

# Qué Pasa MENU



**CARNITAS PLATTER**

**VEGETARIAN  
STREET TACOS**



**CASAMIGOS**

**LA CASA MARGS**



**CHICKEN FAJITA**

**SHRIMP TACOS**



TEQUILA BAR & MODERN MEXICAN KITCHEN





# TEQUILA LIST



MAKE IT A MARGARITA **+3**

LARGEST SELECTION IN SOUTH DAKOTA

TEQUILA 101	
<b>SILVER</b> (OR blanco/plato) Aged less than two months—strong flavor of blue agave with only light oak; clear in color.	
<b>REPOSADO</b> “Rested” two months to a year in white oak barrels; mellow oak flavor combined with blue agave; usually light gold in color	
<b>AÑEJO</b> “Aged” one to three years in white oak casks; heavy oak flavor and complex qualities; light brown in color	
TEQUILAS	
<b>1800</b>	
Silver	10
Reposado	12
<b>818</b>	
<i>By Kendall Jenner</i>	
Blanco	10
Reposado	13
<b>ASTRAL</b>	
Blanco	9
Reposado	10
<b>AVION</b>	
Silver	10
Reposado	12
<b>CABO WABO</b>	
<i>By Sammy Hagar</i>	
Blanco	12
Reposado	13
Añejo	14
<b>CAMPO BRAVO</b>	
Plata	8
Reposado	10

<b>CASAMIGOS</b>	
<i>By George Clooney</i>	
Blanco	13
Reposado	15
Añejo	17
<b>CASA NOBLE</b>	
Blanco	11
Reposado	13
<b>CAZADORES</b>	
Blanco	10
Reposado	12
<b>CENOTE</b>	
Blanco	12
Reposado	14
Añejo	16
<b>CINCORO</b>	
<i>By Michael Jordan</i>	
Silver	16
Reposado	20
<b>CLASE AZUL</b>	
Silver	20
Reposado	25
<b>CORRALEJO</b>	
Silver	10
Reposado	12
Añejo	14
<b>CORAZON</b>	
Blanco	9
Reposado	11
<b>CORZO</b>	
Silver	14
Reposado	15
<b>DE LEON</b>	
<i>By P. Diddy</i>	
Blanco	14
Reposado	15
<b>DOS PRIMOS</b>	
Blanco	14
Reposado	15

<b>DON JULIO</b>	
Blanco	13
Reposado	15
Añejo	16
Añejo 1942	25
Rosado	20
Primavera	
Reposado	20
<b>EL JIMADOR</b>	
Silver	8
Reposado	10
<b>EL TESORO</b>	
Blanco	10
Reposado	12
<b>ESPOLON</b>	
Blanco	10
Reposado	11
<b>EXOTICO</b>	
Blanco	8
Reposado	10
<b>GRAN CENTENARIO</b>	
Plata	10
Reposado	11
<b>HERRADURA</b>	
Silver	12
Reposado	13
Añejo	15
Selección Suprema	60
<b>HORNITOS</b>	
Plata	10
Reposado	11
Cristalino Añejo	13
Black Barrel Añejo	13
<b>HUSSONG</b>	
Silver	12
Reposado	13
Añejo	14
Platinum Añejo	15

<b>JOSE CUERVO ESPECIAL</b>	
Silver	8
Gold	9
<b>JOSE TRADITIONAL</b>	
Plata	10
Gold	11
<b>KOMOS</b>	
Reposada Rosa	17
Añejo Cristalino	20
<b>LUNA AZUL</b>	
Blanco	9
Reposado	10
<b>MAESTRO DOBEL</b>	
Diamante	11
Silver	12
Reposado	13
<b>MI CAMPO</b>	
Blanco	9
Reposado	10
<b>MILAGRO</b>	
Silver	13
Reposado	15
Añejo	20
<b>PARTIDA</b>	
Blanco	11
Reposado	12
<b>PATRÓN</b>	
Silver	12
Reposado	13
Añejo	15
<b>PELIGROSO</b>	
Silver	8
Reposado	10
<b>PROSPERO</b>	
Blanco	12
Reposado	13

