

# HAPPY HOUR

3 - 7 P.M. WEEKDAYS

## TO EAT

**\$4**

### MINI TACOS (2)

- CARNITAS
- CARNE ASADA
- CHICKEN TINGA
- ROASTED PORTABELLA
- SAN DIEGO STYLE FISH
- MARINATED AHI

### SALSA TRIO

### FRIJOLES Y QUESO

### MEXICAN MAC & CHEESE

**\$6**

### ROASTED GUACAMOLE

### QUESO FUNDIDO

- TRADITIONAL
- CHORIZO
- PORTABELLA MUSHROOM

### BACON-WRAPPED JALAPEÑO POPPERS

### ZOCALO ROLL

**\$8**

### JALAPEÑO CRAB CAKES

### GOURMET QUESADILLAS

- PORTABELLA & GOAT CHEESE
- STEAK & GORGONZOLA
- CHICKEN & ROASTED CORN

### OUT OF THIS WORLD NACHOS

- PORK BELLY
- CHICKEN TINGA
- MARINATED AHI

AVAILABLE IN THE BAR & LOUNGE AREA

# HAPPY HOUR

3 - 7 P.M. WEEKDAYS

## TO DRINK

**\$4**

NEGRA MODELO

PACIFICO

GOOSE ISLAND IPA

BUD LIGHT (16 OZ CAN)

**\$5**

MARGARITA

MADE WITH 100% AGAVE TEQUILA  
HAND CRAFTED ROCKS OR FROZEN  
(MAKE IT A JEFE + \$2)

HOUSE MADE SANGRIA

RED - BURGUNDY, BRANDY, APRICOT, ORANGE  
WHITE - CHABLIS, BRANDY, APPLE, PEACH,

LAYA ALMANSIA RED BLEND

RAPIDO PINOT GRIGIO

VERANO ROJA

SOBIESKI ORANGE VODKA, FRESH RASPBERRY,  
MINT, SODA

**\$6**

SKINNY MARGARITA

HAND CRAFTED ROCKS, AGAVE NECTAR

SEÑORITA

CLASSIC LIME, CHAMBORD, ZOCALO RED SANGRIA

SEASONAL MARGARITA

SEE YOUR SERVER

JALAPEÑO COOLER

CUCUMBER-INFUSED TEQUILA, STRAWBERRY-JALAPEÑO  
SHRUB, AGAVE NECTAR, MOSCATO

MEXICAN MULE

SERRANO-INFUSED TEQUILA, LIME, FRESH GINGER,  
GOSLING'S GINGER BEER

AVAILABLE IN THE BAR & LOUNGE AREA