

## BOTANAS

shareable or not  
we're not going to judge

-  **SALSA & CHIPS** GF | Vegan 9  
Tomatillos, tomatoes, chiles, onion, garlic, + cilantro - roasted and blended to perfection!
- GUACAMOLE & CHIPS** GF | Vegan 10  
Fresh avocado, tomato, onion, cilantro, lime juice, + serrano pepper.
- BEAN DIP & CHIPS** GF | V\* 8  
Refried beans topped with queso fresco.
-  **QUESO & CHIPS** GF 12  
Chorizo topped jalapeño pepperjack cheese dip. **Without Chorizo 9**



## TACOS

two tacos per order  
served on organic corn  
tortillas from Three Sisters  
Nixtamal | Portland  
all tacos are gluten-free

- CARNITAS** C 12  
Our Jalisco-style carnitas street tacos are made with tender pork carnitas including pork rinds topped with pico, verde sauce + chipotle sauce.  
*New Friends Pale*
- ADOBADA** Dairy 12  
Adobada pork topped with onion, cilantro, verde sauce + creamy guacamole sauce.  
*Alebrijes Mexican Lager*
- CHORIZO** Dairy 12  
House-made chorizo made with Carlton Farms pork topped with verde sauce, onion, cilantro + creamy guacamole sauce.  
*Alebrijes Mexican Lager*
-  **CHICKEN MOLE** Dairy | Nuts 12  
Shredded chicken in a decadent dark mole sauce topped with pineapple habanero salsa, queso fresco, + pickled red onion.  
\*Mole contains walnuts, peanuts, + almonds.  
*Meztli American Stout*

## ENTRADAS

- ENSALADA DE CASA** GF & V\* 13  
Kale, romaine, mango-chipotle vinaigrette, candied pecans, sliced almonds + crumbled queso fresco.
- ENSALADA CAESAR** G | Dairy | Fish 13  
Kale, romaine, shaved parmesan, + croutons, tossed in our house-made caesar dressing. Dressing contains anchovies, dairy, + eggs.
-  **SUEÑITO NACHOS** GF 14  
House-made chips, refried beans, queso, crema, green onion, pickled jalapeños, cilantro, olives, + a scoop of guac.
- DREAM BOWL** GF | Vegan 13  
Mango-chipotle vinaigrette cabbage with rice and refried beans topped in verde sauce, pickled red onions, a scoop of guac, + cilantro.

### ADD PROTEIN:

Add carnitas, adobada, chorizo, chicken mole, bbq mushrooms, or camarones +6

*Check out our suggested beer pairings!*

-  **BBQ MUSHROOM** Vegan 12  
 King oyster mushrooms covered in our house-made Mezcal BBQ sauce topped with vegan slaw, pickled red onion, and pickled fresno peppers.  
*Night Shift IPA*
- CAMARONES** C | Dairy 12  
Shrimp cooked al mojo de ajo topped with verde sauce, chipotle sauce, cabbage + pico de gallo with lime.  
*Güerita Blonde*


### MAKE IT A MEAL!

Add a side of house-made refried beans topped with queso fresco and Mexican rice 7

V = Vegan available if ordered with no dairy

C = Chipotle sauce contains eggs

G = Contains gluten

 = Medium Heat



# TAMALES

naturally gluten free  
half pound each  
made with love



Check out our suggested beer pairings!  
Ask your server for our rotating flavors of the day

## SALSA VERDE CHICKEN

Stuffed with Draper Valley chicken breast cooked in tomatillo sauce spiced with jalapeños, garlic, onion.

*New Friends Pale*

## SALSA ROJA PORK

Stuffed with Carlton Farms pork cooked in a mild chile guajillo sauce with potatoes.

*Night Shift IPA*

## CHORIZO & CHEESE

Stuffed with Carlton Farms ground pork cooked in our house-made chorizo packed with cheese.

*Alebrijes Mexican Lager*

## PORK & NOPALES

Stuffed with Carlton Farms pork cooked in tomatillo sauce with onions and cactus.

*Night Shift IPA*

## A LA CARTA

ONE HALF POUND TAMAL 7

Choose **MILD VERDE** or **SPICY ROJA** sauce  
Smothered with crema and pickled veg

## MAKE IT A MEAL!

Each meal comes house-made refried beans and Mexican rice topped with queso fresco

ONE TAMAL PLATE 14

TWO TAMALES PLATE 21



Add a scoop of fresh guacamole +3

## FAJITA VEGGIES <sup>Vegan\*</sup>

Stuffed with bell peppers, onion, corn and black beans.

*Meztli American Stout*

## SWEET POTATO MOLE <sup>Vegan\* Peanut & Nut allergy</sup>

Stuffed with chunks of camote cooked in a Oaxaca mole sauce. Contains walnuts, almonds and peanuts.

*Meztli American Stout*

## JALAPEÑO & CHEESE <sup>Vegetarian</sup>

Stuffed with jalapeño slices and Monterey Jack cheese.

