

LA UNICA

PANADERIA

MEXICANA



MOLCAJETE
MAR Y TIERRA
\$54.99



MICHELADAS
LA BROCHETA
Regular \$19.00 | Modelo Especial \$20.00
Modelo Negra \$21.00



TORRE DE MARISCOS \$34.99



FIESTA DE CAMARONES \$49.99



TAMPIQUEÑA \$34.99



CADILLAC MARGARITA
\$18.00

APPETIZERS



NACHOS LA ÚNICA \$17.99

NACHOS LA ÚNICA \$17.99
A layer of chips topped with beans, cheese, cream, pico de gallo, jalapenos and guacamole. Add your choice of meat \$9.99
Carne Asada / Al Pastor / Chicken / Chorizo / Birria / Campechano / Carnitas / Camaron

CHORIQUESO \$20.99
Melted cheese with chorizo served on a cast iron pan and comes with flour tortillas.

ALITAS (WINGS) \$17.99
Fried wings tossed in your choice of sauce: Mango Habanero, BBQ, Buffalo or Lemon Pepper. Served with a ranch dressing and fries.

FRESH GUACAMOLE \$17.99
Fresh avocado mashed with onion, cilantro, lime, tomato, and jalapenos.

FRIED CALAMARI \$19.95
Served with fries and ranch sauce.

LA ÚNICA PLATTER \$45.99
8 wings, 4 cheese quesadillas, chori queso, french fries and guacamole.

TOSTONES CON CHICHARRÓN \$18.99
Plantain chips and pork belly cubes.

QUESADILLAS DE PESCADO \$14.99
Filled with tilapia, tomato, onion, and spices, served with avocado and house salsa.

EMPANADAS DE CAMARÓN Y PULPO \$14.99
Crispy outside filled with your choice of shrimp or octopus, cheese, avocado, sour cream.

TOSTADAS DE CAMARÓN Y CEVICHE DE PESCADO \$12.00
Crispy tostadas topped with shrimp or ceviche, tomato, onion, cilantro, avocado, and salsa.

CHIPS AND SALSA \$7.99
Crispy tortilla chips served with tomato salsa.

FRESH GUACAMOLE CON CHICHARRÓN \$24.99
Fresh mashed avocado with onion, cilantro, lime, tomato, and jalapenos, served with crispy fried pork belly.

FIESTA DE CAMARONES \$49.99
Green aguachile, shrimp in chipotle sauce, "cucaracha" style shrimp, and garlic butter shrimp.



\$14.99 QUESADILLAS DE PESCADO



FRESH GUACAMOLE \$17.99



FRESH GUACAMOLE CON CHICHARRÓN \$24.99



LA ÚNICA PLATTER \$45.99



FIESTA DE CAMARONES \$49.99



\$14.99 EMPANADAS DE CAMARÓN Y PULPO

Please let us know if you have any food allergies. • Por favor infórmenos de cualquier alergia.

BRUNCH

**ALL BREAKFAST INCLUDED
ONE COFFEE AND A SMALL BREAD
RECOMMENDED (ADD-ONS)**

Tortillas | Carne asada | Avocado | Egg
Pollo Adobado | Ham | Bolillo | Cheese | Bacon

10AM-12PM

HUEVOS AL GUSTO \$14.50
Eggs prepared to order.

HUEVOS RANCHEROS \$13.99
Fried eggs or scrambled eggs, 2 tortillas, beans, and green or red sauce.

HUEVOS DIVORCIADOS \$13.90
Fried eggs or scrambled eggs, rice, beans with green and red sauce.

ENCHILADAS CON HUEVO \$16.99
Fried or scrambled egg, fried tortillas, with green or red sauce, topped with sour cream and fresh cheese and avocado.

CHILAQUILES CON HUEVO \$16.99
fried or scrambled egg, crispy tortillas chips, with green or red sauce, topped with sour cream, avocado and fresh cheese.
Add arrachera steak for an additional \$14.99

TAMALES \$5.00
Soft dough stuffed with corn, cheese, poblano pepper and tomato based sauce or chicken with green sauce. (Available all day)

ENFRIJOLADAS \$19.99
Corn tortillas filled with grilled steak, topped with black and pinto bean sauce, and garnished with crema and cheese.

DESAYUNO "LA ÚNICA" \$24.99
2 sopes, 2 quesadillas, skirt steak, charro beans, roasted chili, and caramelized onions.

MOLLETES \$13.99
Fresh bread, cheese, beans, chorizo, avocado and pico de gallo.



