

Featured Menu Items

Caramelo Borracho

Spicy tamarind vodka with house made mango lemonade, pineapple juice, orange juice. Chamoy and Tajin rim, tamarind candy straw



Birria Tacos

Two golden blend tortillas dredged in house made consommé. Generously filled with fresh imported queso chihuahua and signature Barbacoa then grilled to a crispy finish. Served with consommé, infused chili oil, Birria slaw, and side of rice.



BORRACHO

TACOS & TEQUILERIA

CHIPS

CHIPS & SALSA \$8 **GF** **V**

CHIPS & DIP SAMPLER \$13 **GF** **V**

CHIPS & SALSA FLIGHT \$13 **GF** **V**

CHIPS & QUESO \$12 **GF** **V**

CHIPS & GUAC \$12 **GF** **V**

STARTERS

Specialty Meats +\$2

NACHOS GRANDE \$18 **GF**

Choice of signature meat, black beans, queso, 4 cheese blend, pico de gallo, black olives, pickled jalapenos, sour cream, avocado sauce, queso cotija.

QUESADILLA \$14

Large flour tortilla with your choice of signature meat, pico de gallo, and 4-cheese blend. Served with side of chips and salsa.

ASADA FRIES \$14

Seasoned french fries with carne asada, house made queso, sriracha ranch topped with cilantro, pickled jalapeno, avocado sauce and pico de gallo.

CORN RIBS \$13

Corn on the cob, cut into shareable planks, lightly smoked and fried, finished with house-made mojo lime crema, Tajin, cojita, and cilantro.

BORRACHO CAMARON \$14

10 butterflied shrimp, sauteed with butter garlic herb served with house-made verde mojo and grilled lemon.

BULGOGI TAQUITO \$15

Corn masa tortilla wrapped around bulgogi-inspired asada. Topped with ancho chipotle sauce and cilantro.

SOUP & SALAD

Salads available without shell upon request

POLLO TORTILLA SOUP \$8

A Mexican classic soup with a tomato base. The perfect comfort food.

POZOLE \$8 

Our take on a spicy Mexican soup. Slow simmered pork broth, signature Al Pastor, hominy, cabbage, and spices.

TACO SALAD \$16

Choice of signature meat, romaine lettuce, black bean and corn relish, pico de gallo, queso cotija, avocado ranch in a crispy flour shell.

Specialty Meat +\$2

SIDES & EXTRAS

SALSAS \$3 (M) \$5 (LG) **GF** **V**

House: Mild, mixture.
Pico de Gallo: Mild, mixture.
Verde: Medium, green salsa.
Roja: Hot, red salsa.

QUESO \$5 (M) \$8 (LG) **GF** **V**
Add Bacon and Jalapeño +\$2

GUAC \$6 (M) \$9 (LG) **GF** **V**

AVOCADO RANCH \$2

M 4 oz LG 8 oz

REFRIED BEANS \$4 **GF**
Topped with 4 cheese blend.

BLACK BEANS \$4 **GF** **V**
Topped with queso cotija.

SIRACHA RANCH \$2

AVOCADO SAUCE \$3

SOUR CREAM \$2

GRILLED VEGGIES \$5 **GF** **V**

MEXICAN RICE \$4 **GF**

\$4 STREET TACOS

Add Rice And Beans To Make It A Meal +\$5

HOUSE

Al Pastor

Seasoned shredded pork, pineapple, cilantro, onions, queso cotija.

Pollo

Grilled chicken in our house seasoning, onions, cilantro, queso cotija.

Ground Beef

Seasoned Beef topped with pico de gallo, cabbage, and 4 cheese blend.

Veggie

Zucchini, yellow squash, red bell peppers, and onions sautéed in house made sofrito sauce.

SPECIALTY

Carne Asada

House trimmed and cut steak, cabbage, onions, cilantro, queso cotija.

Cauliflower

Battered cauliflower, cabbage, mango habenero sauce, pineapple, pico de gallo, lime.

Pescado

Fried fish, house made cornslaw, and avocado sauce.

Chorizo y Papas

Spicy sausage potato mix, onions, cilantro, queso cotija.

Barbacoa

Mildly spicy/sweet shredded beef, cilantro, pickled onion, cotija cheese

SPECIALS

TACO TUESDAY

\$3 House tacos and \$9 Chip & Dip Sampler

HAPPY HOUR 3-6 DAILY

\$9 Chip & Dip Sampler and \$7 Quesadilla

WALKING TACO \$8

Nacho Cheese Dorito, ground beef, jalapeno, cheese, olives, pico de gallo.

GRANDE PLATES

V All grande plates are available as vegetarian.
Specialty Meats +\$2

FAJITAS \$23 (Pollo) \$25 (Asada)

4 warm golden blend tortillas with sautéed bell peppers and onions. Served with lettuce, guacamole, sour cream, pico de gallo, rice and refried beans.

2 SHRIMP TACOS \$19

Add A Third +\$5

Golden blend tortillas filled with battered fried shrimp, house made corn slaw, pico de gallo, cilantro, queso cotija and avocado sauce. Served with rice and refried beans.

BIRRIA TACOS \$18

Add A Third +\$5

Two golden blend tortillas dredged in house made consommé. Generously filled with fresh imported queso chihuahua and signature Barbacoa then grilled to a crispy finish. Served with consommé, infused chili oil, Birria slaw, and side of rice.

BURRITOS

V All burritos are available as vegetarian.
Specialty Meats +\$2

BURRITO \$15

Mexican rice, black beans, choice of signature meat, pico de gallo, and 4 cheese blend, avocado sauce. Served with side of chips and salsa.

