



DE NOCHE

mexicana

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margaritas

DE NOCHE RITA | el charro blanco tequila, orange liqueur, de noche citrus mix | 9

GRANDE RITA | 13

MARGARITA SUPREMA | don julio reposado tequila, grand marnier, añejo rum, de noche citrus mix | 14

TROPICAL FLAVORS
blackberry, mango, passion fruit, guava
+ \$1

tequila & mezcal cocktails

PEPINO'S REVENGE | casamigos blanco tequila, sliced cucumber & jalapeño, veev, agave nectar, lime, bitters | 12

ALOHA MEXICO | vida mezcal, muddled pineapple, licor 43, passion fruit, lime | 11

PURO BESO | siete leguas reposado tequila, strawberry puree, grand marnier, lime | 12

OAXAQUITA | el charro blanco tequila, grapefruit, chile piquin & agave nectar puree, mezcal floater | 10

AGAVE NEGRO | xicaru mezcal, jamaica, habanero syrup, pomegranate, negra modelo | 10

SIESTA EN LA HACIENDA | hacienda reposado tequila, muddled mint leaves, fresh squeezed orange juice, st. germain, lemon | 10

MEZCAL MULE | vida mezcal, lime, ginger beer | 11

OLD FASHIONED WITH A TWIST | peligroso reposado tequila, muddled cherry, lemon, bitters | 10

DEH EFFE | casa noble reposado, brandy, guava puree, lemon, j. roget cava | 12

ON STANDBY | avión blanco tequila, grand marnier, jamaica, lime | 10

ULTIMA PALABRA | don julio blanco tequila, rumchata, chocolate syrup, horchata | 10

DRUNKEN SAILOR | pueblo viejo blanco tequila, southern comfort, don q, la penca mezcal, citrus mix, lemon | 10

AGUA FRESCA DE TEQUILA | el charro blanco tequila, muddled sage & cucumber, ginger ale | 9

latin cocktails

CAIPIRINHA | cachaça, fresh muddled lime, sugar | 8 • **MOJITO** | don q rum, fresh limes, mint, soda water | 9

SANGRIA | blanca: white wine, brandy, vodka, fresh fruit | roja: red wine, brandy, tequila, fresh fruit | 8

pitchers

add a tropical flavor + \$3 | blackberry, mango, passion fruit, guava

DE NOCHE RITA
32

MOJITO
32

SANGRIA
25

cerveza

BOTTLES

CORONA | 5
CORONA LIGHT | 5
HEINEKEN | 5
MILLER LITE | 4
MODELO ESPECIAL | 5
PACIFICO | 5
TECATE 16OZ | 5
MONTEJO | 5

MICHELADA

choice of bottled beer,
picante salsa, lime juice | 8

DRAFTS

REVOLUTION (seasonal) | 6
VICTORIA | 6
5 RABBIT | 6
LAGUNITAS IPA | 6
ALLAGASH WHITE | 6
NEGRA MODELO | 6

vino

BLANCO

8/30

Pavo Real

Sauvignon Blanc - Chenin Blanc, Baja, Mexico, 2012

Pavão

Vinho Verde, Portugal, N/V

Sisters Forever

Un-Oaked Chardonnay, Central Coast, CA, 2014

TINTO

8/30

Pavo Real

Grenache - Cabernet Sauvignon, Baja, Mexico, 2012

Tinto Negro

Malbec, Uco Valley Mendoza, Argentina, 2012

DFV DONATI

Claret, Paicines - Central Coast, California, 2012

appetizers

GUACAMOLE & CHIPS | smashed avocado, pickled red jalapeño, cilantro, house made chips | **8.95**

COCTEL DE CAMARONES | poached shrimp, mango, jicama, avocado, cocktail sauce | **9.95**

SOPECITOS | (3) masa boats, black beans, shredded cabbage, chicken tinga | **7.95**

MICHELADA MUSSELS | 1lb black mussels, red onion, cucumber, tomato, michelada sauce | **9.95**

QUESO FUNDIDO | chorizo & chihuahua cheese

OR sweet corn, wild mushroom & chihuahua cheese | **8.95**

CALAMAR FRITO | cocktail sauce | **8.95**

GOAT CHEESE QUESADILLA | black bean spread, goat cheese, guacamole | **8.95**

CEVICHE DE CAMARON | shrimp, lime, tomato, cilantro, red onion, avocado | **9.95**

TRIO DE EMPANADAS | picadillo, chicken tinga, shrimp, chimichurri sauce | **7.95**

CAMARONES EN SALSA DE PINON | grilled jumbo shrimp, tomato pine nut sauce, wild mushrooms | **9.95**

TOSTADA CON JORONGO | chicken tinga & black tostada wrapped in chihuahua cheese, salsa de chile de árbol, sour cream, lettuce. | **8.95**

ENFRIJOLADAS | black bean puree, rolled tortillas, cochinita pibil, lime sour cream | **8.95**

MOLLETES | french bread, black bean spread, pico de gallo, chorizo, chihuahua cheese | **7.95**

entrees

CHULETA | 12oz grilled pork chop, salsa borracha, grilled knob onion, double baked mole potato | **17.95**

