

# Poquitos

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## BRUNCH

served all day

### BLOODY MARY OR MARIA

vodka or tequila, house-spiced bloody mary mix, pickles, tajin rim – 12

**MIMOSA** Campo Viejo cava, fresh-squeezed orange juice – 11 (gl)/36 (carafe)

**CHILAQUILES** house-made tortilla chips tossed in choice of tomatillo sauce or roasted tomato jalapeño sauce, two free-range eggs, cotija, pico de gallo, crema, cilantro – 13 (v) **add grilled chicken +5 or chorizo +4**

## SALADS

**add to any salad:** **grilled steak +7, grilled chicken +5, chili shrimp +7, grilled fish +6**

### FIG SALAD

arugula, figs, strawberries, roasted acorn squash, panella, pistachio, fig vinaigrette – 13 (v) **contains nuts**

### HOUSE SALAD

mixed greens, shaved cucumber, carrot, cherry tomato, honey-lime-serrano vinaigrette – 8.5 (v)

### CHOPPED SALAD

seasonal mixed greens, avocado, sliced radish, carrot, queso fresco, grilled corn, pico de gallo, black beans, crispy tortilla strips, Mexican oregano vinaigrette – 14.5 (v)

three tacos on corn tortillas

### CINCO SPECIAL BEEF

**TACOS** marinated ground beef, potato, lettuce, carrot, red onion, avocadoso salsa, crema, cotija, cilantro – 16.5 (served in a crispy shell)

### CHICKEN TINGA

chipotle-braised chicken breast, avocado, diced onion, cotija, crema, cilantro – 16.5

## APPETIZERS

**SALSA TRIO** pico de gallo, tomato jalapeño salsa, tomatillo salsa, served with chips – 7.5 \*

**GUACAMOLE** fresh avocado, cilantro, lime, onion, tomato, serrano chile, served with chips – 7.75/14.5 \*

### JALAPEÑO QUESO

house-made queso, jalapeño, served with chips – 7.5(v) **add house-made chorizo +3**

**TRES AMIGOS** house-made jalapeño queso, tomato-jalapeño salsa, refried pinto bean dip, served with chips – 9.5 (v)(s)

### DURITOS

crispy fried wheat puffs, habanero, lime, cotija, crema – 9 (v)(g)

### CORN ESQUITES

grilled corn off the cob, crema, cotija, Japanese mayo, chile powder, lime – 12 (v)

### CHICHARRONES

crispy fried pork skins, served with jalapeño queso – 10

### AGUA CHILE MIXTO

Poached shrimp, mahi mahi, cucumber, avocado, red onion, tomatoes, cilantro, citrus chili garlic sauce, served with tostadas – 15 (s)

### TAQUITOS

one each beef, chicken, and potato & chorizo, jalapeño queso, tomatillo salsa, red onion, cotija, serranos, lettuce, crema, cilantro – 9

### NACHOS

house-made tortilla chips, black beans, melted Monterey, jalapeño queso, pickled onion, pickled jalapeño, chipotle crema, cotija, guacamole, cilantro – 13.5 (s)(v) **add grilled steak +7, barbacoa +4, chicken tinga +4, al pastor +4**

## SOUP

### POZOLE VERDE

house-made chicken pozole, red onion, radish, hominy, cabbage, avocado, cilantro – 14.5

### TORTILLA SOUP

pasilla chile chicken broth, tinga marinated chicken breast, crispy tortilla strips, diced onions, avocado, cotija cheese, cilantro, lime – 14.5

## PLATOS

**CARNE ASADA** 10oz marinated top sirloin steak cooked medium well, pinto beans, grilled jalapeño, sliced red onion, cilantro chimichurri, served with rice and warm corn tortillas – 29

**CALABACITAS** sautéed yellow squash, zucchini, corn, roasted poblano rajas, onion, garlic, and cumin in a cashew crema sauce, served with rice, beans, and warm corn tortillas – 17 \* **contains nuts**

**ENCHILADA SUIZA OR ROJA** choice of cheese (v) or chicken enchiladas made with local white corn tortillas in a verde tomatillo-cream sauce or red New Mexico chile sauce, topped with house-made queso, onion, cilantro, cotija, cilantro oil, served with rice & beans – 18

**BURRITO** choice of chicken tinga, barbacoa, al pastor, grilled chicken (+3) chili shrimp (+5), grilled steak (+5), or kale & mushroom, rice, beans, cheese, pico de gallo, crema, served with a side house salad – 15 (v)(g) **add suiza, roja or both sauces +2**

**QUESADILLA** flour tortillas, melted Monterey, topped with guajillo crema, pico de gallo, cilantro, served with rice and beans – 14 (v)(g) **add chicken tinga, beef, or al pastor +4, add grilled chicken +5, add grilled steak, or chili shrimp +7, add spicy kale and mushroom +2**

## TACO PLATOS

served with rice & beans

**BARBACOA** beef braised in chile and spices, avocado salsa, pickled red onion, cilantro – 17

**AL PASTOR** marinated grilled pork, avocado salsa, pineapple, diced onion, cilantro – 17

**CHILI SHRIMP** shrimp sautéed in chile oil, cabbage, Japanese mayo, cilantro, pico de gallo – 18 (s)

**BAJA FISH** grilled or beer battered mahi mahi, cabbage, pico de gallo, Japanese mayo, cilantro – 18 **beer battered (g)**

