

MONDAY – FRIDAY

3PM – 5PM

*Available at Bar Seats & Bar High Top Tables Only.
Dine-In Only, No Curbside Pickup, No Carryout Boxes,
Not Available on Specialty Events/Holidays. Queso &
Cantina Items Subject to Change & Availability.*

^GF Gluten-Free. ^S Contains Sesame. ^N Contains Nuts.



QUESO & CANTINA

CÓCTELS

THE MEXICAN STL

El Trago, Lime Juice, Agave & House Sour Mix \$7

UNA VIDA COCKTAIL ON DRAFT

Ask About Our Seasonal Cocktail on Draft \$7

DRAFT CERVEZA \$4

FEATURED WINE BY THE GLASS

Ask About Our Select Red and White Options \$7

TWISTED OLD FASHIONED

Signature Old Fashioned Served with Buffalo Trace \$7

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BITES

FRIED OAXACA ^{GF}

Maseca Battered Cheese Curds, Salsa Negra \$7

GRINGO TACO ^{GF}

*Seasoned Ground Beef, Lime Sour Cream, Tomatoes,
Shredded Lettuce, Chihuahua in a Tortilla \$5 ea.*

WAGYU BEEF TARTARE ^{GF}

Chipotle Aioli, Red Onion, Capers, Guacamole, Fried Tortillas \$9

CHICKEN TETELA ^{GF}

*Smoked Chicken Wrapped in Masa & Fried over Poblano Sauce,
Topped with Lime Crema \$8*

CRISPY HALIBUT TACO ^{GF}

Lime Brined Fried Halibut Bites, Pistachio-Serrano Aioli in a Tortilla \$5 ea.

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