

# OTRA VEZ

## ENTRANTES

**Smoked Guacamole** / Charred Chilies, Tomatoes, Red Onion, Cilantro 6.5 **V** **G**

**Tostones** / Crisp Plantain, Pickled Red Onion, Roasted Tomatillo Salsa 4.5 **V** **G**

**Elotes** / Mayo, House Spice, Cotija Cheese, Lime 4 **V** **G**

**Dip Trio** / Homemade Queso, Mexican Caviar, Pico de Gallo 10 **V**

**Papas Locas** / Yuca Fritas, Chipotle Crema, Black Beans, Pickled Veg, Charred Corn, Tomatillo Salsa, Cotija, Cilantro 7.5 **V** **G**  
(+3 add protein)

**Escabeche** / House Pickles of Onion, Celery, Garlic, Radish, Carrot 4 **V** **G**

**Gulf Shrimp Ceviche** / Leche de Tigre, Serrano, Radish, Shallot, Cilantro Oil, Shaved Plantain 14 **G**

## TORTAS

Served With Yuca Fritas

**Torta Cubano** / Pork Belly, House Pickles, Whole Grain Mustard, Swiss Cheese 10

**Carne Asada Torta** / Sirloin, Salsa Verde, Refried Beans, LTO, Cotija 11

**Pollo Asada Torta** / Sliced Avocado, Pickled Red Onion, Chipotle Crema, LTO 10

**BLT Torta** / House Bacon, Smoked Guac, Mayo, LTO 11

Protein Add-Ons (+3):  
Carne Asada, Pollo Asado,  
Al Pastor, Shrimp Escabeche,  
Jackfruit Barbacoa, Bacon,  
Fried Avocado

Bolillo & Brioche Locally  
Sourced From Union Special

**G** **Gluten Free**

**V** **Vegetarian**

## ENSALADA

**Grilled Romaine** / Pickled Tomato, Charred Corn, Black Beans, Cotija Cheese, Aji Amarillo Vinaigrette 8 **V** **G**

**Mexican Chopped Salad** / Baby Romaine, Hearts of Palm, Avocado, Radish, Red Onion, Cherry Tomato, Diced Cucumber, Coriander Vinaigrette 9 **V** **G**

**Charred Papaya Salad** / Macerated Kale, Toasted Pepitas, Black Beans, Shallot, Fresno Pepper, Tamarind Vinaigrette 8 **V** **G**

## TACOS 3 Per Order

**Al Pastor Tacos** / Herb Salad, Lime, Pineapple Pico 12 **G**

**Carne Asada Tacos** / Herb Salad, House Pickles, Cotija Cheese, Salsa Verde 13 **G**

**Fried Avocado Tacos (Available Raw)** / Red Cabbage, Pickled Onion, Cotija, Herb Salad, Lime 13 **V** **G**

**Jackfruit Barbacoa Tacos** / Red Cabbage, Charred Papaya, Pickled Cherry Tomato, Coriander Aioli 12 **V** **G**

**Pollo Asada Tacos** / Avocado Crema, Pickled Red Onion, Charred Pineapple 12 **G**

**Shrimp Ceviche Tacos** / Kale & Cabbage Slaw, Radish, Black Bean Aioli, Scallion 13.5 **G**

Choose Any 3 for \$14.50 or 1 for \$5

## LA CENA

**Coffee Rubbed Sirloin** / Sirloin, Chimichurri, Roasted Poblano, Seasonal Vegetables 18 **G**

**Adobo Chicken Enchiladas** / Shredded Adobo Chicken, Yellow Rice, Salsa Roja, Serrano Pepper, Green Onions 13 **G**

**Hatch Chili Burger** / Fried Egg, Roasted Hatch Chili, LTO, Yuca Fritas 12.5

**Huaraches "Mexican Pizza"** / Masa Dough, Refried Pinto Beans, Pickled Cherry Tomato, Avocado Crema, Herb Salad, Cotija Cheese 12 (+3 add protein) **V** **G**