*Güerita Blonde*

## MUSHROOM & CHEESE <sup>Vegetarian</sup>

Stuffed with sauteed mushrooms, sweet corn, onion cooked in a chipotle sauce stuffed with Monterey Jack cheese.

*Conejo Azteca Mexican Dark Lager*

## BEAN & CHEESE <sup>Vegetarian</sup>

Stuffed with pinto refried beans and Monterey Jack cheese.

*Conejo Azteca Mexican Dark Lager*

## SPINACH & CHEESE <sup>Vegetarian</sup>

Stuffed with sauteed baby spinach, onion, sweet corn and Monterey Jack cheese.

*New Friends Pale*

ROTATING FLAVORS

## Allergen Notice

Vegan\* available if ordered with no dairy  
Our menu items may contain or come into contact with dairy, peanuts & nuts. Please inform your server of any allergies before ordering.



# EL SUEÑITO

BREWING COMPANY

**CERVEZAS DE CASA** \$7<sup>+</sup> tax



## Alebrijes | Mexican Lager

4.7% | Flaked corn and a light addition of Saaz hops bring out the best in this crisp, clean lager. To be enjoyed with friends and sunshine. Served with a lime!



## Conejo Azteca | Mexican Dark Lager

4.1% | Munich and Vienna malts give a perfect blend of caramel, bread, and honey, complimented by light flavors of sweet coffee and chocolate from the dehusked Carafa malt. Lager yeast ensures this beer finishes light, crisp, and clean.



## New Friends | Dry Hopped Pale Ale

5.3% | Bitter yet balanced American Pale. Cascade, Citra, Mosaic, and Idaho 7 hops. Brewed for friends, new and old!



## Night Shift | India Pale Ale

7.0% | West Coast IPA with Cashmere, Idaho 7, El Dorado, and Citra hops. A great balance between piney bitterness and tropical fruit bliss.



## Güerita | Blonde Ale

5.2% | Vienna malt and light-handed additions of Chinook and Cascade hops make this beer crushable af.



**SEASONAL**

\$7<sup>+</sup> tax



## Alemania | Kölsch

4.9% | Alemania (Germany in Spanish) is our refreshing Kölsch-Style Ale. Delicate malt sweetness blends with a hint of fruity esters, creating a well-balanced golden brew with a clean, dry finish.



## Meztli | American Stout

4.5% | Dark as midnight, Meztli is a tribute to the Aztec goddess of the moon. Smooth flavors of roast barley, coffee, and chocolate malt are a nod to the complex beauty of the midnight sky.

## Banana Bear | Hefeweizen

4.8% | Its unfiltered nature delivers a hazy appearance and a signature clove and banana aroma. Effervescent and refreshing, each sip offers a harmonious blend of fruity sweetness and spicy undertones, culminating in a satisfyingly smooth finish.



20

EL SUEÑITO  
BREWING COMPANY

24

**CHECK OUT OUR TO-GO FRIDGE**

TAKE OUR BEER WITH  
YOU ON YOUR NEXT  
ADVENTURE!

SEATTLE MENU

# BEBIDAS

## [DRINKS]

check out our

## BEER MENU

on the other side!



## NON-ALCOHOLIC

4.5

### House-Made Agua Fresca

Ask your bartender for our current flavors

### Topo Chico

### Mexican Coke

### Ginger Beer

### Mocktail

Topo Chico, fruity agua fresca, + lime

## CIDER + WINE

### Wine by the glass

8

House White or House Red

### Rotating ciders on tap

7

### Honey Badger Cyser | Channel Marker

6.9% | People flock to this semi-sweet cider like bees to a flower. The apple flavor shines, and it has the sweet smell of clover and beeswax. Adding a touch of honey gives this cider a full body; it's a beautiful collaboration with our tiny bee friends.

### Plum Cider | Honey Moon

4.6% | Our Plum Cider is made with hard apple cider and Italian plums. It's off dry with bright, plum-my notes. All fruit grown in Washington state.

## CLASSIC COCKTAILS

9

### House Margarita

Tequila, lime, agave, + salt rim

### Ranch Water

Tequila, Topo Chico, + lime

### Paloma

Squirt, Tequila, grapefruit juice, + lime with a salt rim

### Jalisco Mule

Ginger beer, Tequila, + lime

### Michelada

Alebrijes Mexican Lager, house-made Michelada mix, + lime with a tajin rim

*Want it spicy? Let us know!*

## SUEÑITO SPECIALTIES

### Beergarita 11

Alebrijes Mexican Lager, Tequila, lime, agave, + salt rim

### Spiked Agua Fresca 11

House-made Agua Fresca + Tequila

### Sueño Loco 12

Tequila, coconut cream, pineapple juice, + lime juice

### Desert Wolf 14

Mezcal, Campari, pineapple juice, + agave



**SUB REPOSADO OR MEZCAL +\$2  
SUB ZERO-PROOF TEQUILA NO CHARGE!**