<b>TEREMANA</b>	
<i>By Dwayne “The Rock” Johnson</i>	
Blanco	10
Reposado	12
<b>TRES GENERACIONES</b>	
Plata	11
Reposado	13
Añejo	16
UNIQUE TEQUILAS	
<b>1800</b>	
Coconut	10
<b>BUTTERFLY CANNON</b>	12
A color changing tequila brand	
<b>GHOST</b>	10
Infused with Bhut Jolokia peppers	
MEZCAL SELECTION	
What is the difference between mezcal and tequila? Tequila is a type of mezcal, much like how scotch and bourbon are types of whiskey. The most distinct difference will be the strong, smoky flavor. We recommend trying with a slice of orange and chile salt rim.	
<b>MEZCALS</b>	
Del Maguey Vida	11
Dos Hombres	15
Monte Alban	10
Xicaru Añejo	13
Xicaru Reposado	12

**All prices above are for one single shot pour**



# MARGARITA LIST

## MARGARITAS

Only Premium ingredients used—Corazon silver tequila and housemade sweet & sour. Served on the rocks unless requested otherwise.

### LA CASA

La Casa means “the house”—Silver tequila, fresh citrus juices, and Gran Gala orange liqueur, with a salted rim. 10 **Add strawberry, wildberry, peach, mango, or watermelon +\$1.50** (served with sugar rim)

**~ 1/2 PRICE ‘LA CASA’ MARGS ~**  
Happy Hour! 3-6pm Mon-Fri + All Day Wednesday



EL DORADO

### EL DORADO

“The Cadillac of Margaritas”—premium Reposado tequila, fresh citrus juices, and agave nectar served with a salted rim and a shot of Grand Marnier. 13

### SKINNY

Muddled orange, Silver tequila, agave nectar, lime juice, with splash of soda water with salted rim. 10

### KICK-ASS

Muddled pineapple and serrano pepper, Silver tequila, agave nectar, sweet & sour with a chile salted rim. 11.50

### SPICY STRAWBERITA

Muddled strawberry and serrano pepper, Silver tequila, agave nectar, sweet & sour with a chile salted rim. 11.50



BLUE DIABLO

### BLUE DIABLO

Silver tequila, Blue Curaçao, sweet & sour, with a salted rim. 11

### GREEN MELON

Silver tequila, melon liqueur, sweet & sour, with a sugar rim. 11



STRAWBERITA

**ASK ABOUT** OUR MARG OF  
THE MONTH, ALWAYS ROTATING!

**\$10**

## COCKTAILS

### MAI TAI

Coconut rum, Captain Morgan, orange and pineapple juices, and grenadine served on the rocks with a Myers Rum float. 12

### SANGRIA

A citrus-infused mix of wine and muddled fresh fruit on the rocks. **Red or white wine.** 11



SANGRIA & MAI TAI



MERMAID & MOJITO

### MERMAID

Silver rum, melon liqueur, Blue Curaçao, sweet & sour, and a splash of Sprite on the rocks. 12

### LOCO MOJITO

Rum, freshly muddled mint, lime juice, and a splash of soda water served on the rocks. 10.50  
**Strawberry, wildberry, peach, mango, or watermelon. +\$1.50**

### TEQUILA SUNRISE

Silver tequila, OJ, and grenadine on the rocks. 11

### DAIQUIRI

A blended mixture of rum and sweet & sour. **Your choice of strawberry, wildberry, peach, mango, or watermelon.** 12

### HURRICANE

Light rum, dark rum, amaretto, orange and pineapple juices and grenadine on the rocks. 12

### BLOODY MARIA

Silver tequila or vodka shaken with our house Bloody Mary mix, with a chile salt rim. 11

