

Qué Padre

TACOS

Priced per taco
Made on house-made corn tortillas

• SIGNATURE •

Served with chef's customizations

Lobster en Nogada 14

Poached lobster tail, walnut cream sauce, pomegranate, micro cilantro

Carne Asada 8

Mexicali-style skirt steak, salsa roja, crema, queso fresco, onions, cilantro

Pollo Asado 7

Achiote grilled chicken, tomatillo salsa, onions, crema, queso fresco, cilantro

Carnitas 9

Mexican Coke braised pork, salsa cruda, pickled onions, charred pineapple, cilantro

Mole Negro 9

Mountaire Farms chicken, crema, avocado salsa, quesillo, cotija, cilantro

Cochinita Pibil 9

Yucatan-style pork, habanero salsa, pickled onions, cilantro

Beef Birria 9

Guajillo braised beef, crisp tortilla shell, quesillo, jalapeño slaw, dipping consommé

Camarón 9

Garlic chipotle shrimp, morita black bean purée, jalapeño slaw, crema, queso fresco

Pescado 9

Grilled halibut, chipotle-chile de árbol aioli, avocado cream, pickled onion, cilantro (served on a flour tortilla)

Vegano 9

Al pastor jackfruit, salsa roja, charred pineapple, almond cotija

• TRADITIONAL •

Served with onions and cilantro

Lobster 12 • Carne Asada 6

Pollo Asado 5 • Carnitas 7 • Pollo Mole Negro 7

Cochinita Pibil 7 • Camarón 7 • Beef Birria 7

Pescado 7 • Vegano 7

Make It a Bowl (+\$8)

with rice and beans

Make It a Salad (+\$9)

with cured cactus, jalapeño slaw, tomato, onions, cucumber, tortilla crisps, queso fresco, avocado dressing

• ♦ •

Fajitas 16

Grilled chicken, peppers, onions, cheddar, pico de gallo (served with flour tortillas)

CEVICHE

Pescado 10

Halibut, habanero citrus, avocado, tomato, onions, cilantro, toasted chile de árbol

Aguachile 12

Gulf shrimp, serrano citrus, cucumber, avocado, tomatillos, onions, cilantro, ancho chile dust

Vieira 15

Scallops, jalapeño citrus, mango, tomato, cucumber, avocado, pickled onions, jalapeño ash

• ♦ •

SIDES

Chips and Salsa 5

Served with house-made ancho chile and lime tortilla chips

Choose Two: Roja • Tomatillo
Fresh Cruda • Habanero

Chips and Guacamole 8

Served with house-made ancho chile and lime tortilla chips

Choice of Flavor:
Traditional Serrano
Pomegranate Walnut
Pineapple Habanero Chicharron

Esquites 5

Roasted corn off the cob, chipotle aioli, toasted chile de árbol, lime, cotija

Black Beans 5

Epazote, avocado leaves, jalapeños, onions

Achiote Rice 5

Peas, carrots, corn

Plantains 5

Crema, toasted walnut

Chicharrones 5

Fresh pork rinds, toasted chile de árbol, salt, lime zest

Ensalada Mexicana 9

Cured cactus, jalapeño slaw, tomato, onions, cucumber, tortilla crisps, queso fresco, avocado dressing

• ♦ •

DESSERTS

Mexican Chocolate Churros 5

Served with tequila guajillo reduction and chocolate sauce

Tres Leches Flan 5

Salted piloncillo syrup

TEQUILA

- BLANCO •
Patron Estate Release L.E. 25
Casa Dragones 21
Fuenteseca Reserva 16
Casa Pecados 25
El Tequileño 11
Hussong's 12
Dos Artes 28
Clase Azul 26
JAJA 12

- REPOSADO •
Clase Azul 29
Fortaleza 20
Hussong's 15
Grand Mayan 22
La Gritona 17
Dos Artes 25
Azulejos 23
Esperanto 32
Cincoro 21
JAJA 13
- AÑEJO •
JAJA 16
El 5to Mes 35
Number Juan 25
Casa Dragones 55
Hussong's 19
Cincoro 27
Herradura Legend 38
Patrón 25
Komos 32
- EXTRA AÑEJO •
Jose Cuervo Reserva de la Familia 42
Don Fulano Imperial 5 Year 45
Avion Reserva 44 29
Petals Collection Ceramic Organic 50
Esperanto Seleccion 75
Dos Artes 45
Tres Mujeres 28
Mandala Extra Añejo Chaquira 41

- JOVEN •
Casa Dragones 39

MEZCAL

- Acre Cenizo 16
Quiereme Mucho Tobala 20
Bozal Ensemble 14
El Jolgorio Pechuga 22
Del Maguey Vida 14
Del Maguey Chichicapa 18
Del Maguey Wild Tepextate 22
Nuestra Soledad San Baltazar 17
Nuestra Soledad San Luis Del Rio 17
Yuu Baal Pechuga 18
Sombra 15
Dos Hombres 14

SOTOL

- Por Siempre 16
Los Magos Blanco 14

RAICILLA

- La Venenosa 16

BACANORA

- Cielo Rojo 15

COCKTAILS

14

- Qué Padre Margarita
Hussong's tequila, fresh lime, fresh orange, agave
Make It Frozen!
- Hibiscus Margarita
Hibiscus-infused JAJA tequila, fresh lime, grapefruit
- Pineapple Jalapeño Margarita
Pineapple and jalapeño-infused tequila, jalapeño, agave
- Cucumber Jalapeño Margarita
Fresh cucumber tequila, Ancho Reyes, fresh grapefruit, thyme, agave
- Cantarito
Sotol, grapefruit soda, fresh grapefruit, orange
- Basil Cucumber Paloma
Basil-infused tequila, fresh cucumber, lime, grapefruit
- Ranch Water
Los Magos sotol, fresh lime, Topo Chico bubbles
- Jungle Bird
Tequila, Aperol, Campari, pineapple, fresh lemon
- Qué Padre Negroni
Añejo tequila, Campari, Averna
- Coffee and a Cigar
Coffee-infused mezcal, cynar, coffee rum, bitters
- La Capilla
Silver tequila, fresh lime, rock salt, Mexican coke

- Qué-chata
House-made horchata with walnuts, almond milk, añejo tequila
- Mezcal Old Fashioned
Del Maguey, simple syrup, Angostura, orange bitters

WINE

By the glass

- Casa Madero Gran Reserva Chardonnay, White 11
Casa Madero V Rosado, Rosé 10
Ruinart Brut, Sparkling 27
Chateau Domecq, Red Blend 10

BEER

8

- Corona
Modelo
Bohemia
Pacifico
Sol
805 Cerveza
Dos Equis

REFRESHMENTS

5

- Agua Fresca
Essentia
Topo Chico
Jarritos
Mexican Coke
Diet Coke