POLLO EN MOLE POBLANO | grilled chicken breast, mole poblano, mexican rice, refried beans | **14.95**

BISTEC ENCEBOLLADO | ribeye steak, grilled onion, white rice, black beans, grilled avocado | **14.95**

CHILES RELLENOS | two soufflé battered poblano peppers, (one chihuahua cheese, one chicken tinga), salsa ranchera, sour cream, chunky pico de gallo, cotija cheese | **14.95**

POZOLE | tomatillo broth, white hominy, lechon, cabbage, radish, mexican oregano, lime | **13.95**

HUACHINANGO | pan seared red snapper filet, wild mushrooms, serrano huitlacoche sauce, mexican rice, grilled knob onion | **20.95**

SALMON

pan seared salmon filet,
mole mashed potatoes,
spinach garlic sauce, mixed greens,
tortilla chips | **16.95**

CARNE ASADA

grilled skirt steak, grilled knob onions,
cactus salad, mexican rice,
frijoles charros, grilled jalapeño
21.95

POLLO RELLENO | spinach & goat cheese stuffed airline chicken breast, pipian verde, mexican rice, grilled knob onion | **16.95**

CAMARONES AL AJILLO | sautéed shrimp, tomato, cactus, white rice | **16.95**

ENCHILADAS VEGETARIANA | mexican zucchini stuffed tortillas, serrano huitlacoche sauce, spinach, monterrey jack cheese | **14.95** (v)

COCHINITA PIBIL | slow roasted marinated pork, black beans, queso fresco, pickled red onion, habanero sauce on the side | **14.95**

DE NOCHE LATIN FAVORITES

CARNE CON CHIMICHURRI | grilled skirt steak, chimichurri, crispy garlic yuca fries, grilled green onion | **21.95**

ROPA VIEJA PLATILLO | shredded braised flank steak, giant tostón, cotija cheese, maduros, white rice | **14.95**

chilaquiles (Available Friday and Saturday after 10pm)
tortilla chips, salsa verde, three eggs, sour cream, monterrey cheese,
mexican rice, refried pinto beans | **12.95**

fajitas

 | served with mexican rice, refried pinto beans & guacamole |

BISTEC | grilled skirt steak, tri-colored bell pepper, tomato, onion | **19.95**

CAMARON | grilled jumbo shrimp, tri-colored bell pepper, tomato, onion | **19.95**

POLLO | grilled chicken, tri-colored bell pepper, tomato, onion | **18.95**

VEGETARIANO | grilled mexican zucchini, banana pepper, tri-colored bell pepper, tomato, onion | **18.95** (v)

enchiladas

 | served with mexican rice & refried pinto beans |

PAPAS CON CHORIZO
14.95

POLLO
14.95

BISTEC
14.95

| CHOICE OF |

salsa ranchera, salsa verde, mole

tacos

| served with mexican rice & refried pinto beans |

CAMARON

veracruzana shrimp, goat cheese
15.95

PESCADO

corona battered codfish, salsa chipotle,
scallion crema
14.95

HONGOS (v)

wild mushrooms, monterey jack cheese
13.95

BISTEC

skirt steak, chunky pico de gallo, guacamole
15.95

verdes y sopa

MIXTA SALAD | romaine lettuce, chicken, bacon, black beans, corn, tomato, avocado, tortilla strips,
ranch dressing | **11.95**

TACO SALAD | crispy flour tortilla bowl, avocado, tomato, sour cream, refried beans, mexican rice, lettuce
CHOICE OF: ground beef or chicken | **11.95**

ENSALADA VEGETARIANA ALA PARILLA | grilled tomatoes, mexican zucchini, avocado, knob onions,
chilaca pepper, pineapple, topped with cilantro and mixed greens, lime and extra virgin olive oil | **12.95**

CALDO DE RES | beef broth, corn on the cob, potatoes, zucchini, carrots and cabbage
| cup **4.95** bowl **12.95**

CALDO DE POLLO | chicken broth, potatoes, zucchini, carrots and cabbage
| cup **4.95** bowl **12.95**

TORTILLA SOUP | guajillo and ancho chile, chicken broth, cochinita pibil, avocado | **12.95**

tortas

| served with a cup of caldo de pollo |

MILANEZA | breaded pork tenderloin, black bean spread, grilled panela cheese, guacamole, bolillo | **12.95**

BISTEC | grilled ribeye, black bean spread, grilled panela cheese, guacamole, bolillo | **12.95**

AHOGADA | ancho - guajillo broth, lechon, black bean spread, cabbage, guacamole, bolillo | **12.95**

DE NOCHE LATIN FAVORITE

JIBARITO | fried plantain, grilled onion, cheese, garlic butter, white rice, black beans
CHOICE OF: bistec, pollo, lechon, black bean vegetarian patty **12.95**

sides

DOUBLE BAKED MOLE POTATO | 2.95
FRIJOLE CHARROS | 3.50
BLACK BEANS | 2.95
MADUROS | 4.95

WHITE RICE | 2.95
MEXICAN RICE | 2.95
YUCA FRIES | 4.95

18% Gratuity will be added for all parties of 5 or more