/26

Cuish

Espadin 10/20

Penca Larga 13/26

Ensamble 10/20

Pichumetl 11/22

Tobasiche 16/32

Arroqueño 15/30

Jabali 15/30

Del Maguey

Vida 6/12

Chichicapa 9/18

Don Mateo

Cupreata 8/16

Pechuga 8/16

El Jolgorio

Cuishe 14/28

Tepeztate 13/36

Tobala 17/34

Pechuga 17/34

Flor Del Desierto

Sotol 10/20

Lamata

Masparillo 15/30

Cenizo 10/20

Madre

Espadin 6/12

Ensamble 10/20

Mezonte

Lorenzo y Tomas 18/36

Santos Juarez 16/32

Mocel

Cupreata 22/46

Ensamble 24/48

Nuestra Soledad

San Luis del Rio 9/18

Lachigui 9/18

Ejutla 8/16

Puntagave

Raicilla 7/14

Raicilla de Una

Maximiliana 8/16

Sotol Onó 7/14

Sotol Por Siempre 5/10

Vago Elote 7/14



★ 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.

