

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**



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**

TACOS


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

Check out our suggested beer pairings!

- 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
-  **BBQ MUSHROOM** Vegan 12
 King oyster mushrooms covered in our house-made Mezcal BBQ sauce topped with vegan slaw, pickled red onion, and pickled freso 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 Vegan*
Stuffed with bell peppers, onion, corn and black beans.
Meztli American Stout

SWEET POTATO MOLE Vegan* Peanut & Nut allergy
Stuffed with chunks of camote cooked in a Oaxaca mole sauce. Contains walnuts, almonds and peanuts.
Meztli American Stout

 **JALAPEÑO & CHEESE** Vegetarian
Stuffed with jalapeño slices and Monterey Jack cheese.
Güerita Blonde

MUSHROOM & CHEESE Vegetarian
Stuffed with sauteed mushrooms, sweet corn, onion cooked in a chipotle sauce stuffed with Monterey Jack cheese.
Conejo Azteca Mexican Dark Lager

BEAN & CHEESE Vegetarian
Stuffed with pinto refried beans and Monterey Jack cheese.
Conejo Azteca Mexican Dark Lager

SPINACH & CHEESE Vegetarian
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⁺ 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⁺ 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.

Forestalgia | American Light Lager

4.8% | A collaboration beer brewed with our friends at Aslan Brewing. This beer was brewed to support the efforts of Washington Wild, an advocacy org that promotes conservation and protection of waterways in our state.

Hops for Teachers | India Pale Ale

6.5% | A collaboration beer brewed with our friends at Hellbent Brewing. Enjoy this great West Coast IPA heavily dry hopped with Nectaron, Simcoe, Cashmere, McKenzie, Idaho 7 & Alora. This beer raises money for much needed school supplies.

CHECK OUT OUR TO-GO FRIDGE

TAKE OUR BEER WITH
YOU ON YOUR NEXT
ADVENTURE!



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

Squirt

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 11

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 12

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!**