

# PETTYCASH



Taqueria

## THE MUNCHIES

**Guacamole** 8

**Pig Ear Nachos** crema poblana, soft egg 12

**Chicharrones** pineapple-carrot hot sauce 6

**Cheesy Churros** green Mole-corn dip 5

## CALIFORNIA HOME GROWN

**Baby Green Salad** cucumber, radish, pepitas, sungold tomatoes, avocado-lime dressing 8

**Crispy Brussels Sprouts** Morita-cauliflower crema 7

**Baby Beets** garbanzo beans, black kale, tamarind, pistachio, cotija cheese 8

## CEVICHE BAR

**Iced "North of the Border" Oysters** jalapeño, lime 6 for 18

**Kanpachi Ceviche** tomatillo, avocado 17 (add Santa Barbara sea urchin 7)

**Ceviche Negro** New Zealand grouper, squid ink, mango, peanuts 12

**Cook's Ranch Pork Ceviche** nopales, pickled red onion, avocado 9

**Aguachile en Molcajete** homemade clamato, wild Sonoran chiltepin

*please select a combination of 3 or more items from the list below*

Kanpachi 12/2oz • Kumamoto Oysters 9/3-pieces • Littleneck Clams 6/3-pieces • Octopus 8/2oz

Gulf White Prawns 9/3-pieces • Live Santa Barbara Prawn 12/1-piece • Santa Barbara Sea Urchin 14/2oz

## QUESADILLAS

**Deep Fried Quesadilla** white prawns, cabbage, roasted tomato sauce 8

**"Pocho Style" Quesadilla** flour tortilla, zucchini flower, jack cheese, crema 7

## TACOS

**Cook's Ranch Pork Carnitas** salsa verde, guacamole

**Prime Beef Striploin Carne Asada** refried beans, guacamole

**"The Kraken"** grilled octopus, charred chile de arbol, peanuts

**Baja Fish Taco** beer-battered grouper, pico de gallo, cabbage +\$1

**Charcoal-Roasted Portobello Mushroom** asparagus, jack cheese, pipian

**Dorados** crispy rolled potato tacos, avocado, tomatillo, Cotija cheese

**Liberty Farms Duck Gizzards** black beans, jack cheese, avocado

1 Taco \$4 • 3 Tacos \$11 • 6 Tacos \$21

## MATA CRUDAS

**Pork Belly Pozole** pork belly, pork stock, garnishes 9

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## Cocktails on Draft

**Fly by Night** Petty Cash scotch medley, Saler's gentiane, King's ginger, angostura, peychaud bitters, grapefruit twist **8**  
**Oaxacan Old Fashioned** Reposado tequila, Oaxacan mezcal, house agave, angostura bitters, orange oil **8**

## Cocktails

**Petty Cash Margarita** blanco tequila, lime, citrus-spiked agave nectar **10**  
**Banana Hammock** Petty Cash rum blend, banana infusion, fresh lime, tamarind, cassia, dehydrated banana chip **10**  
**Nacho Libre** pisco, lime, caramelized pineapple syrup, Jamaichael Jordan, egg white, creole bitters **10**  
**Buck Dynasty** your choice of spirit, lime, house fermented ginger beer **10**  
**The Obligatory Vodka Drink** Vodka, fresh lime, rose water, ginger, candied rose petal **9**

## Beers on Tap

**Ballast Point Sculpin** San Diego, 7.0% India Pale Ale **7**  
**Victory Brewing Prima Pils** Downingtown, PA, 5.5% German Pilsner **7**  
**Great Divide Hoss Lager** Denver, Co, 6.2% Rye Lager **7**  
**Stone Brewing Smoked Porter** San Diego, 5.9% Porter **7**

## Bottled Beer

**Drake's 1500** San Leandro, 5.5% Dry Hopped Pale Ale **6**  
**Green Flash Hop Head Red** San Diego, 7.0% Hoppy Red Ale **6**  
**Firestone Wookey Jack 22oz** Paso Robles, 8.3% Black Rye India Pale Ale **8**  
**Bear Republic Racer 5** Cloverdale, 7.0% American Pale Ale **6**  
**Great Divide Colette** Denver, Co, 7.3% Farmhouse Saison **7**  
**Aztec Brewing Agave Wheat** Denver, Co, 7.3% Belgian Style Wheat Ale with Agave **7**  
**Alesmith Nut Brown 22oz** San Diego, CA, 5.0% Brown Ale **8**  
**Avery Brewing White Rascal** Boulder, Co, 5.6% Belgian Wheat **6**  
**The Bruery Mischeif 750ml** Placentia, CA, 8.5% Rye Farmhouse Ale **14**  
**Surf Brewery Mondo's 22oz** Ventura, CA, 5.5% Cream Ale **7**  
**North Coast Pranzster** Fort Bragg, CA, 7.6% Belgian Style Golden Ale **4**  
**North Coast Acme** Fort Bragg, CA, 5.0% Pale Ale **4**  
**North Coast Scrimshaw** Fort Bragg, CA, 4.7% Pilsner **4**  
**Corona 32oz** 4.6% Mexican Pilsner **6**  
**Sol 32oz** 4.5% Pale Mexican Lager **6**

## On the Wagon

**Jamaichael Jordan** hibiscus tea, clove, Mexican cinnamon, local raspberry **4**  
**"Dirty" Horchata** long grain brown rice, pecans, Chinese cinnamon, evaporated milk **4**  
**Tepache** fermented pineapple, piloncillo, cardamomo **4**  
**Damn Handsome Cold Brew Coffee** La Granja rancho, Colombia, full-body, on tap (try loco-style w/Horchata) **4**  
**House-fermented Ginger Beer** ginger, galangal, pink pepper, lemongrass, bottled in-house **6**