**KALE AND MUSHROOM** spicy kale and sautéed mushrooms, crema, cotija, cilantro – 15 (s)(v)

**MIXED TACOS** one chicken tinga, one al pastor, one barbacoa – 17.5 (no substitutions)

(v) vegetarian (s) spicy \* vegan (g) contains gluten

\*Consuming raw or undercooked food can increase the risk of exposure to foodborne illness

# CELEBRATE CINCO!

\$14 PACIFICO + SHOT OF HORNITOS

## MARGARITAS



### THE PURISTS

*tart, simple, and classically prepared*

**PURIST** Javelina blanco, lime, agave – 13

**MEZCAL PURIST**  
Ilegal mezcal, lime, agave – 16

**FRESA MARGARITA**  
Strawberry-infused Javelina Blanco, lime, agave, salted rim – 14



### HOUSE MARGARITAS

*all made with Javelina blanco tequila and our house-made Poquitos sour mix and fresh juices*

**POQUITOS MARGARITA** salt rim – 13

**MANGO MARGARITA** chipotle cinnamon salt rim – 14

**PRICKLY PEAR MARGARITA** hibiscus peppercorn salt rim – 14

**PINEAPPLE MARGARITA** garam marsala salt rim – 14

*spice up your margarita with jalapeño-infused Javelina blanco +1  
sweeten up your margarita with strawberry-infused Javelina blanco +1  
make any margarita a cadillac with a float of Grand Marnier +1*

## HOUSE COCKTAILS

**LA FIONA** habanero-infused tequila, passion fruit purée, chipotle cinnamon salt rim – 15

**PALOMA** Hornitos plata, grapefruit, lime, agave – 15

**RED SANGRIA** cabernet sauvignon, lemon, orange, Combiér, brandy, Ancho Reyes chili ancho, cinnamon – 15

**POQUITOS PUNCH** white wine, pisco, lemon, pineapple, prickly pear, simple – 12

**MADRAS** Tres Generaciones reposado, orange, cranberry – 13

**DIABLO VERDE** tarragon-infused Hornitos plata, Leblon cachaca, lime, agave, cucumber, hellfire bitters, jamaican jerk salt rim – 15

## CERVEZAS

### DRAFT – 8

Pacifico

Black Raven pilsner

Manny's pale ale

Black Raven Men's Room IPA

Bodhizafa IPA

Larrabee kölsch

Rooftop La Azotea Mexican lager

Watts Red Mason Rye

### BOTTLES + CANS

Corona, Modelo Especial, Modelo

Negra, Dos XX Amber, Dos XX

Lager, Victoria, Avid Blackberry

Cider – 6

### MAKE IT A MICHELADA

house-spiced tomato juice & fresh lime with your choice of cerveza +2

### MAKE IT AN ICEBERG

add a Frozen Margarita float +3

### N/A CERVEZAS

Corona non-alcoholic – 6

## N/A

### HIBISCUS AGUA FRESCA

house-infused – 5

*add a well spirit +4*

### HORCHATA

*contains dairy* – 6

*add a well spirit +3*

### JARRITOS

tamarind, mandarin, grapefruit, pineapple, or lime – 5

### TOPO CHICO – 5

### MEXICAN COKE – 5

### CAFFE VITA COFFEE – 3.5

*not available after 3pm*

### FOUNTAIN SODA – 3.5

### GINGER BEER – 5

## SPECIALS

### MEZCAL MONDAY

50% off mezcal from spirits list \$15+ every Monday

### TEQUILA TUESDAY

50% off tequila from spirits list \$15+ every Tuesday

## WINE

**HOUSE WHITE** Francis Ford Coppola Pinot Grigio – 10/34

**SAUVIGNON BLANC** San Simeon – 11/38

**CHARDONNAY** Mark Ryan's The Vincent – 11/38

**BUBBLES** Campo Viejo – 10/34

**HOUSE RED** Mark Ryan's The Vincent Red Blend – 10/34

**CABERNET** Elevation – 12/42

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# DESSERT

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**CHURROS** fried dough, cinnamon sugar, caramel sauce – 8 (v)(g)

**FLAN** red wine figs, whipped cream – 9 (v)

## **MEXICAN CHOCOLATE CHEESECAKE**

chocolate whipped cream – 10 (v)(g)

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# SIPPING TEQUILA

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## **CHAMUCOS REPOSADO**

toasted almond, pit fruits, custard, cocoa – 17  
pairs well with Churros!

## **HERRADURA ULTRA**

smooth woody notes, vanilla, caramel – 20  
pairs with the Flan!

## **CORZO ANEJO**

warm caramel, vanilla, charred oranges, baked fruit, toffee finish – 16  
pairs with Mexican Chocolate Cheesecake!

## **AVION 44**

dried fruits, cinnamon, eucalyptus – 30  
aged 44 months, rated World's Best Tasting Tequila at 2012 San Francisco World Spirits competition!

(v) vegetarian    (g) contains gluten