

Poquitos

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TACO HOUR 3-4PM

Enjoy our salsa trio, guacamole, jalapeño queso, and any of our taco platos while we reset our kitchen for dinner.

SALADS

add to any salad:

grilled chicken +5, grilled steak +7, al pastor +4, chili shrimp +7

PEAR AND ARUGULA SALAD

bosc pear, arugula, lemon, queso fresco, olive oil, crushed pistachios – 11 (v)

HOUSE SALAD

mixed greens, shaved cucumber, carrot, cherry tomato medly, honey-lime-serrano vinaigrette – 8 (v)

CHOPPED SALAD

seasonal mixed greens, avocado, sliced radish, queso fresco, grilled corn, pico de gallo, black beans, crispy tortilla strips, Mexican oregano vinaigrette – 14 (v)

SOUP

SOPA DE FRIJOLES

black beans, pinto beans, garbanzo beans, corn, smoky tomato broth, avocado, tortilla strips, sour cream, cilantro – 14 (v)

TORTILLA SOUP

pasilla chile chicken broth, tinga marinated chicken breast, crispy tortilla strips, diced onions, avocado, cotija cheese, cilantro, lime – 15

APPETIZERS

SALSA TRIO pico de gallo, tomato jalapeño salsa, tomatillo salsa, served with chips – 7 ☿

GUACAMOLE fresh avocado, cilantro, lime, onion, tomato, serrano chile, served with chips – 8/15 ☿

JALAPEÑO QUESO

house-made queso, jalapeño, served with chips – 8 (v)
add house-made chorizo +3

NACHOS house-made tortilla chips, black beans, melted Monterey, jalapeño queso, pickled onion, pickled jalapeño, chipotle crema, cotija, guacamole, cilantro – 13 (s)(v)
add grilled steak +7, barbacoa +4, chicken tinga +4, al pastor +4
kale and mushroom +4

BREAKFAST PLATOS

CHILAQUILES house-made tortilla chips tossed in choice of tomatillo sauce or roasted tomato jalapeño sauce, two free-range eggs, cotija, pico de gallo, crema, cilantro – 12 (v) add grilled chicken or chorizo +4

BEEF BARBACOA HASH barbacoa, potatoes, onion, garlic, poblano rajas, green onion, two poached eggs – 17

HUEVOS RANCHEROS house-made tostadas, black beans, two free-range eggs, cilantro, cotija, tomatillo sauce, roasted tomato jalapeño sauce, or both sauces – 12 (v) add grilled chicken or chorizo +4

CARNE ASADA AND ENFRIJOLADAS carne asada, two tortillas dipped in frijoles, topped with cotija, crema, roasted jalapeños, cilantro, two fried eggs – 20

BREAKFAST BURRITO scrambled eggs, potatoes, Monterey jack, choice of chorizo, bacon, or spicy sautéed mushrooms & kale, topped with salsa roja and crema – 15 (v)(g)

TEXAS STYLE BREAKFAST TACOS two flour tortillas, scrambled eggs, choice of bacon or carne asada (+4), house-made jalapeño queso, salsa verde, green onion, served with breakfast potatoes – 16 (g)(s)

GRINGO BREAKFAST two eggs any style, crispy spiced potatoes, choice of bacon or chorizo, flour or corn tortillas, side of salsa roja – 16 (g)

CHICKEN AND CHURROS fried chicken tenders, cinnamon sugar churros, served with maple syrup – 18 (g)

CREPES two crepes, strawberries, blueberries, house-made whipped cream, caramel sauce – 15 (g)

TACO PLATOS

three tacos on corn tortillas served with rice and beans

CHICKEN TINGA chipotle-braised chicken breast, avocado, diced onion, cotija, crema, cilantro – 16

BARBACOA beef braised in chile and spices, avocado salsa, pickled red onion, cilantro – 17

AL PASTOR marinated grilled pork, avocado salsa, pineapple, diced onion, cilantro, habanero hot sauce on the side – 17

BAJA FISH grilled or beer battered mahi mahi, cabbage, pico de gallo, Japanese mayo, cilantro – 18 beer battered (g)

KALE AND MUSHROOM

spicy kale and sautéed mushrooms, crema, cotija, cilantro – 15 (s)(v)

DESSERTS

CHURROS fried dough, cinnamon sugar, caramel sauce – 8 (v)(g)

FLAN red wine figs, whipped cream – 9 (v)

(v) vegetarian (s) spicy ☿ vegan (g) contains gluten

*Consuming raw or undercooked food can increase the risk of exposure to foodborne illness.

