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# COCKTAILS

## **TAGETES \$16**

Tequila, lime, strawberry, basil

## **STRELITZIA \$18**

Sotol, ginger, lemon, lavender-honey, soda

## **LAELIA \$15**

Orange Liqueur. Aloe. Blackberry. Cava

## **MARIGOLD \$16**

Tequila, pineapple, lime, coconut creme,  
cinnamon

## **YUCCA \$16**

Sotol, aperol, lemon cordial, habanero bitters, soda

## **DAHLIA \$20**

Mezcal, green pepper, sweet corn, smoked  
chili bitters

## **TITHONIA \$15**

Vodka, prickly pear, mint, lime cordial, soda



# FROZENS

*reg \$16 | 1rg \$19*

## **MANGO BLOSSOM**

Mezcal, mango, lime, agave, chili

## **DESERT COCO**

Sotol, pineapple, coconut

# ZERO-PROOF

## **TAMARINDO \$14**

Almave Blanco, pineapple,  
tamarind, maple

## **CHAMOMILE HAZE \$16**

Grapefruit, chamomile, Texas  
Breeze CBD soda

## **ARABICA \$14**

Almave Ambar, Madagascar vanilla,  
orange, coffee



# BEER

## **MODELO \$7**

Mexican Pilsner Draft 12 oz

## **MICHELOB ULTRA \$7**

Pilsner Draft 12 oz

## **CORONA \$6**

Mexican Pilsner Can 12 oz

## **LONE STAR \$5**

National Beer of Texas Can 12 oz

## **TECATE \$5**

Mexican Pilsner Can 12 oz

## **KARBACH \$7**

“Love Street” Blonde Can 12 oz

## **PINTHOUSE BREWERY \$11**

“Magical Pils” Can 16 oz

## **LIVE OAK \$7**

Hefeweizen Can 12 oz

## **AUSTIN BEER WORKS \$7**

“Fire Eagle” IPA Can 12oz

## **AUSTIN EASTCIDERS \$7**

Original Cider Can 12 oz

# WINE

## SPARKLING

**Poema Brut Cava, Spain \$11**

## WHITE

**Yealands Sauvignon Blanc,  
New Zealand \$12**

**Gran Passione Pinot Grigio, Italy \$12**

## ROSE

**Marietta Cellars Old Vine Rose,  
California \$14**

**Espirit Gassier Cotes de Provence,  
France \$16**

## RED

**Mont Gravet Grenache,  
France \$11**

**La Rioja Alta Tempranillo,  
Spain \$13**



# SOTOL

	1oz	2oz
Cardenxe Sotol Desierto	\$11.5	\$21
Cardenxe Sotol Sierra	\$17.5	\$31
Desert Door	\$10	\$17.5
Desert Door Barrel Aged	\$11	\$20
Desert Door Garrison Bros Collab (Driftwood cowboy)	\$14	\$25
Desert Door Texas Sotol Pollinator	\$11	\$20
Flor Del Desierto Desierto	\$14.5	\$25.5
Hacienda De Chihuahua Anejo	\$10.5	\$18
Hacienda de Chihuaua Sotol Plata	\$9	\$16.5
Hacienda de Chihuaua Sotol Reposado	\$7.5	\$13.5
Marfa Spirit Co. Desert Sotol 90	\$11.5	\$20.5
Nocheluna Sotol Blanco	\$8.5	\$15.5
Ono Sotol	\$9	\$16
Parejo Familia Arrieta Sotol Liophyllum	\$18	\$32
Parejo Lechuguilla Juan Fernandez Ensamble	\$18	\$32
Por Siempre Sotol	\$8.5	\$14.5
Sotol La Higuera Leiophyllum	\$10	\$17.5
Sotol La Higuera Wheeleri	\$8	\$14
Sotol Ono Artisanal	\$9.5	\$17
Sotol por Siempre	\$9	\$15.5

# MEZCAL

	1oz	2oz
400 Conejos Cuishe	\$10.5	\$18.5
400 Conejos Espadin	\$7.5	\$13.5
400 Conejos Tobala	\$10.5	\$18.5
Del Maguey Chichicapa	\$17.5	\$30
Del Maguey San Luis Del Rio	\$17.5	\$30
Del Maguey Single Village Las Milpas	\$17.5	\$30
Del Maguey Vida	\$9	\$16
Derrumbes Durango Durangensis	\$16	\$28
Derrumbes Michoacan Chino Alto	\$17.5	\$30
Ilegal Joven	\$9.5	\$17
Ilegal Reposado	\$14	\$25
Madre Mezcal	\$11	\$20
Mezcal Vago Elote	\$12	\$21.5
Montelobos Espadin	\$10.5	\$18.5

