

RESTAURANT & TEQUILA BAR



114 N. CAYUGA STREET, ITHACA NY

607 - 319 - 0653

WELCOME

Everything on our menu is made from scratch. We don't believe in pre-cooked or pre-made products. We make our guacamole and salsa fresh every day and we fry our chips in-house. We make our own churro dough, pickle our own vegetables and make every sauce, marinade, and dressing right here in the restaurant. We don't cut corners. You'll taste the difference!

APPETIZERS

CHIPS & SALSA 4.95

Homemade salsa with fresh tomatoes, onions, cilantro, jalapeno. (VV)

CHIPS & GUACAMOLE 10.95

Avocado, cilantro, raw onion, lime juice. Made fresh every day. (VV)

QUESADILLA 6.00

Two tortillas with Oaxaca cheese. Add ANY taco filling for \$3 or \$6 for fillings with a () next to it.*

EMPANADAS DE CAMARONES 15.00

3 fried blue-corn-masa pastries filled with spicy chopped shrimp stewed in tomatoes, dried red chiles, jalapeno, onion and garlic. Served w/ red chimichurri.

POTATO & SPINACH EMPANADAS..... 13.50

3 fried masa pastries filled with a mixture of diced potatoes, sautéed spinach, and peas that are simmered in salsa verde. Served with a side of red chimichurri dipping sauce. (VV)

SHRIMP & SQUID

CEVICHE.....15.85

Lime marinated shrimp and squid, diced jalapeño, chopped cucumber, white onion, and carrot. Served w/ warm tortilla chips.

SOUPS & SALADS

ADD TO ANY SALAD: SHRIMP OR SLICED SKIRT STEAK +6

HOUSE SALAD5.95

Mixed greens, cucumbers, tomatoes, radishes, carrot, & red cabbage served with your choice of dressing on the side- jalapeño lime, chipotle vinaigrette, or red-wine vinaigrette. (VV)

SIGNATURE SALAD13.95

Mixed greens, cucumbers, cherry tomatoes, onions, cabbage, carrots, pumpkin seeds, avocado, queso fresco with jalapeno-lime dressing on the side (contains dairy). (V)

BIRRIA.....6.75/13.50

A red-chile broth w/ shredded beef and seasoned with fresh herbs and array of toasted spices. Served with cilantro, white onion, lime wedge, and corn tortillas (contains sesame).

ROASTED BEET

SALAD.....12.95

Baby kale, slow roasted beets, spiced walnuts, Manchego cheese. Tossed in red-wine vinaigrette (V)

TACOS

All tacos are garnished with cilantro & raw onion unless otherwise noted.

PLATTER: ANY 3 TACOS AND 2 SIDE DISHES18.75

*Add 1.00 for each *Steak *Shrimp or *Mahi*

PLATE: 2 OF THE SAME TACOS AND 1 SIDE DISH.....12.75/13.75*

EX:2 CHICKEN, 2 SHRIMP, 2 MUSHROOM

Choose your taco type:

AL PASTOR

Shaved, adobo-marinated pork with fresh pineapple.

LENGUA*

Braised beef-tongue, griddled until crispy, served with salsa verde

CHICKEN TINGA

Cooked in chipotle-tomato sauce. Topped with queso fresco & avocado

MUSHROOM & HERB

*With queso fresco & caramelized onions.
(V)*

BEER BATTERED MAHI-MAHI*

Served with slaw, avocado, aioli, and radish.

CAULIFLOWER + SQUASH

(Contains Nuts) Roasted cauliflower and squash with roasted peppers and cilantro-lime 'crema.'(VV)

RED CHORIZO

House-made crumbled Mexican sausage

POTATO-POBLANO

Griddled potatoes, poblano peppers, queso fresco & aioli.

SHAVED STEAK*

Marinated in orange and lime juice, garlic, and fresh herbs.

GARLIC SHRIMP*

Pan-seared and served with red cabbage slaw, and chipotle aioli.

SIDES (all are vegan):

Rice ~ Black Beans ~ Fried Plantains ~ Side Salad

DEALS

TACO TUESDAY: ENJOY 10% OFF TACO PLATTERS & \$1 OFF HOUSE MARGARITAS AND MULES

TACO WEDNESDAY: 50% OFF GUACAMOLE AND SALSA, 15% OFF PLATTERS, AND \$5 HOUSE MARGARITAS!

TEQUILA THURSDAY: 25% OFF TEQUILA/MEZCAL LIST & TASTINGS, \$2 TECATES, HALF OFF SANGRIA

ALLERGIES: Before ordering, please notify your server of any allergies. Fried items share the fryer with wheat-based products. Shellfish is present in the kitchen and shares equipment used to prepare other foods. Some seeds and spices that we carry may have shared manufacturing equipment with tree nuts. Cross-contamination may not be avoidable under certain circumstances. All dishes are gluten-free unless otherwise noted.

