

BOTANAS shareable or not live your best life

BEAN DIP & CHIPS GF | V* 8
Refried beans topped with queso fresco.

SALSA & CHIPS GF 9
Today's house salsa. Our salsa changes to keep it fresh and new.

GUACAMOLE & CHIPS GF | Vegan 10
Fresh avocado, tomato, onion, cilantro, lime juice, and serrano pepper.

7 OZ GUAC - NO CHIPS 6.5

QUESO & CHIPS GF  12
Real queso made with pepper jack, jalapeños & green chiles. Without Chorizo 10

SIDE OF CHIPS GF | V 3.5
Need more chips?

CRISPY TACOS GF 9
Potato & cheese topped with cabbage, crema, salsa, queso & pickled onion.

NEW **CAMARONES A LA DIABLA**  10
Shrimp sauteed in garlic & butter cooked in a spicy tomato sauce. 6 pcs.

POSTRES **FLAN** DAIRY | EGG 6
House made traditional flan

TRES LECHES CAKE G | DAIRY 9.5
Tres leches cake slice from our friends at Tres Lecheria. Ask for flavors.

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 are made with tender pork including pork belly and skin topped with pico de gallo, salsa verde, and chipotle sauce.


New Friends Pale

ADOBADA 12
Adobada pork topped with onion, cilantro, salsa verde, and avocado sauce.

Alebrijes Mexican Lager

CHORIZO 12
House-made chorizo made with Carlton Farms pork topped with salsa verde, onion, cilantro, avocado sauce.

Alebrijes Mexican Lager


 **POLLO PIBIL** Dairy 12
Chicken hindquarters braised with banana leaves in a recado rojo. Topped with habanero salsa, crema, cilantro, and pickled onion.

Conejo Azteca Mexican Dark Lager

V = Vegan available if ordered with no dairy

C = Chipotle sauce contains eggs


G = Contains gluten

 = Medium Heat

SALADS, NACHOS, BOWLS & MÁS

ENSALADA DE CASA GF | V* | Dairy 14
Kale, romaine, mango-chipotle vinaigrette, candied pecans, sliced almonds + crumbled queso fresco & pickled red onion. **Small \$8**

ENSALADA CAESAR G | Dairy | Fish | Eggs 14
Kale, romaine, shaved parmesan, + croutons, tossed in our house-made caesar dressing. Dressing contains anchovies, dairy, + eggs. **Small \$8**

LOADED SUEÑITO NACHOS GF  15
House-made chips, refried beans, queso, crema, green onion, pickled jalapeños, cilantro, olives, + a scoop of guac. **Small \$9**

VEGAN **DREAM BOWL** GF | Vegan 14
Mango-chipotle vinaigrette cabbage with rice and refried beans topped in salsa verde, pickled red onions, a scoop of guac, + cilantro.


ADD PROTEIN:

Add Carnitas, Adobada, Chorizo, Camarones, Pollo Pibil, BBQ Mushrooms (Vegan), Al Pastor (Vegan) **+6**

MUST TRY

MAKE IT A MEAL!

Add a side of house-made refried beans topped with queso fresco and Mexican rice. Ask for no queso to make this vegan. **+8**

 Elevate your tacos!
Add a 7 oz side of guacamole **+6.5**

VEGAN **BBQ MUSHROOM** Vegan  12

King oyster mushrooms sautéed in our house-made Mezcal BBQ sauce topped with vegan slaw, pickled red onion, and pickled Fresno peppers.

Night Shift IPA

VEGAN **AL PASTOR** Vegan 12

Soy curls marinated in a sweet & savory housemade adobo sauce topped with fresh pineapple, cilantro, red onion and raw salsa verde.

Alebrijes Mexican Lager

CAMARONES C | Dairy 12

Shrimp cooked al mojo de ajo topped with verde sauce, chipotle sauce, cabbage, and pico de gallo.

Güerita Blonde

Check out our suggested beer pairings!





