



ancestral recipes

HAPPY HOUR

NEW YORK CITY

EVERYDAY
4:00 PM - 7:00 PM

TRADITIONAL MARGARITA \$11.00

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

SMOKY JALAPEÑO MARGARITA \$12.00

MEZCAL NOT INCLUDED

ANTOJITOS Y BOTANAS

GUACAMOLE \$12.00

Avocado hash, lime juice, onions, jalapeño, pico de gallo.

Add salsas . . . \$2.00

NACHOS \$12.00

Corn chips, avocado, beans, chihuahua cheese, crema, pico de gallo.

Add chorizo . . . \$2.00

QUESADILLA \$12.00

Flour tortilla, chihuahua cheese, epazote, salsa verde, sour cream, pico de gallo.

Add chicken . . . \$3.00

TACOS DE PESCADO \$12.00

Tilapia Baja style, flour tortilla, cabbage slaw, chile guajillo salsa. (2 tacos per order)

TACOS DE POLLO \$12.00

Adobo grilled chicken, Morita salsa, onion, cilantro. (2 tacos per order)

TACOS DE HONGO \$12.00

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. \$12.00

Corn tostada, shrimps, avocado, cucumber, cocktail sauce.

QUESO FUNDIDO. \$13.00

Three cheese fondue, avocado, pico de gallo, corn tortillas.

Add Chorizo or Mushroom . . . \$3.00

fig. (g)- Totopos



fig. (h)- Guacamole



DRINKS

BEER \$7.00

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