DESAYUNO "LA ÚNICA" \$24.99



ENCHILADAS CON HUEVO \$16.99



CHILAQUILES CON HUEVO \$16.99
Add arrachera steak for an additional \$14.99



ENFRIJOLADAS \$19.99



MOLLETES \$13.99



HOT CAKES \$12.99

HOT CAKES \$12.99
Three pancakes served with fresh fruit.

CONCHA FRENCH TOAST \$13.99
Mexican Concha dipped in egg and milk, toasted, and filled with whipped cream and fresh strawberries.

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ESPECIALIDADES

MOLCAJETE MAR Y TIERRA \$54.99

Arrachera, octopus, shrimps, chicken, cheese, with rice, salad and tortillas.

MOLCAJETE CARNE, POLLO Y CHORIZO \$43.99

Steak, chicken, chorizo, with rice, salad and tortillas.

PECHUGA ASADA O EMPANIZADA \$21.99

Grilled or breaded chicken served with salad, fries and guacamole.

FAJITAS TRÍO \$29.99

Pollo, arrachera, shrimp, onion, bell pepper, guacamole, pico de gallo, tortillas y sour cream.

FAJITAS DE CAMARÓN \$27.99

Shrimp mixed with onion, bell pepper, served with guacamole, pico de gallo tortillas and sour cream.

FAJITAS DE CARNE ARRACHERA \$27.99

Arrechera steak mixed with onion, bell pepper, served with guacamole, pico de gallo tortillas and sour cream.

FAJITAS DE POLLO \$26.99

Chicken mixed with onion, bell pepper, served with guacamole, pico de gallo tortillas and sour cream.

CARNE ASADA \$30.99

Steak served with guacamole, fried jalapenos, rice and salad.

TAMPIQUEÑA \$34.99

Arrachera steak with two tacos stuffed with cheese covered in sweet and savory mole sauce, served with a side of rice, beans, guacamole.

DOMINICAN PLATTER \$32.99

Steak, fried pork belly, rice, beans, egg, plantains, and salad.

ENMOLADAS DE POLLO \$26.99

4 tortillas filled with chicken, covered in mole sauce and topped with cream, cheese, avocado, and sesame seeds.

ENCHILADAS CON CARNE \$26.99

4 cheese-filled tortillas smothered in your choice of red or green sauce, topped with cream, cheese, and fresh avocado.

ENCHILADAS SUIZAS \$20.99

Stuffed chicken, smothered with green sauce, topped with melted cheese and served with refried beans

ENCHILADAS CON CECINA \$26.99

Cecina steak with two tacos stuffed with cheese covered in sweet and savory mole sauce, served with a side of rice, bean, guacamole.

FLAUTAS \$19.00

3 Crispy rolled tortillas filled with your choice of birria, chicken, or mashed potatoes, topped with fresh lettuce, cream and cheese.

TOSTADA DE TINGA DE POLLO \$10.00

Chicken marinate with spices over a fried tortilla.



DOMINICAN PLATTER

\$32.99



MOLCAJETE MAR Y TIERRA

\$54.99



TAMPIQUEÑA

\$34.99



FAJITAS TRÍO

\$29.99



POZOLE

\$22.99

SOUPS

PANCITA \$22.99

Soup made with cow's stomach in broth with red chili pepper.

POZOLE \$22.99

Traditional Mexican soup made with hominy and pork, topped with lettuce, radish, onion, and lime.

CALDO DE RES \$23.99

Tender beef and fresh vegetables in a rich, flavorful broth.

BIRRIA PLATE \$24.99

Slow-cooked shredded beef in a spicy broth served with four tortillas.

CALDO DE CAMARÓN \$23.99

Shrimp soup with flavorful broth

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PARRILLADAS

PARRILLADA LA ÚNICA \$44.99

Four people parrilla, filled with asada, pastor, chicken, pork chop, cactus, caramelized onions, jalapeno and guacamole. Served with frijoles charros.



EL SARAPE \$29.99

Arrachera steak, bacon, ham, onion, bell pepper, topped with a crispy cheese layer. Served with charro beans.



PARRILLADA JALAPEÑO \$29.99

Arrachera steak, Al Pastor pork, bell pepper, onion, jalapeno, nopal cactus, and cheese.



ALAMBRE \$29.99

Arrachera steak, chorizo, chicken, bacon, bell pepper, onion and cheese. Served with frijoles charro beans.