MARGARITAS



THE PURISTS

tart, simple, and classically prepared

PURIST Javelina blanco, lime, agave – 13

MEZCAL PURIST Illegal mezcal, lime, agave – 16

PALOMA Cazadores blanco, grapefruit, lime, agave – 15

CADILLAC Espolon reposado, Grand Marnier, lime, agave – 18

SPICY PURIST jalapeño-infused Javelina blanco – 14



HOUSE MARGARITAS

all made with Javelina Blanco tequila and our house-made Poquitos sour mix and fresh juices

POQUITOS MARGARITA salt rim – 13

MANGO MARGARITA chipotle cinnamon salt rim – 14

CUCUMBER MARGARITA coriander salt rim – 14

GUAVA GINGER MARGARITA lavender salt rim – 14

COCONUT MARGARITA jalapeño salt rim – 14

PRICKLY PEAR MARGARITA hibiscus peppercorn salt rim – 14

PINEAPPLE MARGARITA garam marsala salt rim – 14

spice up your margarita with jalapeño-infused Javelina Blanco +1

FROZEN POQUITOS MARGARITA – 13

PIÑA COLADA SLUSHEE – 13

MAKE IT A VICE!
mix both flavors

BRUNCH COCKTAILS

BREAKFAST MARTINI earl grey-infused gin, house-made blood orange marmalade, lemon – 13

BLOODY MARY OR MARIA vodka or tequila, house-spiced bloody mary mix, pickles – 11
sub habanero or jalapeño-infused tequila +1

POMEGRANATE AND GINGER MIMOSA brut, ginger, pomegranate – 11 gl/28 bottomless

MIMOSA brut, organic orange juice – 10 gl/25 bottomless

EL DUDE Javelina Blanco, Kahlua, horchata, cinnamon – 15

PICKLE MARGARITA Javelina blanco, lime, agave, triple sec, pickle juice, tajin rim – 14

STRAWBERRY LAVENDER SPRITZ strawberry-infused Tequila, lavender honey, lemon, brut – 15

SANGRIA red or white wine, brandy, triple sec, seasonal fruit – 13

CERVEZAS

DRAFT

Pacifico – 8

Manny's pale ale – 8

Bodhizafa IPA – 8

Rooftop Azotea Mexican lager – 8

Larrabee Coast City kolsch – 8

rotating seasonal tap – 8

MAKE IT A MICHELADA

house-spiced tomato juice & fresh lime with your choice of cerveza – 2

MAKE IT AN ICEBERG

add a Frozen Margarita float – 3

BOTTLES + CANS

Corona, Tecate, Modelo Especial, Dox XX Lager, Coors Light – 6

Bohemia, Negra Modelo, Victoria, San Juan Seltzer (huckleberry, rainier cherry, or peach rosé) – 7

Seattle Cider – 8

N/A CERVEZAS

Corona non-alcoholic – 6

Fremont IPA non-alcoholic – 7

N/A

AGUA FRESCA

strawberry-hibiscus or today's rotating flavor – 5

HORCHATA contains dairy – 6

JARRITOS tamarind, mandarin, grapefruit, pineapple, or lime – 5

MEXICAN COKE – 5

SPECIALS

MEZCAL MONDAY

50% off mezcal \$15+ every Monday

TEQUILA TUESDAY

50% off tequila \$15+ every Tuesday

HAPPY HOUR

happy hour Mon-Fri 3pm-6pm and Fri & Sat 10pm-12am

WINE

CABERNET SAUVIGNON Kind Stranger – 12/48

SAUVIGNON BLANC Pas de Probleme – 12/48

ROSÉ Sabine Aix-En-Provence – 12/48

CHAMPAGNE Wycliff brut – 10/38