



**Uncommon tacos
Unparalleled tequila**

All ages on the patio, 21+ inside the bar



Free Wifi
Network: **Sweet Star Guest**
Password: **littleDevil!**

HOURS:
TUESDAY - THURSDAY 4PM - 10PM
FRIDAY & SATURDAY 4PM - 12AM
CLOSED SUNDAY & MONDAY

TACO TUESDAY
Select \$3.5 tacos

WESTERN WEDNESDAY
\$2 infamous little devil shot (slushie marg with a tequila float)-with purchase of food.
Happy Hour Tacos all day
must present Western ID

HAPPY HOUR
Tuesday - Saturday 4PM - 5PM

LATE NIGHT HAPPY HOUR
Tuesday - Thursday 8PM - 10PM
50% off all 2oz tequila pours

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	10
<i>flavors: lime, mango, strawberry, hibiscus, raspberry, passion fruit, or guava</i>	
House Margarita	11
<i>cazcabel blanco, triple sec, sour, salt rim</i>	
Cucumber Margarita	12
<i>cazcabel blanco, triple sec, sour, cucumber, salt rim</i>	
Jalapeño Margarita 🌶️.....	12
<i>jalapeño infused blanco, triple sec, sour, tajin rim</i>	
Blackberry Jalapeño Margarita 🌶️.....	12
<i>jalapeño infused blanco, blackberry jam, lime, salt</i>	
Idealist Margarita	13
<i>arete blanco, lime juice, agave, salt rim</i>	
Passion Fruit Mezcal Margarita 🌶️.....	13
<i>mezcal, passion fruit, spicy bitters, lime, tajin rim</i>	
Roasted Pineapple Margarita	12
<i>pineapple infused blanco, triple sec, sour, salt rim</i>	
Mango Habanero Margarita 🌶️.....	12
<i>habanero infused tequila, mango, agave, lime, tajin rim</i>	
Blackberry Ginger Ranch Water	14
<i>cazcabel blanco, blackberry ginger lime cordial, soda, tajin rim</i>	



COCKTAILS



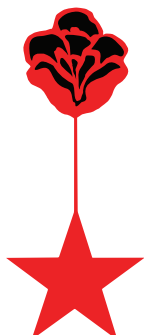
Bee's Knees	13
<i>gin, lavender bitters, lemon, honey</i>	
Michelada	10
<i>lime, tomato, bloody mary mix, pacifico, tajin rim</i>	
Red Star Paloma	12
<i>arete blanco, lime, grapefruit, brovo aperitivo, squirt, salt rim</i>	
Oaxacan Old Fashioned - on draft!	13
<i>arete reposado, banhez joven mezcal, agave nectar, bitters</i>	
Red Star Carajillo	13
<i>old busker coffee liqueur, grandeza, liquor 43, cold brew, cinnamon tajin sugar rim</i>	
Oaxaca de Jamaica	13
<i>banhez joven espadin mezcal, hibiscus tea, lemon, honey, cinnamon tajin rim</i>	
Draft Fernet!	13



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>	
Until Proven Guilty	10
<i>three spirit livener, hibiscus, lime juice, agave, soda, rhubarb bitters</i>	
Rose Tinted Tea	10
<i>three spirit social, lemon, agave, cardamom bitters, rose water</i>	
Cali-Sober	10
<i>three spirit nightcap, chamomile syrup, lemon, ginger beer, soda</i>	
Blackberry Ginger Lime Soda	8
<i>blackberry ginger lime cordial, soda, jalapeño, tajín rim</i>	
Cold Brew "Old Fashioned"	7
<i>cold brew, agave, N/A blood orange aperitif</i>	
Best Day Brewing	7
<i>electro-lime ipa</i>	
Mineragua	5





DRAFTS



Fort George Vortex IPA.....	8
Larrabee Larraveza Mexican Lagar.....	8
Local Rotating.....	8
Wander Hazy IPA.....	8
Otherlands Pilsner.....	8
El Suenito Dark Lager.....	8