SALADS & BOWLS

LA ÚNICA SALAD

\$ 18.99

Lettuce topped with pineapple, bell peppers, onions, shredded red cabbage, topped with tender grilled chicken, queso fresco cheese, avocado and our signature dressing.



LA ÚNICA BOWL

\$18.99

Rice, beans, pico de gallo, lettuce, guacamole, cheese, and your choice of meat: asada beef, al pastor pork, carnitas pork, chorizo pork, chicken, campechano.



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SEA FOOD



CAMARONES CUCARACHA
\$32.99 Fried shrimp served with rice, fries, salad, and cucumber.



MOJARRA FRITA \$32.99
 Fried tilapia, served guacamole, rice, fries, and salad. Garnished with orange slices.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

TORRE DE MARISCOS \$34.99
 Shrimp, octopus, tilapia, onion, cucumber, marinated in lime served with avocado

CAMARONES A LA MOMIA \$29.99
 Bacon-wrapped shrimp with cheese and sour cream, rice and salad.

CAMARONES DE CHIPOTLE \$27.99
 Grilled shrimp, with chipotle sauce, rice and salad.

CAMARONES A LA DIABLA \$27.99
 Grilled shrimp, with red hot sauce, rice and salad.

CAMARONES AL MOJO DE AJO \$27.99
 Grilled shrimp, garlic, onion, rice and salad.

CAMARONES CUCARACHA \$32.99
 Fried shrimp served with rice, fries, salad, cucumber.

PULPO SANCOCHADO \$32.99
 Two octopus tentacles with rice, salad, guacamole and sauce.

PULPO AL MOJO DE AJO \$32.99
 Two octopus tentacles seasoned with garlic and served with rice, fries, guacamole and salad.

PULPO ZARANDEADO \$32.99
 Two grilled octopus tentacles, covered with spicy homemade sauce, served with rice, guacamole, fries and salad.

PULPO A LA DIABLA \$32.99
 Two octopus tentacles seasoned with hot sauce and served with rice, salad, guacamole.

PULPO PREMIUM \$42.99
 Two octopus tentacles, shrimp, fries, rice, salad, guacamole with house sauce.

PESCADITOS LA ÚNICA \$17.99
 Fried fish served with salad and dressing.

TOSTADA DE CAMARÓN O CEVICHE \$12.00
 Shrimp or ceviche tostadas with tomato, onion, cilantro, avocado and sauce.

VUELVE A LA VIDA \$36.99
 Octopus, oysters, and shrimp mixed with avocado, tomato, onion, cilantro, and a special house sauce, served with saltine crackers.

COCTEL DE CAMARÓN / MEDIUM \$22.99 – LARGE \$32.99
 Shrimp cocktail with tomato, onion, avocado, served with saltine crackers.



PULPO PREMIUM
\$42.99 Two octopus tentacles, shrimp, fries, rice, salad, guacamole with house sauce



MARISCADA \$58.99
 Tilapia fish, octopus, shrimp marinated in lime mixed with onion, tomato, cilantro, cucumber, lined with cooked shrimp, topped with avocado, with a final touch of fresh oysters at the bottom.



AGUACHILES \$24.99

Made with shrimp, red onion, cilantro, and cucumber marinated in lime juice, topped with your choice of green, red or black sauce.



TACOS DE CEVICHE \$18.99

3 tacos with your choice of shrimp or tilapia fish marinated in lime mixed with onion, tomato, cilantro, served with a side of chipotle sauce and avocado.



PIÑA RELLENA DE MARISCOS

\$54.99

Fresh shrimp, crab, octopus, tilapia, bacon, cheese, served with fresh fruit and fries.

CEVICHE

Tilapia with onion, tomato, cilantro and lime juice, served with saltine crackers.

\$22.99

AGUACHILES

Made with shrimp, red onion, cilantro, and cucumber marinated in lime juice, topped with your choice of green, red or black sauce.

\$24.99

FILETE DE TILAPIA FRITA O EMPANIZADA

Fried or breaded tilapia fillet with rice and salad.

\$21.99

TACOS GOBERNADOR

Four tacos with crispy tortillas, encrusted cheese, topped shrimp and chipotle sauce.

\$24.99

SOPA DE MARISCOS

Seafood soup, shrimp, fish, and oysters.

\$24.99

PESCADO EMPAPELADO

House dressing, bell pepper, onion, tomato, cilantro, butter, and melted cheese.

\$27.99

QUESA PULPO BIRRIA

3 tacos with octopus, cheese and guacamole.

