

STREET TACO

BAR & TAQUERIA

BRUNCH!

CHURRO DONUTS House Made Canela Donuts Spiced Chocolate Sauce	5.00	MENUDO Tripe, Chili Broth, Cilantro, Onion, Lime	9.00
TORTA DE HUEVO Scrambled Eggs, Charred Jalapeno Aioli, Guacamole, Lettuce, Tomato, Sweet Onion, Monterey Jack	10.00	AVOCADO TOAST Guacamole, Pico, Cilantro, Radish + Egg 2	12.00
		BRUNCH TACO Chorizo, Potato, Scrambled Egg, Queso Fresco	4.00

SNACKS!

CRISPY HOMINY Chili, Lime	5.00
STREET CORN POPS Mayo, Chili, Cotija, Lime	6.00
CHIPS & SALSA Ask your server	5.00

TACOS! (ALL TACOS ARE SERVED ON FRESH NIXTAMAL CORN TORTILLAS)

POLLO ASADO Pico, Chipotle Salsa, Crema, Radish, Queso Fresco	4.00	LENGUA Cilantro, Onion, Salsa Verde	5.00
AL PASTOR Grilled Pineapple Salsa	4.00	TUNA TARTARE Soy, Sesame, Yuzu, Onion, Avocado Crema, Cilantro	4.00
CARNE ASADA Cilantro, Onion, Salsa Verde	5.00	BLACKENED PORTOBELLO Pico, Avocado Crema, Cotija, Radish	4.00
LAMB BARBACOA Avocado Crema, Chipotle Salsa	5.00	ROASTED CAULIFLOWER Pico, Lime Crema, Cotija, Radish, Chipotle Salsa	4.00
BLACKENED FISH Market Fish, Slaw, Jalapeno Aioli, Cilantro	5.00	CEVICHE Market Fish, Cucumber, Jalapeno, Tomato, Onion, Lettuce, Cilantro	4.00



GUACAMOLE! CHILAQUILES! NACHOS!

ORIGINAL	9.00	SERVED WITH Enchilada Sauce, Avocado, Cilantro, Queso Fresco, Crema, Fried Egg	7.00	SERVED WITH Crema, Pickled Jalapenos, Pico, Avocado Crema, Monterey Jack	10.00
MANGO & POMEGRANATE	11.00	ADD MEAT:		ADD MEAT:	
PICO DE GALLO	10.00	Carne Asada	+5.00	Carne Asada	+5.00
ALL GUACAMOLE CONTAINS: Lime, Charred Onion, Cilantro, Jalapeno		Pollo Asado	+4.00	Pollo Asado	+4.00
Choose SPICY, MEDIUM, or MILD		Al Pastor	+4.00	Al Pastor	+4.00
ADD SALSA	+2.50	Chorizo	+4.00	Chorizo	+4.00
		Lamb Barbacoa	+5.00	Lamb Barbacoa	+5.00

DESSERT!

TRES LECHEs Toasted Coconut, Whipped Cream	6.00	GOAT CHEESECAKE FLAN Honey Caramel, Guajillo Chili, Pomegranate	7.00
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**We proudly support local businesses. Our tortillas and chips are gluten free and made daily by Tortilleria Nixtamal in Queens using fresh ground, non-GMO corn. Our local, cage free eggs are provided by Five Acre Farms.

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BAR & TAQUERIA

COCKTAILS!

MISTICO (ON DRAFT) 13.00 Montelobos, Milagro Repo, Mole Agave, Bitters	SANGRE BLANCO 11.00 White Wine Blend, Flor De Cana 4 Extra Dry, Combier, Pear, Lemon	EL GENERICO 13.00 Milagro Silver, Lime, Strawberry Agave, Basil
DOMINICO VERDE (ON DRAFT) 12.00 Jalapeno Infused Milagro Silver, Ancho Reyes Verde, tomatillo Water, Lime, Agave	SANGRE POR SANGRE 11.00 Red Wine Blend, Milagro Reposado, Pierre Ferrand Dry Curacao, Strawberry, Orange	EL SANTO 13.00 Montelobos, Aperol, Sweet Vermouth
PALOMA 12.00 Milagro Reposado, Lime, Grapefruit Jarritos	ST HOUSE MARGARITA (ON DRAFT) 12.00 Milagro Silver, Lime, Agave	RUM-CHATA 13.00 Flor De Cana 7 Year, House Made Horchata

FROZEN

ST HOUSE MARGARITA 12.00 Milagro Silver, Lime, Agave	RED SANGRIA 12.00 Red Wine Blend, Milagro Reposado, Pierre Ferrand Dry Curacao, Strawberry, Orange	TSUNAMI 12.00 House Margarita and Sangria Swirled together
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BEER! (ON TAP)

MODELO ESPECIAL 8.00 Orange Blossom Honey Aroma, Pilsner Style Lager (4.4% ABV)	MODELO NEGRA 8.00 Munich Dunkel-Style Lager (5.4% ABV)	LAGUNITAS IPA 8.50 Nice Balance of Pine, Citrus and Sweet Malts (6.2% ABV)
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BEER!

TECATE (CAN) 5.00 Easy Drinking Lager Soft Herbal and Grain Notes (4.5% ABV)	PACIFICO (BOTTLE) 6.50 Mexican Pilsner Style Beer (4.5% ABV)
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HAPPY HOUR!

