

BOTANAS

QUESO DIP Homemade cheese sauce **8**

GUACAMOLE Served with onion, tomato, jalapeño, cilantro **12**

ELOTE Roasted corn, cilantro, garlic aioli, queso fresco **9**

GRILLED QUESO FRESCO Served on a bed of salsa verde **10**

TAQUITOS Four corn tortillas rolled and filled with ground beef or chicken, lightly fried, topped with sour cream, queso fresco, guacamole **12**

NACHOS ESPECIALES Tortilla chips topped with refried beans, melted cheese, sour cream, guacamole **12**

Add Ground Beef, Chicken, Pastor, or Carnitas **6** Skirt Steak **10**

QUESADILLAS Three flour or corn tortillas filled with melted cheese, served with sour cream and guacamole **12**

Add Mushroom or Chicken **4** Skirt Steak **6**

CEVICHE Fresh shrimp and white fish marinated in lime juice and spices, cucumber, tomato, red onion, jalapeño, roasted pepper, corn, avocado **16**

ENSALADAS

ENSALADA PRIMOS Lettuce, roasted corn, tomato, cucumber, red onion, avocado, black beans, avocado cilantro vinaigrette **14**

Add Chicken **6** Skirt Steak, Shrimp, or Salmon **10**

TACO SALAD Flour tortilla bowl filled with lettuce, rice, refried beans, cheese, tomato, avocado cilantro vinaigrette **12**

Add Chicken or Ground Beef **6** Skirt Steak **10**

CACTUS CHICKEN SALAD Mexican cactus, lettuce, corn, cilantro, tomato, red onion, red bell pepper, grilled chicken, orange vinaigrette **18**

TACOS

Two | Served with rice and beans

PRIMOS LOCOS Skirt steak, onion, cilantro, salsa negra **12**

BARBACOA Slow-roasted and marinated beef, cilantro, onion, salsa roja **12**

CARNE LOCO Skirt steak, chorizo, melted cheese, salsa negra **13**

AL PASTOR Guajillo marinated pork shoulder, onion, cilantro, grilled pineapple, salsa roja **11**

POLLO Grilled chicken, tomato, cilantro, cheese, avocado creole salsa **11**

TINGA Shredded chicken, lettuce, tomato, queso fresco, sour cream, salsa roja **11**

CARNITAS Braised pork, pickled onion, cilantro, salsa negra **11**

CHORIZO Chorizo, roasted corn, onion, cilantro, salsa negra **11**

PICADILLO Ground beef, lettuce, tomato, sour cream, salsa roja **11**

CAMARONES Grilled shrimp, cilantro, citrus coleslaw **12**

PESCADO Alba Amber Lager beer-battered white fish, purple cabbage, mango, chipotle aioli **11**

VEGGIE Chile poblano, tomato, cheese, onion, garlic, salsa negra **11**

PLATOS

Served with rice and beans

TOSTADAS

Two crispy flat corn tortillas topped with refried beans, lettuce, tomato, queso fresco, sour cream, avocado creole **8** | Add Chicken or Ground Beef **4**

QUESABIRRIA

Two crispy corn tortillas filled with guajillo braised beef and queso, served with consome **14**

ENCHILADAS ROJAS O VERDES

Two corn tortillas rolled and filled with your choice of cheese, chicken, or ground beef, topped with melted cheese, sour cream, red or green sauce **12**

ENCHILADAS DE MOLE

Two corn tortillas rolled and filled with your choice of cheese, chicken, or ground beef, topped with melted cheese, sour cream, mole sauce **13**

TAMALES

Two chicken or pork tamales served with red or green sauce, sour cream, queso fresco **12**

BURRITO

Jumbo flour tortilla filled with lettuce, tomato, cheese, rice, refried beans, sour cream, and your choice of meat
Chicken **14** Pastor **14** Skirt Steak **18** **Make it a suizo** (topped with melted cheese) **2**

FAJITA BURRITO

Jumbo flour tortilla filled with grilled onions, bell peppers, sour cream, rice, beans, and your choice of meat
Chicken **14** Pastor **14** Skirt Steak **18** **Make it a suizo** (topped with melted cheese) **2**

CHIMICHANGA

Jumbo flour tortilla filled with your choice of meat, lettuce, tomato, cheese, rice, refried beans, sour cream, lightly fried, covered with a homemade cheese sauce | Chicken **16** Pastor **16** Skirt Steak **20**

FAJITAS

Mixed bed of bell pepper and red onion, served with sour cream, guacamole, and your choice of tortillas
Grilled Chicken **22** Grilled Shrimp **25** Skirt Steak **25**

VEGGIE FAJITAS

Mixed bed of bell pepper, red onion, mushroom, corn, zucchini **18**

HANDCRAFTED MARGARITAS

Hand-shaken on the rocks made with only the freshest ingredients, real fruit purees, and 100% blue agave Tradicional Tequila