\$32.99

MARISCADA

Tilapia, octopus and shrimp marinated in lime mixed with onion, tomato, cilantro, cucumber, lined with cooked shrimp, topped with avocado, and a final touch of fresh oysters at the bottom.

\$58.99

PIÑA RELLENA DE MARISCOS

Fresh shrimp, crab, octopus, tilapia, bacon, cheese, served with fresh fruit and fries.

\$49.99

MOJARRA FRITA

Fried tilapia, served guacamole, rice, fries, and salad. Garnished with orange slices.

\$32.99

TACOS DE CEVICHE

3 tacos with your choice of shrimp or tilapia fish marinated in lime mixed with onion, tomato, cilantro, served with a side of chipotle sauce and avocado.

\$18.99

MOLCAJETE VUELVE A LA VIDA

Octopus, oysters, and shrimp mixed with tomato, onion, cilantro, a special house sauce. Molcajete is lined with shrimp and topped with avocado.

\$58.99



MOLCAJETE VUELVE A LA VIDA \$58.99

Octopus, oysters, and shrimp mixed with tomato, onion, cilantro, a special house sauce. Molcajete is lined with shrimp and topped with avocado.



OYSTERS

HALF A DOZEN \$20.00
FULL DOZEN \$40.00

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ANTOJITOS

QUESABIRRIA

\$24.99

ROSCA DE TACOS

Wheel of 25 tacos to share.

5 Asada | 5 al pastor | 5 carnitas | 5 chorizo | 5 chicken

TACOS

Hand made tortilla topped with onions and cilantro with your choice of meat:

Asada | al pastor | carnitas | chorizo | chicken | campechano

Add cheese \$1.50 or costra de queso \$5.00

SOPES

3 thick tortillas with beans, cheese, onions, lettuce, sour cream and your choice of meat:

"Asada" | "Al pastor" | "Carnitas" | "Chorizo" | "Chicken" | "Campechano"

MULITA

2 fried tortillas with cheese, guacamole, onions, and cilantro with your choice of meat:

"Asada" | "Al pastor" | "Carnitas" | "Chorizo" | "Chicken" | "Campechano"

MULITA DE ARRACHERA

2 fried tortillas with arrachera steak, beans, cheese, and topped with onion, cilantro.

BURRITO

12" flour tortilla filled with rice, beans, lettuce, guacamole, pico de gallo, cheese and your choice of meat:

"Asada" | "Al pastor" | "Carnitas" | "Chorizo" | "Chicken" | "Campechano"

QUESADILLA GIGANTE

Gigante 12" flour tortilla with cheese, onions, cilantro, guacamole and your choice of meat

"Asada" | "Al pastor" | "Carnitas" | "Chorizo" | "Chicken" | "Campechano"

Veggie option: with mushrooms or rajas poblanas.

\$99.99

\$5.50

\$20.00

\$7.99

\$9.99

\$18.99

\$19.99

BURRITO

\$18.99

QUESADILLA DE MAÍZ

Gigante 12" corn tortilla with cheese, onions, cilantro, guacamole and your choice of meat.

"Asada" | "Al pastor" | "Carnitas" | "Chorizo" | "Chicken" | "Campechano"

Veggie option: with mushrooms or rajas poblanas or both.

\$14.99

QUESADILLA FRITA

Gigante 12" fried corn tortilla with cheese, onions, cilantro, guacamole and your choice of meat.

"Asada" | "Al pastor" | "Carnitas" | "Chorizo" | "Chicken" | "Campechano"

Veggie option: with mushrooms or rajas poblanas.

\$13.99

QUESABIRRIA

One order of three tacos filled with juicy birria beef and melted cheese, served with a side of rich consomé for dipping.

\$24.99

HUARACHE CON COSTILLA

Corn tortilla filled with beans and topped with cecina steak, sour cream, queso fresco cheese.

\$22.50

MACHETE

Large corn tortilla filled with cheese, topped with onions, cilantro and your choice of meat:

"Asada" | "Al pastor" | "Carnitas" | "Chorizo" | "Chicken" | "Campechano"

\$24.99

TACOS DE PICAÑA

Two tortillas with picanha steak, caramelized topped with onions, cilantro and guacamole.

\$9.99

TACOS DE RIB EYE

Two tortillas encrusted cheese, ribeye steak topped with guacamole, and caramelized onions.