MON TO FRI
11:30am – 7:30pm



WINE! (ON TAP)

NUMERO 3 9.00 Verdejo, Rueda, Spain	KATAS 9.00 Tempranillo, Rioja, Spain	SABINE 9.00 Rose, Coteaux D'aix-En-Provence, France
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SOFT DRINKS \$5

MEXICAN COKE	MEXICAN FANTA	JORITOS GRAPEFRUIT	JORITOS PINA	JORITOS TAMARAND
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TACOS! (ALL TACOS ARE SERVED ON FRESH NIXTAMAL CORN TORTILLAS)

POLLO ASADO Pico, Chipotle Salsa, Crema, Radish, Queso Fresco	4.00	FRIED CHICKEN Red Slaw, Sriracha Aioli	5.00
AL PASTOR Grilled Pineapple Salsa	4.00	TUNA TARTARE Soy, Sesame, Yuzu, Onion, Avocado Crema, Cilantro	8.00
CARNE ASADA Cilantro, Onion, Salsa Verde	5.00	BLACKENED PORTOBELLO Pico, Avocado Crema, Cotija, Radish	4.00
LAMB BARBACOA Avocado Crema, Chipotle Salsa	5.00	CHORIZO Onion, Cilantro, Crema, Queso Fresco	4.00
BLACKENED FISH Slaw, Jalapeno Aioli, Cilantro	5.00	ROASTED CAULIFLOWER Pico, Lime Crema, Cotija, Radish	4.00
LENGUA Cilantro, Onion, Salsa Verde	5.00	CEVICHE Cucumber, Jalapeno, Tomato, Onion, Lettuce, Cilantro	4.00
FRIED SHRIMP Slaw, Sweet Chili, Cilantro	5.00		

FLAUTAS!

TOPPED WITH Lettuce, Pico, Avocado Crema, Crema, Jalapenos, Queso Fresco	
POLLO ASADO	11.00
AL PASTOR	11.00
CHORIZO	11.00
LAMB BARBACOA	15.00

NACHOS!

TOPPED WITH Crema, Pickled Jalapenos, Pico, Avocado Crema, Monterey Jack	10.00
ADD MEAT:	
Carne Asada	+5.00
Pollo Asado	+4.00
Al Pastor	+4.00
Chorizo	+4.00
Lamb Barbacoa	+5.00

SNACKS!

CRISPY HOMINY Chili, Lime	5.00
STREET CORN POPS Mayo, Chili, Cotija, Lime	6.00



GUACAMOLE!

ALL GUACAMOLE CONTAINS: Lime, Charred Onion, Cilantro, Jalapeno	
ORIGINAL	9.00
PICO DE GALLO	10.00
MANGO & POMEGRANATE	11.00
Choose SPICY, MEDIUM, or MILD	
ADD SIDE OF SALSA	+1.00

SALSA & CHIPS!

POBLANO VERDE	5.00
CHIPOTLE	5.00
PINCHE PICANTE	5.00

DESSERT!

TRES LECHEs Toasted Coconut, Whipped Cream	6.00
CHURRO DONUTS House Made Canela Donuts Spiced Chocolate Sauce	5.00
GOAT CHEESECAKE FLAN Honey Caramel, Guajillo Chili, Pomegranate	7.00

**We proudly support local businesses. Our tortillas and chips are gluten free, and made daily by Tortilleria Nixtamal in Queens using fresh ground, non-GMO corn. We use only Creekstone Farms beef sourced through Pat LaFrieda. All margaritas are made with 100% Organic Agave.

TEQUILA!

	1oz	2oz	Margarita
ALTOS			
BLANCO	4	8	10
	6	12	13
REPOSADO	8	16	17
ANEJO			
AVION	7	14	16
BLANCO	8	16	18
REPOSADO	10	20	22
ANEJO	23	46	48
44			
CASAMIGOS	4	8	10
BLANCO	5	10	11
REPOSADO	7	14	16
ANEJO			
CAZADORES	4	8	10
BLANCO	5	10	11
REPOSADO	7	14	16
ANEJO			
CLASE AZUL	14	28	30
PLATA	16	32	34
REPOSADO	70	140	142
ANEJO			
DON JULIO	7	14	16
BLANCO	9	18	20
REPOSADO	11	22	24
ANEJO	25	50	52
1942			
EL JIMADOR	4	8	10
BLANCO	5	10	12
REPOSADO	7	14	16
ANEJO			
ESPOLON	4	8	10
BLANCO	5	10	12
REPOSADO	7	14	16
ANEJO			

1oz 2oz Margarita

HERRADURA			
BLANCO	5	10	12
REPOSADO	6	12	14
ANEJO	8	16	18
JOSE CUERVO			
RESERVA	35	70	72
MILAGRO	4	8	10
BLANCO	5	10	12
REPOSADO	7	14	16
ANEJO	14	28	30
SBR	16	32	34
SBA			
SIETE LEGUAS	6	12	14
BLANCO	8	16	18
REPOSADO	10	20	22
ANEJO			
TEQUILA OCHO	10	20	22
BLANCO	12	24	26
REPOSADO	14	28	30
ANEJO			
MEZCAL!			
DEL MAGUEY			
CHICHICAPA	18	36	38
CRÈMA	8	16	18
CRÈMA	14	28	30
TOBALA	7	14	16
VIDA			
FIDENCIO	7	14	16
MESCAL			
MONTELOBOS	7	14	16
MESCAL			
ILLEGAL	7	14	16
JOVEN	14	28	30
REPOSADO	20	40	42
ANEJOILA			

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