MARGARITA DE LA CASA 12

Tradicional Blanco Tequila, fresh lime juice, Combier orange liqueur

STRAWBERRY 13

Tradicional Blanco Tequila, fresh lime juice, Combier orange liqueur, strawberry puree

PIÑA 13

Pineapple-infused Tradicional Blanco Tequila, fresh lime juice, Combier orange liqueur, pineapple puree

MANGO LOCO 13

Jalapeño-infused Tradicional Blanco Tequila, fresh lime juice, Combier orange liqueur, mango puree

JALAPIÑA 13

Jalapeño-infused Tradicional Blanco Tequila, fresh lime juice, Combier orange liqueur, pineapple puree

PRICKLY PEAR 13

Tradicional Blanco Tequila, fresh lime juice, Combier orange liqueur, prickly pear puree

WATERMELON 13

Tradicional Blanco Tequila, fresh lime juice, Combier orange liqueur, watermelon puree

LA FLACA 13

"Skinny" Tradicional Blanco Tequila, fresh lime juice, Combier orange liqueur

HUMO 14

Amarás Verde Mezcal, fresh lime juice, Combier orange liqueur

MEXICAN CRAFT BEER

Mexican craft beers from Chicago's very own Casa Humilde

MAIZAL 10

Mexican lager - brewed with just the right amount of corn for a pleasant touch of sweetness, mild bitterness, crisp and refreshing 4.7 ABV

ALBA 10

Mexican amber lager - mild maltiness, pleasantly toasty with a crisp finish 5.2 ABV

NEBLINA 10

Juicy pale ale - light body with a mild haze, Citra and Amarillo hops really pop and make this pale ale an easy drinking, tropical delight 6 ABV

PIÑATA 10

This juicy IPA is brewed with the coveted Bru-1 and Citra hops and augmented with pineapple for a nice tropical flavor 7 ABV

MEDIA NARANJA 10

Pale ale - light, crisp, and easy drinking. This citrus-forward pale ale is brewed with mosaic and Citra hops along with orange peel 5.2 ABV

FIRME 10

IPA - brewed with Cascade and Amarillo hops, pleasant grapefruit flavor, medium bitterness 6.3 ABV

SEASONAL 10

Ask your server for our latest offerings

CERVEZA

BOTTLED BEER

Miller Lite 5	Modelo 6
Corona 6	Modelo Negro 6
Corona Light 6	Pacifico 6
Victoria 6	Corona N/A 6

HARD SELTZERS

Mango White Claw 5
Black cherry White Claw 5

HANDCRAFTED COCKTAILS

Hand-shaken on the rocks made with only the freshest ingredients and real fruit purees

PALOMA 12

Tradicional Blanco Tequila, fresh lime juice, organic grapefruit soda

MOJITO 12

Cruzan Rum, fresh lime juice, muddled fresh mint leaves
Add a one flavor | mango, strawberry, pineapple, or coconut +1

ANGEL FRESH 12

Tradicional Blanco Tequila, muddled fresh cucumber and mint, fresh lime juice, Elderflower Liqueur

CANTARITO 13

Tradicional Blanco Tequila, pineapple and orange juice, organic grapefruit soda

MACHO MULE 14

Amaras Verde Mezcal, fresh lime juice, pineapple juice, ginger beer

OAXACA MANHATTAN 14

Amarás Verde Mezcal, sweet vermouth, chocolate and aromatic bitters

VINO

CHARDONNAY

Josh Cellars - California 9 / 34
Escudo Rojo - Chile 10 / 37

SAUVIGNON BLANC

Oyster Bay - New Zealand 9 / 34
Escudo Rojo - Chile 10 / 37
Monte Xanic - Mexico 12 / 48

PINOT GRIGIO

Josh Cellars - California 9 / 34
Castellini - Italy 10 / 37

SPARKLING

Domaine Bousquet Brut Rose - Argentina 9 / 34
Chloe Prosecco - Italy 10 / 38
Campo Viejo Cava Brut 8 / 24

ROSE

Domaine Bousquet - Argentina 9 / 34
Monte Xanic - Mexico 13 / 45

SANGRIA

HOMEMADE RED OR WHITE 10

MICHELADA

PRIMOS LOCOS MICHELADA 12

Our homemade Worcestershire/Maggi michelada mix with your choice of Casa Humilde Maizal (Mexican Lager) or Alba (Mexican Amber Lager)

PINCHES MICHES 12

Tomato base michelada mix with your choice of Casa Humilde Maizal (Mexican Lager) or Alba (Mexican Amber Lager)

PINOT NOIR

Escudo Rojo - Chile 10 / 37
Meiomi - California 13 / 45

CABERNET SAUVIGNON

Domaine Bousquet - Argentina 9 / 34
Josh Cellars - California 9 / 34
Monte Xanic - Mexico 17 / 62

REDS

Zinfandel | So Cliche - Elmhurst 10 / 37
Petite Syrah | So Cliche - Elmhurst 10 / 37
Red Blend | So Cliche - Elmhurst 10 / 37

MALBEC

Domaine Bousquet - Argentina 9 / 34