We can accept up to 6 credit cards per party. V = Vegetarian (contains dairy, no meat) VV= Vegan (no dairy or meat)

ENTREES

BAKED CHICKEN ENCHILADAS..... 21.50

*Three corn tortillas wrapped around tender braised chicken baked in red chile sauce.
Topped with melted Oaxaca cheese, cilantro, onion, cabbage, radishes, jalapenos, queso cotija, and crema.
Served with rice and beans.*

BAKED WINTER SQUASH ENCHILADAS..... 21.50

*Three corn tortillas stuffed with delicata squash, roasted peppers and pinto beans, baked in green chile sauce.
Topped w/ melted Oaxaca cheese (or vegan cheese), cilantro, onion, avocado and roasted pumpkin seeds. Served
w/ rice and beans. (Please specify vegan to be made w/vegan cheese) (V)*

STUFFED BELL PEPPER 18.75

(Contains Nuts)

*Roasted bell pepper filled with yellow rice, roasted cauliflower, kale, peas, poblanos, tomatoes and corn. Topped
with queso fresco (or vegan cheese). Served over tomato and corn 'salsa' and topped with breadcrumbs, and
cilantro-lime 'crema.' (Please specify vegan to be made w/vegan cheese) (V)*

LAMB BARBACOA 24.95

*Tender cubes of adobo-rubbed lamb shoulder, slow-roasted in banana leaves. Served with sliced avocado, rice,
ancho roasted cauliflower , and tortillas.*

MARINATED SKIRT

STEAK..... 26.50

Juicy marinated skirt-steak served with yellow rice, garlicky green sauce , and roasted delicata squash.

BIRRIA QUESADILLA PLATTER 18.95

*Tortillas filled with red-chili beef and Oaxaca cheese and shallow fried. Served with a side of birria broth for
dipping, guacamole, rice and beans.*

SIDE DISHES

RICE (VV).....3.50
BLACK BEANS (VV).....3.50
FRIED PLANTAINS (VV).3.50
SIDE SALAD (VV).....3.50

ADD-ONS

(Add-ons are not available as sides)

HALF-AVOCADO, SLICED3.00
QUESO FRESCO0.99
SIDE OF CREMA0.99
SIDE OF CHIPOTLE AIOLI (V) ...0.99
EXTRA TORTILLA (VV)0.50

MARGARITAS

HOUSE	10
<i>Blanco tequila, lime, agave, salt rim. Substitute Espolon +\$2 Patron +\$6</i>	
JALAPENO	11
<i>Arrete blanco tequila, jalapeno brine, lime, agave, salt rim.</i>	
TAMARIND	11
<i>Cabrito reposado tequila, tamarind puree, lime, agave, chili- salt rim.</i>	
HIBISCUS	11
<i>Gran Agave blanco tequila, hibiscus tea, lime, agave, salt rim.</i>	
MEZCALITA	11
<i>Del Amigo joven mezcal, lime, agave, salt rim.</i>	
MANGO-RITA	12
<i>Pure mango puree, Cabrito reposado, agave & lime. Served with a chamoy & chili salt rim.</i>	

CLASSICS

MOJITO	11
<i>El Dorado 3 year cask aged rum, mint, lime, demerara sugar, soda.</i>	
PALOMA	11
<i>Cabrito reposado tequila, grapefruit, lime, agave, soda, salt rim</i>	
CAIPIRINHA	9
<i>Leblon cachaca, demerera sugar, muddled limes.</i>	
TEQUILA SUNRISE	9
<i>The 1970s classic. Blanco tequila, orange juice & grenadine</i>	
MICHELADA	7
<i>Mexican lager, tomato juice, lime, Worcestershire, Maggi, chili salt rim</i>	

MULES

Made with Ithaca Ginger Beer + muddled lime

AUSTIN	8
<i>Tito's Vodka</i>	
JALISCO	8
<i>Gran Agave blanco tequila</i>	
OAXACA	8
<i>Agave de cortes joven mezcal</i>	
NICARAGUA	8
<i>Flor de Cana 7 year rum</i>	

BEER BOTTLES

TECATE	4
PRESIDENTE	5
DOS EQUIS LAGER	5
DOS EQUIS AMBER	5
MODELO ESPECIAL	6
NEGRA MODELO	6
PACIFICO CLARA	6
CORONA	6

DRAFT

ROTATING LOCAL SELECTION - ASK YOUR SERVER

CIDER

HAZLITT'S CIDER TREE	6
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WINE

GLASS/BOTTLE

REDS:

<i>Vina Borgia Garnacha (glass only)</i>	6
<i>Domaine Jean Bousquet Malbec</i>	9/35

WHITES:

<i>Borsao Chardonnay/Macabeo</i>	7/28
<i>Casas Paronales Sauvignon Blanc</i>	6/25

SPARKLING:

<i>La Lucca Prosecco</i>	8
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SANGRIA

GLASS

Spanish red wine with orange juice, a splash of brandy, pineapples, oranges, and limes.

NON-ALCOHOLIC

AGUAS FRESCAS	3.95
<i>Tamarindo, Jamaica (hibiscus iced tea), Horchata (sweetened rice drink)</i>	

SPARKLING LIMEADE

<i>Fresh lime juice, agave syrup, sparkling water</i>	3.95
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GRANADINA Y SODA

<i>Its a Shirley Temple! Sprite, grenadine syrup and a maraschino cherry</i>	2.95
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BOTTLES

<i>Mexican Coke</i>	4
<i>Apple Soda (one of Mexico's oldest soft-drinks)</i>	2.95

FOUNTAIN

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<i>Coke, Diet Coke, Ginger Ale, Sprite, Seltzer, Unsweetened Iced Tea, Ithaca Ginger Beer +\$1</i>	

COFFEE OR TEA	2
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