# TEQUILA

	1oz 	2oz 
Aguasol Blanco	\$9.5	\$16.5
Carabuena Plata	\$10.5	\$18.5
Casa Noble Crystal	\$9.5	\$17
Casa Noble Reposado	\$9.5	\$17
Corralejo Anejo	\$10	\$18
Corralejo Reposado	\$7.5	\$14
El Tesoro Anejo	\$19.5	\$34
El Tesoro Reposado	\$16	\$29
G4 Blanco	\$11	\$19.5
La Gritona Reposado	\$11.5	\$20
Lalo Blanco	\$13	\$23
Patron Reposado	\$13	\$22.5
Siete Leguas Blanco	\$11.5	\$20
Siete Leguas Reposado	\$12	\$21
Tequila Ocho Anejo	\$17	\$30
Tequila Ocho Plata	\$10.5	\$18.5
Tequila Ocho Reposado	\$12.5	\$22

# FOOD

BY  
VERACRUZ  
ALL  
NATURAL

## STARTERS

### **Guacamole** *Vegetarian* – \$5.50

avocado, tomatoes, cilantro, onions, lime, salt, serrano pepper

### **Salsa** *Vegan* – \$5

Molcajete: roasted tomatoes & jalapenos. *\*contains avocado\*(mild)*

Verde: Jalapeno *(spicy)*

Roja: Chile De Arbol *(extra spicy)*

CHIPS NOT INCLUDED

### **Credo Queso made with Cashews** *Vegan* – \$5

Contains: Cashew, and Coconut *(mild)*

CHIPS NOT INCLUDED

### **Chips** – \$3.50

Homemade corn tortilla chips

*(salsa, queso, & guacamole sold separately)*

## BREAKFAST

### **Migas Taco** *Vegetarian* – \$6

Egg, tortilla chips, Monterey Jack cheese, cilantro, tomato, onion, avocado.

### **El Sancho Taco** – \$5

Chorizo, egg, cheese.

### **El Breakfast Taco** – \$4.25

Choose:

Bacon, Chorizo, Egg, Potato, Refried Pinto Beans, Cheese

### **El Tradicional Taco** – \$5.25

Egg, bacon, refried pinto beans, potato, cheese

### **Migas Poblanas Taco** *Vegetarian* – \$6

Egg, tortilla chips, poblano peppers, red onion, queso fresco, black beans, avocado

## TACOS

### **El Diferente** *Vegetarian* – \$5.50

Vegetarian, vegan. Refried pinto beans, potatoes, mushrooms, poblano peppers, corn, avocado.

### **La Reyna Taco** *Vegetarian* – \$6

Egg, mushrooms, carrots, spinach, cilantro, onion, red bell pepper, Monterey Jack cheese, avocado (make it vegetarian or vegan and hold the cheese and/or the egg).

### **Furioso** *Vegetarian /Vegan* – \$6

Refried black beans, organic cauliflower, organic carrots, corn, organic spinach, salsa macha, avocado.

### **Shrimp Macha Taco** – \$6.25

sauteed shrimp, rice, salsa macha, green onions, avocado

### **Grilled Steak Taco** – \$6

Beef, cilantro, onion, queso fresco, avocado

### **Barbacoa Taco** – \$6

Shredded beef, cilantro, onions, radish, cabbage

### **Dona Reyna's Taco** – \$5.75

Mole Negro *(gluten free, contains peanuts)*, grilled chicken, onion, queso fresco

### **Grilled Chicken Taco** – \$6

Chicken, cilantro, onion, queso fresco, avocado

### **Grilled Fish Taco** – \$6

Grilled tilapia, cabbage, mango pico, Monterey Jack cheese, avocado, chipotle mayo salsa

### **Al Pastor** – \$6

Pork marinated with pineapple and spices, cilantro, onion, grilled pineapple

## AGUAS FRESCAS

### **Aguas Frescas – \$6**

Choose: Watermelon, Mango, Pineapple, Cantaloupe, Horchata, Hibiscus, Cucumber, Orange, Strawberry

## SMOOTHIES

### **Berry Strong – \$5.25**

Organic almond milk, strawberry, raspberry, blueberry, blackberry, spinach, banana, peanut butter, hemp protein  
*No sugar added.*

### **Pink Panther – \$5.25**

Orange juice, strawberry, banana, mango. No sugar added.

### **La Ley – \$5.25**

Organic almond milk, mango, banana, spinach, peanut butter, hemp protein  
*No sugar added.*

## JUICES

### **Mr. Verde – \$6.25**

Cucumber, orange juice, celery, green apple, pineapple, spinach

### **Nice One – \$6.25 12oz**

Orange juice, pineapple, grapes

### **La Jarocho – \$6.25**

Organic almond milk, mango, banana, spinach, peanut butter, hemp protein  
*No sugar added.*

### **Good Morning – \$6.25**

Orange juice, carrot, ginger

### **La Bomba – \$6.25**

Orange juice, pineapple, spinach

### **Orange Juice – \$6.25**

Fresh Squeezed Orange Juice