

HOUSE SPECIALTIES

CHIMICHURRI SALMON

north atlantic salmon filet | classic chimichurri sauce
yukon gold mashed potatoes | sauteed broccolini 21

CHICKEN Y SHRIMP

seared chicken breast | big grilled shrimp | guajillo sauce
tomato | cilantro | red peppers | onions | melted mozzarella
house-made corn cake | red rice | charred lime-cilantro butter 19

SHORT RIB CHIMICHANGA

slow cooked beef short rib | pickled red cabbage
coca-cola reduction | crispy fried flour tortilla | aji amarillo
beer cheese sauce | crema | red rice 19

CHIPOTLE CHICKEN PASTA

Sauteed chicken breast | farfalle pasta | asparagus | poblano
peppers | spanish onion | parmesan cheese | chipotle glaze 17
add sauteed shrimp 3

OFF THE CHAR-GRILL

NO MAMES BURGER

8oz certified angus beef | pork belly | cheddar | fried egg
avocado | lettuce | tomato | onion | pickles | spiced butter 14.5

PUB BURGER

8oz certified angus beef | double burger stack | cheddar cheese
lettuce | robust tomato chutney 13

HELL'S BURGER

8oz certified angus beef | chorizo | beer cheese | chipotle mayo
fried habaneros | pickled cabbage 14

BLACKENED CHICKEN SANDWICH

ancho seasoning | cheddar | romaine | onion | tomato
pickle chips | avocado | chipotle mayo 11

IMPOSSIBLE BURGER V

caramelized onion | alfalfa sprouts | tomato | avocado sauce 14

PORTOBELLO SANDWICH V

cheddar | lettuce | plantains | aji amarillo sauce
balsamic glaze | pico de gallo 12

PLATOS NINOS

all meals served with fries and fresh fruit

CHEESE QUESADILLA 7

CHICKEN FINGERS 7

MACARONI & CHEESE 7

DESSERT

WARM MEXICAN CHOCOLATE CAKE 7

CHURROS 7

V = VEGETARIAN

*Consuming raw or undercooked meats, poultry,
seafood, shellfish or eggs may increase your risk
of foodborne illness



DEL PEZ BAR

MARGARITAS

EL CHAVO

lime, gold tequila, triple sec, house mix
on the rocks or frozen 7

EL CHAPULIN

gold tequila, orange liqueur, cranberry. 8

PUT THE LIME IN THE COCONUT

1800 coconut tequila, cream of coconut, pineapple juice. 9

PERFECT ORO

herradura reposado, fresh lime, grand marnier, sugar 13

SKINNY

tres agave blanco, cointreau, fresh lime juice, agave 10

PINA MATADOR

pineapple-chile infused tequila, agavero orange,
fresh lime juice 11

MEZARITA

los vecinos mezcal, cointreau, strawberry,
fresh lime juice, agave 12

CRAFT COCKTAILS

HAKUNA BEACH

captain morgan spiced rum, coconut cream,
mango puree and pineapple blended 8

MOJITOS

bacardi rum, fruit puree, mint leaves. 7
parrot bay rum: mango, pineapple, blueberry, passion fruit 8

BLUE ROCKS LIMONADA

stoli blueberry, blue curacao, fresh lemon, soda, sugar rim 8

PALOMA

el jimador silver, fresh lime juice, topped with toronja 8

MEZCAL MULE

los vecinos mezcal, berry, fresh lime juice, ginger beer 8

SANGRIA

house made with fresh fruit and seasonal wine
red or white 7

CRAFT BEER

Cans, Bottles and Draft Available

ask your server for details

FAMILY MEALS

SERVES 4 PPL

come with red rice and beans

TACOS

Choose a meal of: shrimp,
steak, chicken, pork, or mushroom

ADD TACOS \$2 EACH

\$35

(8 tacos)

FAJITAS

Choose a meal of:
chicken, steak or portobello*

\$60

(12 flour tortillas)