Add Sautéed Fajita Vegetables +\$2

Available in a tortilla or a bowl

WET BURRITO \$16

Large flour tortilla with choice of signature meat, rice, refried beans, topped with pico de gallo, sour cream, and avocado sauce. Choice of red or green enchilada sauce.

Drench with Queso +\$2

BACON SHRIMP BURRITO \$18

Large flour tortilla with battered fried shrimp, mexi fries, bacon, corn slaw, rice, pico de gallo, and avocado ranch. Served with side of chips and salsa.

DESSERT

CHURRO BITES \$8

Served with whipped cream and chocolate drizzle with huckleberry sauce.

LEMON TRES LECHE \$8

Lemon cream caked soaked with lemon cream sauce and topped with lemon-infused whipped cream and strawberry glaze.

GF GLUTEN FREE **V** VEGETARIAN AVAILABLE **K** KETO FRIENDLY

Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

SPECIALTY COCKTAILS

All cocktails are made with freshly squeezed juices that are prepared daily. Including Oranges, Grapefruits, Lemons and Limes.

CRAFT MARGARITA \$13

Milagro Silver Tequila, Cointreau, fresh squeezed lime juice, fresh squeezed orange juice, Agave Nectar, black sea salt rim.

HOUSE MARGARITA \$9

Tequila and Margarita mix on tap for your enjoyment.

SMOKEY MONKEY \$14

Vita mezcal, Banane Du Bresil, roasted jalepeno, fresh mango, lime juice, and Tajin rim.

CARAMELO BORRACHO \$13

Spicy tamarind vodka with house made mango lemonade, pineapple juice, orange juice. Chamoy and Tajin rim, tamarind candy straw.

MARGARITA FLIGHT \$19

Choose 4 from these options: Lime, Huckleberry, Raspberry, Strawberry, Mango or Peach.

FIRE ROASTED MARGARITA \$13

Milagro Silver Tequila, Cointreau, muddled roasted jalapeños, fresh squeezed orange, lime juice, and Tajin rim.

TRY IT WITH JALAPEÑO OR GHOST PEPPER INFUSED TEQUILA, \$2 EXTRA

MONDO MARGARITA \$17

Our classic house margarita....just bigger. A lot bigger (32oz). ORIGINAL, HUCKLEBERRY, MANGO, PEACH, RASPBERRY, STRAWBERRY.

MANGONADA \$14

A frozen Mango Margarita with lashings of Chamoy and a Tajin rim to excite your taste buds. All served in a custom Borracho skull glass.

GET LAID IN THE SHADE \$13

Milagro Silver Tequila, Cointreau, muddled cucumber, cilantro, Agave Nectar, fresh squeezed lime juice, fresh squeezed orange juice.

ELECTRIC DAISY \$14

Teremana Reposado, triple fresh pressed citrus with lime, lemon, grapefruit, honey ginger syrup. Served with an edible buzz button.

**Will cause a tingling sensation in mouth. Drink at your own risk

HOUSE MADE INFUSIONS \$9

All infusions are made in house with Altos premium tequila. Please ask our servers about our current rotating selection

STRAWBERRY

Full of subtle berry flavor but perfectly complimented by premium tequila

JALAPEÑO

The unisex of infusions.

PINEAPPLE

Sweet and mellow. Great for sipping.

GHOST PEPPER

One of the hottest pepper known to man. It'll punch your innards.

ROTATING INFUSION

Ask us about our current Infusions!

FROZEN COCKTAILS

PIÑA COLADA \$10

Captain Morgan coconut rum, house coconut mix, and pineapple juice.

FROZEN MARGARITA \$11

Lunazul tequila, house made sweet and sour mix. Classic.

REDBULL SLUSHY \$12

Perfect refreshing pick me up with vodka to get the party started.



LAVA FLOW \$13

Frozen Pina Colada, strawberry puree, garnished with pineapple. Served in a Tiki glass.



BEER ON TAP



HOP VALLEY
BUBBLE STASH



ELYSIAN
SPACE DUST

**10 BARREL
BREWING CO**

10 BARREL
HAZY IPA



KONA
BIG WAVE



BORRACHO
TACOS & TEQUILA
HOUSE CERVEZA



BLUE MOON
BELGIAN WHITE



BUD LIGHT



COORS LIGHT

ASK YOUR SERVER ABOUT OUR 2 SEASONAL BEERS

BOTTLES

MODELO

PACIFICO

SOL

DOS EQUIS

DOS EQUIS AMBER

CORONA

CORONA LIGHT

MICHELOB ULTRA

MILLER LITE

HEINEKEN

BUD LIGHT

COORS LIGHT

RAINIER

STELLA CIDRE

CANTARITOS

JARRITOS HARD SODA

HIGH NOON

WHITE CLAW

TOPO CHICO

TWISTED TEA

ANGRY ORCHARD

NON-ALCOHOLIC: LAGUNITAS IPNA

HAPPY HOUR

3PM-6PM
DAILY

\$7.00 **HOUSE MARGS**

\$9.00 **CHIP + DIP SAMPLER**

\$7.00 **HAPPY HOUR QUESADILLA**

\$3.50 **HOUSE CERVEZA**



TACO TUESDAY

VOTED SPOKANE'S BEST TACO TUESDAY

\$3 TACOS | \$9 CHIP & DIP SAMPLER

\$7 HOUSE MARGS | \$3.50 HOUSE CERVEZA

\$5 JARRITOS HARD SODA | \$4 MEXICAN BEER