\$9.99

ROSCA DE TACOS

\$99.99

MACHETE

\$24.99

SOPES

\$20.00

KILOS

PASTOR
CARNITAS
ASADA

\$70.00
\$70.00
\$80.00

CHORIZO
CAMPECHANO
POLLO
BIRRIA

\$70.00
\$75.00
\$70.00
\$85.00

FOR ALL OCCASIONS
CATERING

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TORTAS

MEXICAN SANDWICHES

CUBANA \$22.99

Beef cutlet, pork sausage, ham, egg, cheese, beans, mayo, lettuce, tomato, onions, avocado.

HAWAIIANA \$20.99

Ham, pineapple, cheese, lettuce, beans, tomato, onion and avocado.

NORTEÑA \$20.99

Beef cutlet, cheese, beans, mayo, tomato onions, lettuce and avocado

CHORIQUESO \$20.99

Chorizo, ham, cheese, beans, mayo, tomato, lettuce, onions, and avocados.

PIERNA \$20.99

Pull pork in adobo, ham, cheese, beans, mayo, onion, tomato, lettuce, and avocado

MEXICANA \$20.99

Steak, chorizo, cheese, beans, mayo, onion, tomato, lettuce, and avocado.

PAMBAZO \$15.99

Pambazo bread dipped in adobo filled with mashed potato, chorizo, lettuce, cream, cheese.

JAMÓN \$16.99

Ham, white and yellow cheese, onion, tomato, beans, mayo, and avocado.

PASTOR \$20.99

Al pastor, lettuce, tomato, onion, and pineapple.

CARNITAS \$20.99

Ham, cheese, beans, tomato and onion, mayo, and avocado.

ASADA \$20.99

Asada(steak), lettuce, tomato, onion, and pineapple.



NORTEÑA \$20.99



HAWAIIANA \$20.99



CHORIQUESO \$20.99



PIERNA \$20.99



PASTOR \$20.99



CARNITAS \$20.99



CUBANA \$22.99

EXTRA SIDES

| | |
|----------------|--------|
| TORTILLAS (5) | \$2.50 |
| TOSTADAS (4) | \$3.00 |
| FRENCH FRIES | \$5.99 |
| BIRRIA CONSOMÉ | \$5.00 |

| | |
|----------|--------|
| RICE | \$5.00 |
| BEANS | \$5.00 |
| TOSTONES | \$9.00 |
| SALAD | \$5.00 |

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BEVERAGES / OUR COCKTAILS



VAMPIRO



GIN & TONIC



AZULITO



MARGARITA SPICE



CLASSIC MARTINI



BLOODY MARY

MOJITO

Mint sprigs | Lime | White rum | Simple syrup topped with sparkling water 308.

Optional flavours: Lemon, blueberry or strawberry

\$15.00

CANTARITO

Lime | Orange | Grapefruit | Squirt soda | Tajín | Pinch of salt

\$18.00

PIÑA COLADA

Coconut cream | Carnation | Pineapple juice | Pineapple slice | White rum 311

\$15.00

CARAJILLO

Licor 43 | espresso shot

\$15.00

CHARRO NEGRO

Tequila | Topped with Coca-Cola

\$15.00

ALIENTO DE DRAGÓN

Baileys | Kahlúa | vodka | gin | cinnamon

\$35.00

CLASSIC MARTINI

Dry vermouth | Absolut vodka

\$15.00

LA ÚNICA

Grenadine or cherry liqueur | Orange juice | Blue Curaçao | Absolut vodka

\$15.00

DESARMADOR

Absolut vodka | Topped with orange juice

\$14.00

ORGASMO

Frangelico | Disaronno | Baileys

\$15.00

AZULITO

Absolut vodka | Blue Curaçao | Sprite | Lime (1 liter)

\$24.00

PALOMA

Tequila | Lime | Pinch of salt | Topped with Squirt

\$15.00

GIN & TONIC

Bombay gin | Tonic water

\$15.00

PERLA NEGRA

Jägermeister | Topped with Red Bull

\$14.00

CADILLAC MARGARITA

Tequila añejo | Simple syrup | Lime | Pinch of salt.

\$18.00

SEX ON THE BEACH

Peach | Vodka | Simple syrup | Pineapple juice | Orange juice | Cherry liqueur

\$14.00

MARGARITA

Lime | Grand Marnier | Tequila | Pinch of salt | Squirt soda | Simple syrup.

Optional flavours: tamarindo, strawberry, orange, mango, pineapple.

\$16.00

TEQUILA SUNRISE

White tequila | Orange juice | Pineapple juice | Cherry liqueur

\$14.00

VAMPIRO

Tequila | Lime | Viuda de Sánchez | Pinch of salt

\$14.00

CHOCOLATE MARTINI

Frangelico | Kahlúa | Baileys | Disaronno

\$18.00

CHAMANGO

Mango concentrate | Lime | Simple syrup vodka.