BOTTLES & CANS



Tecate Tall Boy	5
Victoria	6
Corona	6
Rainier	4
PBR Tall Boy	5
Ghostfish Grapefruit IPA (GF)	8
Spindrift Hard Seltzer	7
Rotating Cider	8



WINE



House Red	8
Rosé	10
Silver Gate Brut	9
Rosé Bubbles	10
House White	8



NOT TACO



Chips & House Salsa 🌸	3.5
Chips & House Guac 🌸	8.5
Chips & House Pico 🌸	3.5

Pepper Queso Dip (V)	12
<i>melted cheese, roasted peppers, pico, cilantro with chips</i>	
add bacon or chorizo for \$2	
Bean ‘n’ Cheese Dip (V)	9
<i>melted cheese, refried pinto beans, pico, cilantro with chips</i>	
Super Macho Nachos (V)	17
Half Size Nachos (V)	14
<i>chips, cheese, refried pinto beans, guacamole, pico, olives, salsa roja and lime crema</i>	
add chicken, asada, carnitas, or chorizo for \$5	
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	13
<i>rice, pinto beans, pico, guacamole, lime crema, with your choice of protein</i>	
chorizo, carnitas, asada, or chicken	
Veggie Bowl 🌸	10
<i>rice, sweet potato black beans, pico, guacamole</i>	
Taco Salad 🌸	11
<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 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 13

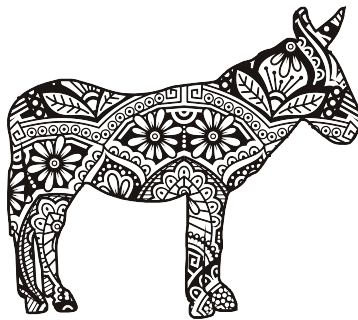
black beans, rice, salsa verde, pico, cabbage, choice of tofu or sweet potato





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.....13.5
*any two tacos with rice and pinto beans
 sub black beans or refried beans 🌶️*

- Deluxe Bacon Cheeseburger Taco.....5.5**
*shaved top sirloin, bacon, tillamook white cheddar sauce,
 onion, lettuce, burger sauce, pickles*
- Agave Shrimp and Elote.....5.5**
agave roja, corn, tajin mayo, cabbage, cotija, cilantro
- Baja Fish.....5**
cabbage, pico, baja sauce
- Philly Cheese Steak.....5.5**
queso, jalapeños
- Buffalo Chicken.....5**
lettuce, crumbly bleu cheese
- Sweet Potato Black Bean 🌶️.....4.5**
lettuce, cilantro, salsa verde
- Sriracha Honey Tofu (V).....5.5**
cabbage, pineapple, cilantro
- Carne Asada.....5.5**
pico, lime crema
- Tequila Lime Chicken.....4.5**
lettuce, pico, salsa verde, lime crema
- Carnitas.....5**
pico, salsa verde



SEASONAL TACOS



Soyrizo (V) 5
housemade soyrizo, lettuce, onion, cotija, cilantro

Korean Buldac Chicken 5.5
*spicy buldac chicken, lettuce, queso, korean cucumber, green onion
 sub tofu* (V)

Hot Honey Al Pastor 6
*The trifecta! Pork belly, ground sausage, spiced ham, hot honey,
 serrano peppers, pineapple, onions, cilantro*



SWEETS



Lime Brioche (wheat) 6
laminated frosted brioche pastry filled with cream



TACO TUESDAY



ALL DAY, EVERY TUESDAY
one beverage minimum (alcohol or N/A)
dine in only

★ \$3.5 TACOS ★

- Tequila Lime Chicken**..... 3.5
lettuce, pico, salsa verde, lime crema
- Carnitas**..... 3.5
pico, salsa verde
- Sweet Potato Black Bean** ✨ 3.5
lettuce, cilantro, salsa verde
- Sriracha Honey Tofu** (V) 3.5
cabbage, pineapple, cilantro
- Buffalo Chicken**..... 3.5
lettuce, crumbly bleu cheese
- Your Mom's Taco**..... 3.5
*hardshell tortilla with ground beef, cheese, lettuce,
pico, black olives, lime crema*
- Your Dad's Taco**..... 3.5
*a flour tortilla with refried beans, wrapped around
your mom's taco*





