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shareable or not we're not going to judge we're just glad you're here!

- SALSA & CHIPS GF | Vegan Classic restaurant-style salsa. A true crowdpleaser!
 - GUACAMOLE & CHIPS GF | Vegan 10 Fresh avocado, tomato, onion, cilantro, lime juice, + serrano pepper.
- **JEAN DIP & CHIPS** GF | V* Refried beans with a little kick! Topped with queso fresco.

ESQUITE GF 6 Corn + green chile mayo in a cup, topped with queso fresco + tajin.

12 QUESO FUNDIDO & CHIPS GF Chorizo topped jalapeño Without Chorizo 8 pepperjack cheese dip.

ENTRADAS

crunchy + piled high smiles guaranteed

5	
ENSALADA DE CASA GF & V* Kale, romaine, mango-chipotle vinaigrette candied pecans, sliced almonds + crumbled queso fresco.	13 _{e,}
ENSALADA CAESAR Kale, romaine, shaved parmesan, + crouto tossed in our house-made caesar dressin Dressing contains anchovies, dairy, + egg	g.
NACHOS ^{GF} House-made chips, refried beans, queso, crema, green onion, pickled jalapeños, cilantro, olives, + a scoop of guac.	14
DREAM BOWL GF Vegan Mango-chipotle vinaigrette cabbage with and refried beans topped in verde sauce, red onions, a scoop of guac, + cilantro.	13 rice pickled
ADD PROTEIN:	
Add carnitas, adobada, chorizo, chicken mole, bbq mushrooms, or camarones	6



two tacos per order served on corn tortillas all tacos are gluten-free

CARNITAS * 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

11

11

12

Adobada pork topped with onion, cilantro, verde sauce + creamy guacamole sauce.

Alemania Kolsch

CHORIZO Dairy 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. Conejo Azteca Mexican Dark Lager

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 * | Dairy 12 Shrimp cooked al mojo de ajo topped with verde sauce, chipotle sauce, cabbage + pico de gallo with lime. **Guerita Blonde** FRIJOLES CON QUESO * | Dairy 9 House-made refried beans topped with queso fresco, chipotle sauce, + cabbage. Conejo Azteca Mexican Dark Lager MAKE IT A MEAL!

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

7

V* = Vegan available if ordered with no dairy * = Chipotle sauce contains eggs 🅑 = Bellingham spicy





all gluten free half pound each made with love



Check out our suggested beer pairings!

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 NEW!

Stuffed with Carlton Farms pork cooked in tomatillo sauce with onions and cactus *Alemania Kolsch*

A LA CARTA

ONE HALF POUND TAMAL

7

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

TAKE TAMALES HOME

Take frozen tamales with you to steam and enjoy later. They make for easy meals!

FAJITA VEGGIESVegan*Stuffed with bell peppers, onion, corn
and black beans.Conejo Azteca Dark Mexican Lager

JALAPEÑO & CHEESE Vegetarian

Stuffed with jalapeño slices and Monterey Jack cheese. *Guerita 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

Vegan* available if ordered with no dairy



TRES LECHES CAKE SLICE

9

Enjoy one of Mexico's most popular dessert: tres leches cake. Made & packaged by our friends at Tres Lecheria in Seattle, a gay & Latino-owned bakery. Not gluten-free. Rotating flavors available.



[DRINKS]

check out our BEER MENU behind the bar!



SUEÑITO SPECIALTIES

Live Más Margarita 10 Mountain Dew Baja Blast, Tequila, lime, agave, + rim of choice

Beergarita 11 Alebrijes Mexican Lager, Tequila, lime, agave, + rim of choice

Spiked Agua Fresca 11 House-made Agua Fresca + Tequila

Sueño Loco 12 Tequila, coconut cream, pineapple juice, + lime juice

El Capitan 12 Reposado Tequila, Campari, lime juice, + agave

Oaxaca Old Fashioned 12 Tequila, Mezcal, agave, chocolate bitters, + orange peel

Pineapple Mezcal Mule 13 Mezcal, pineapple juice, lime, + ginger beer

Desert Wolf 14 Mezcal, Campari, pineapple juice, + agave

Little Mistake 16 Tequila, Mezcal, Reposado, agave, Mexican Coke, + Underberg

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

CLASSIC COCKTAILS 9

House Margarita Tequila, lime, agave, + rim of choice

Ranch Water Tequila, Topo Chico, + lime

Paloma Squirt, Tequila, grapefruit juice, lime, + rim of choice

Batanga Mexican Coke, Tequila, lime, + salt rim

Jalisco Mule Ginger beer, Tequila, + lime

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

Want it spicy? Let us know!

Kalimotxo Red wine, Mexican Coke, orange, + bitters

CIDER + WINE

Wine by the glass 8 Chilean Sauvignon Blanc or Washington Red Blend

Cider on tap See bar for current offerings

NON-ALCOHOLIC 4.5

House-Made Agua Fresca Ask your bartender for our current flavors

Topo Chico

Mexican Coke

Squirt

Ginger Beer

Mocktail Topo Chico, fruity agua fresca, + lime