

Poquitos

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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

three tacos on corn tortillas

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

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

TRES AMIGOS house-made
jalapeño queso, tomato-jalapeño
salsa, refried pinto bean dip, served
with chips – 10 (v)(s)

DURITOS crispy fried
wheat puffs, habanero, lime,
cotija, crema – 9 (v)(g)

CORN ESQUITES

grilled corn off the cob, crema,
cotija, Japanese mayo, chile powder,
lime – 12 (v)

BLACK BEAN

TOSTADAS two crisp tortillas,
black beans, shredded lettuce, cotija
cheese, crema, tomato, pickled
jalapeño – 12 (v)
add chicken tinga +2

COCTEL DE CAMARONES

poached
shrimp, spicy cocktail sauce,
avocado, red onion, cilantro, red
radish, jalapeño, serrano, tomato,
served with crispy tostadas – 18 (s)

CHICHARRONES

crispy fried pork skins, served
with jalapeño queso – 10

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

PLATOS

CARNE ASADA 10oz marinated top sirloin steak cooked medium well,
pinto beans, grilled jalapeño, sliced red onion, cilantro chimichurri, served
with rice and warm corn tortillas – 29

YUCATAN CHICKEN grilled achiote-marinated half chicken, pickled
red onions, cilantro, black bean, served with rice, corn tortillas, habanero hot
sauce on the side (please allow 20 minutes to prepare) – 24

CHILE BRAISED SHORT RIB dino cut beef short rib braised
in chile and red wine broth, roasted acorn squash, delicata squash, crispy
yukon potatoes and warm corn tortillas – 32

CALABACITAS sautéed yellow squash, zucchini, corn, roasted poblano
rajas, onion, garlic, and cumin in a cashew crema sauce, served with rice,
beans, and warm corn tortillas – 17 * contains nuts

ENCHILADA SUIZA OR ROJA choice of cheese or chicken
enchiladas made with local white corn tortillas in a verde tomatillo-cream
sauce or red New Mexico chile sauce, topped with house-made queso, onion,
cilantro, cotija, cilantro oil, served with rice and beans – 18

WET BURRITO choice of Chicken Tinga, Barbacoa, Al Pastor,
Kale & Mushroom, or Chili Shrimp (+3), rice, beans, cheese, pico de gallo,
choice of sauce (Suiza or Roja) served with a side house salad – 17 (v)(g)

QUESADILLA flour tortillas, melted Monterey, topped with guajillo
crema, pico de gallo, cilantro, served with rice and beans – 14 (v)(g)
add grilled chicken +5 or grilled steak +7

TACO PLATOS

served with rice & beans

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

CHILI SHRIMP shrimp sautéed
in chile oil, cabbage, Japanese mayo,
cilantro, pico de gallo – 18 (s)

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)

(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

HOUSE COCKTAILS

BATIDA Leblon cachaça, Nixta, Kalani, coconut, mango, cinnamon, lime – 16

ROSITA Batanga blanco, Campari, Amargo de Chile – 17

NAKED AND FAMOUS Illegal mezcal, Chinola, Aperol, lime – 16

FIRING SQUAD hibiscus-infused Altos blanco, Ancho Verde, prickly pear, lime – 15

OAXACAN OLD FASHIONED Altos añejo, Illegal reposado, angostura, cane sugar – 17

EL DIABLO Hornitos blanco, ginger, lime, ancho chili float – 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

Poquitos

DESSERT

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

POACHED PEARS Tequila-poached pears, vanilla ice cream, crushed pistachio – 9 (v)

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

TEQUILA HERRADURA ULTRA

our favorite digestif

full-bodied tequila añejo with subtle hints of agave nectar, caramel, vanilla, wood and dried fruit – 18

(v) vegetarian (g) contains gluten