*AVAILABLE TO GO ONLY

*served with white rice



GUACS

Our guacs are made to order and accompanied by warm tortilla chips and salsa

DIABLO

lump crab | serrano | arbol sauce | lime | fried habaneros 13

DEL PEZ

diced tomato | red onion | cilantro | jalapeno 12

GRANADA

mango | jicama | bell pepper | pomegranate
red onion | red onion | pomegranate vinaigrette 14

STARTERS

CHICKEN QUESADILLA

hand pulled seasoned chicken | cheddar cheese mix
shaved lettuce | tomato | crema fresca 11 add guac +2

CARNITAS FRIES

fry pile | pulled pork | pickled red onion | cilantro
mojo verde | beer cheese 11

CRAB QUESADILLA

lump crab | oaxaca-cheddar cheese mix | guac | chipotle aioli 15

GUAJILLO WINGS

char-grilled | dipping vegetables | chipotle-blue cheese
12 (10 wings) / 22 (20 wings)

GRANDE NACHOS

black beans | shaved lettuce | pickled red onion | jalapenos
cheddar cheese mix | tomato | cilantro | tomatilla-cilantro espuma
aji amarillo 13 add shredded chicken +4

BEER CHEESE DIP

warm corn tortilla chips 8
add chorizo +3 add mushrooms +2 add crab +6

BIG SALADS

CHOPPED

grilled shrimp | crisp romaine | roasted corn | plum tomato
roasted pepitas | pickled red onion | cucumber
queso fresco | ancho ranch dressing 16

CAESAR

grilled chicken breast | crisp romaine | corn tortillas strips
cojita cheese | caesar dressing (from Tijuana!) 14

FAJITAS

flour tortillas | red peppers | poblano chilis | onions
pico de gallo | crema | queso mixto | red rice | black beans

ADOBO CHICKEN 17

CLASSIC HANGAR STEAK 19

PORTOBELLO MUSHROOM  16
served with vegetarian white rice

 = VEGETARIAN

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TACOS & ENCHILADAS

tortillas or lettuce wraps, side of black beans

YUCATAN DUCK

shredded duck | sweet mango | pickled red onion | cilantro
shaved iceberg | purple cabbage | aji amarillo sauce 14/16

JALISCO CHICKEN

marinated chicken breast | lettuce | red onion | cilantro
radish | salsa taquera | crema 13/15

CANCUN SHRIMP

grilled cheese flour tortillas | sauteed shrimp | bacon
purple cabbage | black bean-corn salsa | pickled red onion
tomato | chipotle ranch 13/15

PUB TACO SAMPLER

yucatan duck | texas steak
cancun shrimp | carnitas 20

BAJA MAHI

beer-battered mahi | romaine | pickled purple cabbage
lemon | aji amarillo 13/15

CARNITAS

shredded pork | red onion | cilantro | radish | verde crudo 3/15

TEXAS STEAK

marinated grilled steak | serrano peppers | queso fresco
shaved iceberg | radish | salsa roja 13/15

CHICKEN ENCHILADAS

pulled chicken tinga | cheddar cheese mix | salsa verde | crema 14

SPINACH ENCHILADAS

sauteed spinach | mozzarella | poblano peppers | onions
tomato | beer cheese | pickled cabbage | mojo verde
white rice | black beans 14 add shrimp +5

SIDE PLATES

HOUSE MADE CORN CAKE 4

MEXICAN STREET CORN

chipotle aioli | queso blanco
chili piquin 5

SIDE CAESAR

crisp romaine | cotija cheese
house caesar dressing
tortilla strips 5

SIDE CHOPPED

crisp romaine | red onion
roasted pepitas | plum
tomato | cucumber
corn | queso fresco 6

Dressings:
balsamic vinaigrette
chipotle-blue cheese
ancho ranch
tomato-cumin

BLACK BEANS Y RICE 3

CHIPS & COLD SALSA 3

SWEET PLANTAIN SKILLET

fried plantains
queso fresco 5

TORTILLA SOUP

shredded chicken
fresh avocado 6