\$16.00

APPLE MARTINI

Ciroc vodka | Simple syrup | Apple liqueur

\$15.00

CUBA LIBRE

White rum | Coca-Cola

\$13.00

BLOODY MARY

Worcestershire sauce | Lime | Absolut vodka | Clamato

\$16.00

CIELO CARMESÍ

Blueberries juice | agua de jamaica | tequila | lime | watermelon syrup.

\$15.00

BUFANDA AZUL

HpnotiQ | Cranberry juice

\$14.00



TEQUILA SUNRISE



ORGASMO



MARGARITAS VARIOS SABORES



CANTARITO



CHAMANGO

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POSTRES

FLAN NAPOLITANO \$8.00
Traditional Mexican vanilla custard baked to perfection and topped with rich homemade caramel sauce.

CHOCO FLAN \$8.00
A delicious layered dessert combining moist chocolate cake and creamy flan, topped with a sweet caramel glaze.

ARROZ CON LECHE \$5.00
Creamy rice pudding cooked with milk, cinnamon, and vanilla for a warm, comforting traditional flavor.

FRESAS CON CREMA \$5.00
Fresh strawberries mixed with sweet, smooth cream for a refreshing and lightly sweet classic Mexican treat.

CANASTA DE PAN \$5.00
Four delicious pastries, perfect for sharing or pairing with coffee.

GELATINA \$5.00
Light and refreshing flavored gelatin, a colorful and yummy dessert.

CARLOTA \$6.00
Delicious layered dessert, sweet with a touch of citrus.

PASTEL TRES LECHE \$8.00
Soft sponge cake soaked in a blend of three milks and topped with whipped cream for a rich, moist, filled with flavor.



FRESAS CON CREMA

GELATINA

ARROZ CON LECHE

CHOCO FLAN

BEBIDAS

BEVERAGES

JARRITOS® \$5.00
Mango | mandarina | tamarindo
piña | ponche | sandía

MEXICAN COCA COLA® \$5.00
SANGRIA \$5.00
PERRIER® \$5.00
WATER BOTTLE \$1.00

COCA COLA® \$2.50
COCA COLA ZERO® \$2.50
COCA COLA DIET® \$2.50
ORANGE CRUSH® \$2.50
SPRITE® \$2.50

HOT DRINKS

AMERICANO \$2.50
HOT CHOCOLATE \$2.99
TEA \$1.99

JUGOS NATURALES

LEMONADE \$5.00
ORANGE JUICE \$5.00

All our juices are made with natural fruits, water and sugar.
Unsweet option available.

AGUAS FRESCAS

JAMAICA \$5.00
HORCHATA \$5.00



AGUAS FRESCAS

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MICHELADAS

Discover the bold and refreshing world of Mexican micheladas, the perfect fusion of cold beer, vibrant spices, fresh lime juice, homemade sauces, tajin, clamato and salt.

ORIGINAL | STRAWBERRY | TAMARINDO | ORANGE | MANGO | PINEAPPLE \$14.00



LA ÚNICA \$23.00
 MODELO ESPECIAL
 Y NEGRA \$24.00
 6 Shrimp | Cucumber



MICHELADA PREMIUM \$34.99
 6 oyster | 3 cucumber
 | 3 shrimp



LA PERRONA \$20.00
 MODELO ESPECIAL
 Y NEGRA \$24.00
 6 shrimp | Cucumber
 | Lays | Doritos



LA BROCHETA
 REGULAR \$19.00
 MODELO ESPECIAL \$20.00
 MODELO NEGRA \$21.00
 2 Cucumber | 2 Shrimp



LA LOKA \$18.00
 Lays | Doritos
 | Takis



SHOTS DE BALA \$37.99
 4 shots with oysters seasoned with
 black sauce, clamato, lime, tajin
 and a splash of absout vodka

CHELADAS \$10.00
 MODELO ESPECIAL \$11 | MODELO NEGRA \$11.50
 Lime, salt and your choice of beer: Corona,
 Budweiser, Miller Genuine Draft,
 Heineken Original or Stella Artois

CHELADAS CON SALSA \$10.00
 MODELO ESPECIAL \$11 | MODELO NEGRA \$11.50
 Homemade sauce and your choice of beer:
 Corona, Budweiser, Miller Genuine Draft,
 Heineken Original or Stella Artois

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