

# UNO MÁS

STREET TACOS + SPIRITS

## SNACKS

### CHIPS & SALSA \$5

Choice of Two Salsas  
Pico de Gallo | Morita | Molcajete |  
Roasted Tomatillo | Arriera | Diablo

### QUESO FUNDIDO CON CHORIZO \$12

House Cheese Blend | Chorizo |  
Roasted Poblano | Tomatoes |  
Tortilla

### GUACAMOLE & CHIPS \$12

Avocado | Jalapeño | Serrano | Onion |  
Tomato | Cilantro | Lime

### FRIED BRUSSELS SPROUTS \$10

Pepitas | Chimichurri | Agave Nectar |  
Scallions | Spicy Seasoning | Lime |  
Cotija

### PORK CHICHARRONES \$7

Choice of Two Salsas  
Pico de Gallo | Morita | Molcajete |  
Roasted Tomatillo | Arriera | Diablo

### GRILLED CORN \$8

Guajillo Cilantro Butter |  
Chile-Lime Mayo | Cotija

### AL PASTOR FRIES \$12

House Cheese Blend | Crema |  
Pico de Gallo | Guacamole

### CHICKEN TINGA FLAUTAS \$14

Cotija | Shredded Lettuce |  
Pico de Gallo | Crema | Chili Verde

### CHEF'S CEVICHE\* \$14

Served with Chips

## STREET TACOS

UNO \$6

DOS \$11

TRES \$16

### SHRIMP XNI-PEC

Pan-Roasted Shrimp | Yucatan Pico de  
Gallo | Avocado Crema

### PORK BELLY AGRIDULCE

Sweet & Sour Braised Pork Belly |  
Candied Garlic | Cilantro-Lime Slaw |  
Diablo Salsa

### PORK AL PASTOR

Marinated Pork Shoulder | Pineapple |  
Onion | Cilantro | Avocado Crema

### FISH & BEER

Chipotle & Beer Battered Cod |  
Guacamole | Cilantro-Lime Slaw |  
Pickled Red Onion | Chile-Lime Mayo

### LENGUA

Slow-Cooked Beef Tongue | Pickled Red  
Onion | Cilantro | Roasted Tomatillo Salsa

### CARNE ASADA\*

Citrus-Marinated Skirt Steak | Avocado |  
Onion | Cilantro | Cotija

### PEQUEÑA COSTILLA

Modelo Negra Braised Short Rib |  
Fried Onion | Blue Cheese Crema

### CARNITAS

Roasted Pork | Pickled Red Onions |  
Avocado Crema | Chicharrones

### CRISPY POLLO

Agave-Dipped Fried Chicken | Slaw |  
Mexican Chimichurri | Puya Honey Mayo

### QUESO A LA PLANCHA

Griddled Cotija | Avocado | Hoja Santa |  
Molcajete Salsa

### LAMB

Braised Lamb Shoulder | Esquites |  
Queso Fresco | Cilantro

### BEYOND MEAT

Plant-Based Ground "Beef" |  
Crunchy Shell | Vegan Cheese | Lettuce |  
Tomato | Molcajete Salsa

### GRINGO

Braised Short Rib | Crunchy Shell |  
Lettuce | Tomato | Sour Cream | Cheddar |  
Morita Salsa

### MAHI MAHI VERACRUZANA

Capers | Picholine Olives | Cilantro-Lime  
Slaw | Cilantro Aioli

### CHICKEN TINGA

Crunchy Shell | Lettuce | Tomato |  
Sour Cream | Cheddar | Morita Salsa

## DESSERTS

**\$8 EACH**

### TRIO OF CHURROS

Original | Raspberry | Chocolate

### TRES LECHES CAKE

Three-Milk Soaked Buttercake |  
Almonds | Whipped Cream |  
Fresh Berries

### GUAVA CHEESECAKE

Guava Sauce | Whipped Cream |  
Fresh Berries



\*Consuming raw or undercooked meat, poultry, seafood, or eggs may increase your risk of foodborne illness.

A 20% suggested gratuity will be added to parties of 6 or more.

# BEVERAGES

## UNO MÁS MARGARITA \$14

Patrón Reposado Tequila | Ancho Reyes Verde | Grand Marnier | Lime | Agave Syrup

## FROZEN MARGARITA ESPECIAL \$14

1800 Silver Tequila | Uno Más Frozen Margarita Mix

## DOLE WHIP MARGARITA \$15

Pineapple Soft Serve | Casamigos Reposado Tequila

## ALL COCKTAILS \$13

### LA FRESA

Herradura Reposado Tequila | Chateau Aloe Liqueur | Strawberry Purée | Lime Juice | Flavored Salt Rim

### FAR EAST MARGARITA

Mi Campo Blanco Tequila | Lychee Syrup | Yuzu Juice | Thai Chili Rim

### ANGRY SMILE

Mi Campo Reposado Tequila | Pineapple Juice | Chile Syrup | Tajín Rim

### BARREL-AGED PALOMA

Cazadores Reposado Tequila | Giffard Pamplemousse Liqueur | Lime Juice | Q Grapefruit Soda

### MUCHO MANGO MOJITO

Bacardi Mango Fusion Rum | Mango Purée | RIPE Mojito Juice | Club Soda

### EL FUEGO

Dulce Vida Pineapple Jalapeño Tequila | Banana Liqueur | Mango | Ginger Beer | Tajín Rim

### PABLO NEVADA

El Silencio Mezcal | Watermelon | Lemon | Cilantro

### SMOOTH HAVOC

Aviation Gin | Cilantro | Lemon | Cucumber | Cumin Rim

## BEERS

\$7

BUD LIGHT

MICHELOB ULTRA

UNA MAS AMBER

TECATE

MONTEJO

WHITE CLAW MANGO

MICHELADA +\$3

Tajín Rim | Tomato Sangrita

\$8

CORONA LIGHT

CORONA

CORONA REFRESCA GUAVA LIME

CORONA REFRESCA PASSION FRUIT LIME

VICTORIA

MODELO

MODELO NEGRA

MONTEJO

ESTRELLA JALISCO

SOL

LAGUNITAS IPA

EL GOSE SOUR

PACIFICO

DOS EQUIS LAGER

## HOUSE WINE BY THE GLASS \$10

## MEXICAN SODAS \$6

Pepsi

Orange Crush

Manzanita Sol Apple Soda

Jarritos Pineapple

Jarritos Tamarind

Jarritos Mango

## AGUA FRESCA \$6

Horchata\*\*

Strawberry

Jamaica

Tamarind

## BUILD YOUR OWN TEQUILA FLIGHT \$25

Uno Blanco | Uno Reposado | Uno Anejo  
1oz. Each

Casamigos  
Casa Noble  
Patron  
Milagro  
Don Julio  
Fortaleza

## CLASE AZUL FLIGHT \$55

Plata | Reposado | Anejo  
1oz. Each

\*\*Contains nuts (almonds).

You must be 21 or older to consume alcohol. Please drink responsibly.