TAMALES

naturally gluten free
half pound each / quality ingredients
handmade in small batches



SALSA VERDE CHICKEN

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

New Friends Pale

SALSA ROJA PORK

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

Night Shift IPA

CHORIZO & CHEESE ^{Dairy}

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

Alebrijes Mexican Lager



FAJITA VEGGIES ^{Vegan*}

Sauteed bell peppers, onion, corn and black beans.

Conejo Ateca Mexican Dark Lager



SWEET POTATO MOLE ^{Vegan* Peanut, Sesame & Nut allergy}

Chunks of camote cooked in a Oaxaca mole sauce. Contains walnuts, almonds and peanuts.

Meztli American Stout

JALAPEÑO & CHEESE ^{Vegetarian | Dairy}

Jalapeño slices and Monterey Jack cheese.

Güerita Blonde

LUNCH DEAL: MONDAY - FRIDAY 11 AM - 2PM

ONE TAMAL PLATE LUNCH DEAL 13.99

Allergen Notice

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

Parties of 6+

Automatic gratuity of 20% will be added to parties of 6 or more. Gratuity is shared among BOH/FOH based on hours worked. No separate checks allowed but we can split the check by any number.

To-go condiments

To-go condiments will be charged at .25 cents per condiment to cover the cost of compostables.

A LA CARTA

ONE HALF POUND TAMAL 8

Choose **MILD VERDE** or **SPICY ROJA** sauce Smothered with crema and pickled veg. 25 cents per extra condiment.

MAKE IT A MEAL!

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

ONE TAMAL PLATE 16
ADD AN EXTRA TAMAL +8



Add a scoop of fresh guacamole +3

NOT AVAILABLE EVERY DAY

ROTATING FLAVORS: ASK YOUR SERVER

MUSHROOM & CHEESE ^{Vegetarian | Dairy}

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

Conejo Azteca Mexican Dark Lager

BEAN & CHEESE ^{Vegetarian | Dairy}

Pinto refried beans and Monterey Jack cheese.

Conejo Azteca Mexican Dark Lager

SPINACH & CHEESE ^{Vegetarian | Dairy}

Sauteed baby spinach, onion, sweet corn and Monterey Jack cheese.

New Friends Pale

PORK & NOPALES

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

Night Shift IPA

CHICKEN MOLE ^{Peanut, Sesame, & Nut allergy}

Draper Valley chicken breast cooked in a Oaxacan mole sauce. Contains walnuts, peanuts and almonds.

Night Shift IPA



BEBIDAS PA' EL CORAZÓN

[DRINKS FOR THE HEART]

NON-ALCOHOLIC

House-Made Fruited Agua Fresca 5

Ask your bartender for our current flavors

Vegan Horchata 6.5

Topo Chico 4.5

Mexican Coke

Ginger Beer

Mexican Squirt

Mocktail

Topo Chico, Agua fresca, + lime

Electro-Lime Mexican Lager 5.5

NA Beer

CIDER + WINE +

Wine by the glass 8

House White, House Red or Bubbly

Ratating Flavor | Soundbite Cider 8

Ask your server for the current selection.

Ch.ch.Cherry Bomb | Soundbite Cider 8

With a slight pepper bite, this semi-sweet cherry cider, along with a blend of southwestern chilies, is taking Washington by storm. 6.5% ABV

Underberg 4

Refreshing herbal bitters, after a good meal!

EL SUEÑITO
· BREWING COMPANY ·

CLASSIC COCKTAILS

House Margarita 12

Tequila, lime, agave, + salt rim

Ranch Water

Tequila, Topo Chico, + lime

Paloma

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

Jalisco Mule 13

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 12

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

Spiked Agua Fresca 11

House-made agua fresca + tequila or rum

Sueño Loco 14

Tequila, coconut cream, pineapple juice, + lime juice

Desert Wolf 14

Mezcal, Campari, pineapple juice, + agave

Sangre del Diablo 14

Rum, tomato, lime, pineapple, habanero, Valentina

Rumchata 13

Our horchata + rum

El Conejo Borracho 12

Dark Mexican Lager, blanco, coconut cream & cinnamon

Chamoy Sunset 12

Mezcal, chamoy, pineapple, coconut + lime

Sueñito Splash 14

Rum, orange, pineapple, grapefruit, lime, agave,

MUST TRY!



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