



\$3

TECATE CANS

\$5

SURFSIDE ICED TEA & STRAWBERRY LEMONADE



1/2 OFF

WINES

LA GIOIOSA - PROSECCO

12 6

LA GIOIOSA - ROSE PROSECCO

12 6

BARONE FINI - PINOT GRIGIO

12 6

FLEURS DE PRAIRIE - ROSE

12 6

CROSSINGS - SAUV BLANC

12 6

JOSH - CHARDONNAY

12 6

DECODED - PINOT NOIR

12 6

THE CALLING - CABERNET

14 7



\$4

DRAFTS

DOS EQUIS - MEXICAN LAGER

FLORIDIAN - HEFEWEIZEN

LAGUNITAS - IPA

EL CAMINO HAZE - HAZY IPA



\$5

SPIRITS

ESPOLON - BLANCO TEQUILA

ESPOLON - REPOSADO TEQUILA

AMARAS - MEZCAL

TITO'S - VODKA

LAS CALIFORNIAS - GIN

PLANTERAY - RUM

ABASOLO - OAXACAN WHISKY



\$6

MARGARITAS



THE CLASSIC

BLANCO TEQUILA + FRESH LIME + AGAVE

HOUSE LIME BITTERS

50/50

MEZCAL + BLANCO TEQUILA

FRESH LIME + AGAVE NECTAR

GUAVA-HABANERO

REPOSADO TEQUILA + HABANERO AGAVE

FRESH LIME + GUAVA NECTAR

WATERMELON-JALAPENO

BLANCO TEQUILA + WATERMELON JUICE + JALAPEÑO

FRESH LIME + SMOKED SEA SALT

PINEAPPLE-COCONUT

BLANCO TEQUILA + FRESH PINEAPPLE JUICE

YOUNG COCONUT + TOASTED COCONUT SALT

ESPRESSO MARTINI

REPOSADO TEQUILA + EL CAMINO COLD BREW

ESPRESSO CORDIAL + VANILLA DEMERARA

COMIDA

\$3 TACOS

SPICY CHICKEN

ACHIOTE CHICKEN + ARBOL CHILE + SCALLION

COTIJA CHEESE

★GRINGO

GROUND BEEF + COLBY JACK + SOUR CREAM

SHAVED LETTUCE + PICO DE GALLO

CARNITAS

QUESO FRESCO + SERRANO SALSA

WHITE ONION

APERITIVOS

CHIPS & SALSA \$2

CHARRED TOMATILLO SALSA + MORITA SALSA

GUACAMOLE \$7

CILANTRO + LIME + JALAPENOS

TAMALE \$3

BRAISED PORK + CREMA + SALSA ROJA

★ SOFT FLOUR TORTILLA

50% OFF ALL MEZCAL & TEQUILA

PLEASE NO SEPARATE CHECKS FOR PARTIES OF 5 OR MORE.
\$5 MINIMUM FOR CREDIT CARD TRANSACTIONS

-Happy hour specials may vary based on location-
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Before placing your order, please inform your server if anyone in your party has a food allergy.