## DULCES

**Helados Single Scoop \$3.5 or Trio \$8**

Spiced Chocolate Ice Cream  
Horchata Ice Cream  
Seasonal Sorbet

**Bruñuelos De Cassava** / Fried Cassava Doughnuts, Cinnamon Dust, Apple Butter, Caramel 6 **G**

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

# BEVERAGES

## WINE

### Sparkling & Rose

*Pinot Grigio Methode Champenoise* / Pollo Creek 9 | 36

*Macabeu/Xare Brut Querétaro* / Terra Madi 13 | 52

*Le Merle Rosé* / Chateau Pas du Cerf 11 | 44

*Vinho Verde Rosé* / Ponte 10 | 40

### Red

*Malbec Querétaro* / Terra Madi 13 | 52

*Pinot Noir* / Maison Albert 11 | 44

*Rioja Garnacha* / M&Z 9 | 36

*Malbec/Cabernet Franc* / La Celia 11 | 44

*Soaring Eagle Red Blend* / Remhoogte 13 | 52

*Zero Manipulation* / Peterson Winery 14 | 56

### White

*Vinho Verde* / Ponte 10 | 40

*Sauvignon Blanc Querétaro* / Terra Madi 13 | 52

*Ribeiro Santo Pinha Encruzado* / Magnum Vinhos 13 | 52

*Branco* / Terra de Touros 10 | 40

*Cuvee White* / Colliano 11 | 44

## BOTTLES & CANS

### Domestics

*Bud Light* 4.5

*Budweiser* 4.5

*Michelob Ultra* 4.5

*Miller Lite* 4.5

*Coors Lite* 4.5

*Bull City Cider* 6

### Mexican Beer

*Modelo Especial* 6

*Modelo Negra* 6

*Corona Light* 6

*Corona Extra* 6

*Tecate* 6

*Pacifico* 6

*Sol* 6

*Victoria* 6

## N/A BEVERAGES

Unsweet Tea | Sweet Tea 2.50

Nature's Twist Mojo Melon | Nature's Twist La-De-Da Lemonade | Nature's Twist Tropical Treat | Jarritos Orange | Jarritos Pineapple | Jarritos Tamarind | Mexicoke | Topo Chico 3.5

Pepsi | Diet Pepsi | Pepsi Zero Sugar | Schweppes Ginger Ale | Nature's Twist Pink Lemonade | Sierra Mist 2.50

## CRAFT COCKTAILS

*Otra Vez Margarita* / El Jimador Blanco, Fresh Lime, House Triple Sec 12 (Flavors add \$1): Strawberry, Cucumber, Jalapeno, Blueberry Shrub, Kumquat  
Margarita Pitcher Available 48

*Mula Mexicana* / Apple Infused El Jimador Blanco, Lime, Spiced Ginger Syrup, Ginger Beer 11

*The 220 Year Old Fashioned* / 1800 Anjeo Tequila, Smoked Chili Syrup, Angostura, Chocolate Bitters 14

*Dos Carras* / El Jimador Blanco, Sombra Jovan, Grapefruit, Cinnamon/Clove Syrup, Lemon 12

*Montaña Rocosa Ácida* / Pineapple Infused Tin Cup Whiskey, Fresh Sour 12

*Margarita Del Mundo* / Sombra Joven Mezcal, Yellow Chartreuse, Licor 43, Lemon 13

*Ransom Note* / Old Tom Ransom Gin, Domaine De Canton, Lime, Angostura 14

*BERRY THYME!* / Vodka, Blueberry, Thyme, St. Germaine, Lime 12

## HOUSE FEATURES

*Michelada* / House Made Clamato, Lime, Olancho, Modelo 7

*White Sangria* / White Wine, Rum, Papaya, Strawberry, Peach, Lemon 10

*Red Sangria* / Red Wine, Brandy, Pineapple, Orange, Apricot 10

Sangria Pitcher Available 40

## DRAFT BEER

*Modelo Especial* 6

*Red Oak* 7

*Lonerider Sweet Jose* 7

*Lonerider Shotgun Betty* 7

*White Street Kolsch* 7.5

*White Street Hoptimist* 7

*Two Hearted IPA* 7

*Allagash White* 7