

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

## 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

### COCTEL DE CAMARONES

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

### BLACK BEAN

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

### DURITOS

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

### 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

## 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

**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)

## LUNCH PLATOS

**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

## 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

**\$10 LUNCHTIME POQUITOS MARGARITA** salt rim – 10

**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