HAPPY HOUR



DAILY 4PM - 5PM

LATE NIGHT TUESDAY - THURSDAY 8PM - 10PM

one beverage minimum (alcohol or N/A)



dine in only

\$1 off Drafts, Wells & Wine

Margarita Slushies.....	8
House Margarita.....	8
Little Devil.....	5
<i>half shot of tequila with a float of slushie</i>	
Corona-rita.....	9
<i>a coronita in a slushie margarita</i>	
PBR or Tecate.....	4
The Bandito	12
<i>el suenito dark lager with a shot of bartender's choice of tequila</i>	

LATE NIGHT HAPPY HOUR 50% OFF ALL 2OZ POURS



Chips & Guac & Salsa 	8
Happy Hour Nachos 	12
<i>chips, cheese, refried pinto beans, guacamole, pico, olives, salsa roja and lime crema</i>	
add chicken, asada, carnitas, chorizo for \$5	

\$3.5 TACOS

Tequila Lime Chicken

Sweet Potato Black Bean 

Your Mom's Taco

Your Dad's Taco

Sriracha Honey Tofu 

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/Reposado	14/15
ArteNOM.....	1414/1579	14/14
Casa Noble.....	Blanco/Reposado/Añejo	14/15/16
Cascahuin.....	Blanco/Tahona	12/17
Cazcanes.....	Blanco/Reposado/Añejo	10/14/18
Chamucos.....	Blanco/Reposado/Fuerte	12/13/14
Cimarron	Blanco	9
Codigo Rosa Tequila.....		15
Curado.....	Espadin/Cupreata/Azul	13/13/13
Don Fulano.....	Blanco/Reposado/Añejo/Fuerte	13/14/16/14
El Tequileño.....	Platino Blanco/Reposado Gran Reserva	12/13
El Tesoro.....	Blanco/Reposado	13/15
Fortaleza.....	Still Strength/Blanco/Reposado/Añejo	15/14/16/21
Fuentaseca.....	Blanco	30
G4.....	Madera/Blanco/Reposado	12/14/14
Gran Orendain.....	Blanco/Reposado/Añejo	10/11/12
La Gritona.....	Reposado	16
Lalo.....	Blanco	10
Mijenta.....	Blanco/Reposado	10/13
Paladar.....	Blanco/Reposado	13/15
Siembre Azul.....	Blanco	14
Siembre Valles.....	Blanco/Reposado/Ancstral Blanco	14/19/27
Siete Leguas.....	Blanco/Reposado	12/14
Tapatio.....	Blanco/Reposado/Añejo	10/12/14
Tequila 123.....	Blanco/Reposado/Añejo	13/15/17
Tequila Ocho.....	Blanco/Reposado	15/16
Zumbador.....	Blanco/Reposado	12/14

★ LATE NIGHT HAPPY HOUR ★

50% off all 2oz pours



MEZCAL & AGAVE SPIRITS



Take Your Pick

1oz or 2oz pours

Banhez

Joven 5/10

Tepezate 14/28

Arroqueño 15/30

Cruz de Fuego

Madrecuise 13/26

Cuish

Espadin 10/20

Espadilla 10/20

Cuise 12/24

Madrecuise 13/26

Tepezate 15/30

Tobasiche 16/32

Del Maguey

Vida 6/12

Chichicapa 9/18

Don Mateo

Cupreata 8/16

Pechuga 8/16

El Jolgorio

Cuise 14/28

Tobala 17/34

Pechuga 17/34

Tepezate 13/36

Flor Del Desierto

Sotol Cascabel 10/20

Las Marías

Joven-Salmiana 6/12

Mezonte

Lorenzo y Tomas 18/36

Santos Juarez 16/32

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 Elota 12/24



★ 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.

