



ancestral recipes

HAPPY HOUR

NEW YORK CITY

EVERYDAY
4:00 PM - 7:00 PM

TRADITIONAL MARGARITA \$10.00
Add flavor \$1 (mango, prickly pear, cucumber, passion fruit)

SMOKY JALAPEÑO MARGARITA \$11.00

MEZCAL NOT INCLUDED

ANTOJITOS Y BOTANAS

GUACAMOLE \$10.00
Avocado hash , lime juice, onions , jalapeño, radish and cilantro macho.
Add salsas . . . \$2.00

NACHOS \$10.00
Corn chips, avocado, beans, chihuahua cheese, crema, pico de gallo.
Add chorizo . . . \$2.00

QUESADILLA \$10.00
Flour tortilla, chihuahua cheese, salsa verde.
Add chicken . . . \$3.00

TACOS DE PESCADO \$10.00
Tilapia Baja style, flour tortilla, cabbage slaw, chile guajillo salsa. (2 tacos per order)

TACOS DE POLLO \$10.00
Adobo grilled chicken, Morita salsa, onion, cilantro. (2 tacos per order)

TACOS DE HONGO \$10.00
Roasted mixed mushrooms, epazote, pico de gallo. (2 tacos per order)

ELOTE \$6.00
Corn on the cob , cotija cheese, chipotle mayo, chile piquín.

TOSTADA DE CAMARÓN. \$10.00
Corn tostada, shrimps, avocado, cucumber, cocktail sauce.

QUESO FUNDIDO. \$12.00
Three cheese fondue, avocado, pico de gallo, corn tortillas.
Add Chorizo or Mushroom. . . \$3.00

fig. (g)- Totopos



fig. (h)- Guacamole



DRINKS

BEER \$6.50
Modelo Especial, Negra Modelo, Tecate, Pacifico.
Michelada or Chelada \$8.50

WINES \$8.00
Red & White.

SANGRÍA \$8.00
Red

fig. (h)- Tacos de Pescado



true taste of Mexico
STRONG TRADITIONS & STRONG FLAVORS