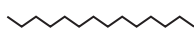


G



Gallo's Especiales

MONCHITO 14
mezcal, rum, coconut, pina, lime,
cardamom

GALLO MARGARITA 9
blanco tequila, triple sec & house
sour

A

EL DORADO 14
blanco tequila, mango, guava,
lime, chile, chamoy

FLACA MARGARITA 12
blanco tequila, agave, lime

PALOMA 10

tequila, lime, salt, grapefruit juice,
toronja jarritos

PICOSSO 12

blanco tequila, pineapple, fresnos,
lime, chile salt

L

SANGRIA DE LA CASA 10
seasonal wine, brandy, citrus &
fruit

MIMOSA 10

sparkling wine, orange juice

MANZANA DE GRENADA 14
mezcal, pomegranate, prickly
pear, orgeat, lemon

TAMALINDO 14

blanco tequila, tamarind,
pineapple, lime, chamoy, chile

L

BLOODY MARY 10
vodka, house bloody mix

CHILANGO 7

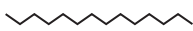
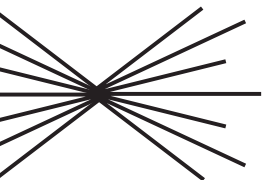
tecate, tajin, lime

JALISCO EGO 16

derechito anejo, pineapple amaro,
fig, clove, cardamom, lemon peel

O

CHELADA 7
tecate, house bloody mix, tajin,
lime

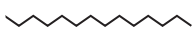


Cerveza Barril

DOS EQUIS AMBER 7

PACIFICO 7

ASK FOR ROTATING DRAFTS



Cerveza Botella

TECATE CAN 4 excluded from happy hour

MODELO ESPECIAL BTL 6

STEIGL RADLER GRAPEFRUIT CAN 7

SPIKED TOPO CHICO 6

NUTRL HARD SELTZER 6

B

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C

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Blanco

CASTILLO PERELADA PESCADOR WHITE 10/37

DAVID FINLAYSON CHARDONNAY 12/41

Tinto

FRANCO SERRA BARBERA D'ASTI 11/39

ABRAS MALBEC 12/41

Espumoso

TERRA MADI BRUT RESERVA 12/42

WINES CURATED BY OUR NEIGHBORS:

**BUENA VIDA
BODEGA**

LOVE WHAT'S IN YOUR GLASS?
SCAN HERE & EXPLORE



G

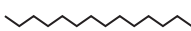
Happy Hour

ASK YOUR SERVER

ALL DAY TUESDAY

EVERYDAY 3-6

A

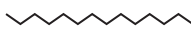


Bebidas 3.75

- | | |
|-------------|-------------|
| MEXI COKE | AGUA FRESCA |
| MEXI SPRITE | LIMONADA |
| ESSO CAFE | HORCHATA |
| ICED TEA | JARRITOS |

L

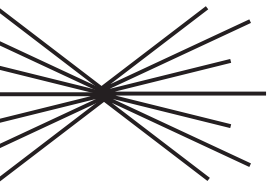
L



Coffee

- | | |
|---|---|
| CAFE DE OLLA 5.75
amaericano + pilloncillo &
cinnamon | CAFE MIEL 5.75
espresso, milk, honey, cinnamon |
|---|---|

O



- | | |
|------------------|---|
| ESPRESSO 3.50 | CON PANNA 4
espresso + whipped cream top |
| DRIP COFFEE 3.75 | BUENOS DIAS 4.50
orange juice + espresso |
| COLD BREW 4.50 | HORCHATA CAFE 5.75
horchata + espresso |
| AMERICANO 3.50 | |

B

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|-----------|--|
| CORTADO 4 | CINNA-MOCHA 5.75
cinnamon + chocolate sauce |
|-----------|--|

LATTE 5.75

- | | |
|---------------------------------|--|
| RED EYE 4.50
drip + espresso | CAJETA LATTE 5.75
espresso, milk, cajeta, vanilla |
|---------------------------------|--|

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|--------------|--|
| CAPPUCCINO 5 | CAFE CON LECHE 4.25
drip + steamed milk |
|--------------|--|

A



Postres

FRESCO + IN-HOUSE
BY @AMANDA.MADE.IT

N

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|---|
| CHURROS 9
w/ chocolate fudge sauce, goat milk cajeta & lechera |
|---|

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|---|
| TRES LECHE 9
white cake soaked in sweet milk w/ creme fraiche & seasonal fruit |
|---|

C

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| LIME TART 9
fresh lime curd in a graham cracker crust w/ mascarpone creme fraiche & lime zest |
|--|

O

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| BREAD PUDDING 9
noble bread, dates, spiked w/ dark rum, candied pecans, goat milk caramel & creme fraiche |
|--|