

EN FUEGO PINA

House infused Altos jalapeno tequila, organic pineapple ginger mix pineapple juice, lime juice, and Chamoy with a Tajin rim. \$13



BIRRIA TACOS

2 fresh corn tortillas dredged in house made consommé. Generously filled with imported queso chihuahua and signature barbacoa then grilled to a crispy finish. Served with consommé and infused chili oil and a side of rice. \$14



pinch to zoom ↗

BORRACHO

TACOS & TEQUILERIA

STARTERS

Specialty Meats +\$1

CHIP & DIP SAMPLER \$12

Warm chips served with guacamole, queso, and house salsa.

Pairs well with Odelay!

BEAN & CHEESE DIP \$7

Warm chips served with a refried bean, queso chihuahua, and pico de gallo layered dip.

CHIPS & SALSA \$7

CHIPS & QUESO \$10

Add Bacon & Jalapeño +\$2

CHIPS & GUAC \$10

Hand smashed guacamole with a hint of cilantro, onions, garlic and tomatoes.

Add Bacon & Jalapeño +\$2

CHICHARRONES \$7

Cooked to order pork rinds served crackling with our house made hot sauce, topped with queso cotija and cilantro.

4 CHEESE NACHOS \$16

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

BORRACHO TOTS \$8

Served with ketchup or avocado ranch. Queso +\$2

TOTCHOS \$12

Seasoned tots, queso, ground beef, black beans, shredded cheese blend, jalapeños, black olives, pico de gallo, sour cream, avocado sauce, and queso cotija.

QUESADILLA \$12

Large flour tortilla with your choice of signature meat, pico de gallo, and queso chihuahua. Served with side of chips and salsa.

SOUP & SALAD

Salads available without shell upon request

TORTILLA SOUP \$6

A Mexican classic.

TACO SALAD \$15

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

POZOLE \$8

Traditional spicy Mexican soup. Slow simmered pork broth, signature Al Pastor, hominy, cabbage, and spices.

\$4 STREET TACOS

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

Al Pastor

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

Pollo

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

Chorizo y Papas

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

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.

Fried Avocado

Fried avocado, avocado sauce, cabbage, pickled onion, cilantro, queso cotija.

Pescado

Cod, house made slaw, and avocado sauce.

Ground Beef

Topped with pico de gallo, cabbage, shredded cheese.

Barbacoa

Mildly spicy/sweet shredded beef, cilantro, pickled onion, queso fresco.

SPECIALS

TACO TUESDAY

\$3 Tacos and \$8 Chip & Dip Sampler

HAPPY HOUR

\$8 Chip & Dip Sampler and \$6 Quesadilla

SIDES & EXTRAS

M 4 OZ LG 8 OZ

SALSAS \$3(M) \$4(LG)

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

REFRIED BEANS \$4

Topped with shredded cheese.

BLACK BEANS \$4

Topped with queso cotija.

QUESO \$4(M) \$7(LG)

Add Bacon and Jalapeño +\$2

GUAC \$4(M) \$7(LG)

AVOCADO RANCH \$2(M)

SOUR CREAM \$2(M)

GRILLED VEGGIES \$5

MEXICAN RICE \$4

VEGAN + KETO
TORTILLA AVAILABLE
1 CARB + \$0.50

GRANDE PLATES

All grande plates are available as vegetarian.
Specialty Meats +\$1

FAJITAS \$20(Pollo) \$22(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 \$16

Add A Third +\$3

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

Pairs well with Odelay!

BIRRIA TACOS \$14

2 fresh corn 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, and side of rice.

BURRITOS

All burritos are available as vegetarian.
 Replace regular tortilla with keto tortilla 11 CARBS +\$2
Specialty Meats +\$1

BURRITO \$13

Available in a tortilla or a bowl! Mexican rice, black beans, choice of signature meat, pico de gallo, house made queso, and shredded cheese. Served with side of chips and salsa.
Add Sautéed Fajita Vegetables +\$1

WET BURRITO \$15

Large flour tortilla with choice of signature meat, rice, refried beans, red or green enchilada sauce. Topped with pico de gallo, sour cream and avocado sauce. Served with side of chips.
Drench with Queso +\$2

BACON SHRIMP BURRITO \$16

Large flour tortilla with seasoned shrimp, Borracho tots, bacon, lettuce, rice, pico de gallo, and avocado ranch. Served with side of chips and salsa.

DESSERT

CHURRO BITES \$7

Served with whipped cream.

GLUTEN FREE VEGETARIAN AVAILABLE KETO FRIENDLY

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

BORRACHO

TACOS & TEQUILERIA

SPECIALTY COCKTAILS

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

CRAFT MARGARITA \$11

Milagro Silver Tequila, Cointreau, fresh squeezed lime juice, fresh squeezed orange juice, Agave Nectar, salt rimmed.

HOUSE MARGARITA \$8

El Jimador Tequila and margarita mix on tap for your enjoyment.

CACTUS JUICE \$12

Altos house infused Strawberry Tequila, Strawberry puree, and cranberry juice. Shaken and strained into a martini glass.

EN FUEGO PINA \$13

House infused Altos Jalapeno Tequila, Organic Pineapple Ginger mix, Pineapple juice, lime juice, and Chamoy with a Tajin rim.

BARBA ROJA \$12

Ciroc Red Berry vodka, fresh berries, fresh squeezed lime juice, raspberry seltzer, and a splash of cranberry to finish.

MANGONADA \$13

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.

FIRE ROASTED MARGARITA \$12

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

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

MONDO MARGARITA \$16

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

GET LAID IN THE SHADE \$12

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

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

RASPBERRY

Sweet and slightly tart. Fantastic by itself, or paired with soda.

GHOST PEPPER

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

PINEAPPLE

Sweet and mellow. Great for sipping.

JALAPEÑO

The unisex of infusions.

MANGO

Get all exotic with this refreshing flava'.

ROTATING INFUSION

Ask us about our current Infusion!

FROZEN COCKTAILS

PIÑA COLADA \$9

Rum, house coconut mix and pineapple juice. \$1 extra to make it a Lava Flow.

FROZEN MARGARITA \$9

El Jimador Tequila, House Made sweet and sour mix. Classic.

REDBULL SLUSHY \$9

Perfect refreshing pick me up to get the party started



BEER ON TAP



HOP VALLEY
ROTATING IPA



805
PALE ALE



BLUE MOON
BELGIAN WHITE



ELYSIAN
ROTATING IPA



ELYSIAN
PUMPKIN ALE
(NIGHT OWL)



LAGUNITAS
HAZY WONDER



SAM ADAMS
OKTOBERFEST



BUD LIGHT



COORS LIGHT



HAPPY HOUR



**3PM - 6PM
DAILY**

\$6.00 **HOUSE MARGS**

\$8.00 **CHIP + DIP
SAMPLER**

\$6.00 **HAPPY
HOUR QUESADILLA**

\$2.50 **DRAFT ODELAY**



TACO TUESDAY

VOTED SPOKANE'S BEST TACO TUESDAY

\$3 TACOS | \$8 CHIP & DIP SAMPLER
\$6 HOUSE MARGS | \$3 ODELAY! DRAFTS



BORRACHO
TACOS & TEQUILERIA