### TIJUANA TORNADO

Silver rum, coconut rum, grenadine, orange and pineapple juices on the rocks with a Southern Comfort float. 12

### PIÑA COLADA

Coconut rum blended with pineapple juice and cream of coconut with a cinnamon sugar rim. 11  
**Add strawberry purée to make it a ¿Que Pasa? Colada for +\$1.50**

## HAPPY HOUR!

3-6PM MON-FRI + ALL DAY WEDNESDAY  
1/2 Price La Casa Margs and Queso Fundido



# MUCHA MENU

## MARGARITAS

Grande size your drink! Served in our 32oz glasses and perfect for two. Only Premium ingredients used—Corazon silver tequila, orange liqueur, and housemade sweet & sour. Served on the rocks.

### MUCHA LA CASA

La Casa means “the house”—Silver tequila, fresh citrus juices, and Gran Gala orange liqueur. 25  
*Add strawberry, wildberry, peach, mango, or watermelon +\$5* (served with sugar rim)

### MUCHA SKINNY

Muddled orange, Silver tequila, agave nectar, lime juice, and a splash of soda water with a salted rim in our signature 32oz grande glass. 20

### MUCHA EL DORADO

“The Cadillac of Margaritas”—premium Reposado tequila, fresh citrus juices, and agave nectar served with a salted rim. Served with two shots of Grand Marnier. 30

### MUCHA CORONITA

Silver tequila, agave nectar, citrus juices with a Corona float and salted rim in our signature 32oz grande glass. 30

MUCHA EL DORADO



MUCHA CORONITA

## MICHELADAS

32oz of beer with a base of lime juice, spices, Clamato juice, with a chile salt rim.

### MAMI MICHELADA

Clamato, lime juice, mango, Tapatio, Firehouse Light Lager, and garnished with an orange. 20

### CAMARONES MICHELADA

Clamato, lime juice, chile spices, Firehouse Light Lager topped with a shrimp skewer. 20

### MIDWEST MICHELADA

Clamato, lime juice, Worcestershire, bloody mary mix, Firehouse Light Lager and olives. 20



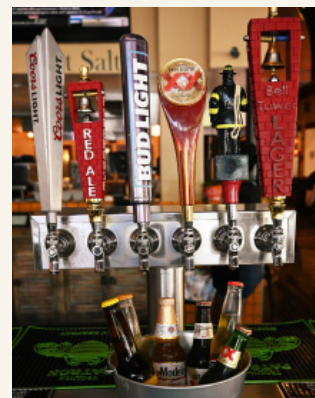
CAMARONES MICHE

## BEER

### MUCHA CERVEZA

32oz of any of our tap beers. 15

*Cerveza - Spanish for ‘beer’*



## BEER, WINE, & SELTZERS

### ON TAP 7

Firehouse Craft Brews - Firehouse Light, Black Hills Brown Ale, Vaquero Mexican Lager, Rotating IPA (ask server)  
Domestics - Bud Light, Coors Light

### IMPORT BOTTLE 6

Corona, Corona Premier, Corona Light, Estrella, Pacifico, Negra Modelo, Modelo Especial, Dos XX Amber, Dos XX Lager, Corona N/A

### DOMESTIC BOTTLE 5

Budweiser, Bud Light, Miller Lite, Michelob Ultra

### MAKE IT A MICHELADA +2.50

Choice of bottled beer with lime juice, spices, and Clamato juice.

### BUCKET OF BEER 20

Mix and match any 5 beers or Topo Chico Seltzers

### TOPO CHICO SELTZER 6

Assorted flavors (ask server)

### CHARDONNAY DRY WHITE

Glass 7 · Bottle 19

### CABERNET DRY RED

Glass 8 · Bottle 24

### MOSCATO SWEET WHITE

Glass 7 · Bottle 19

## APPETIZERS

### CADILLAC NACHOS

House-made tortilla chips, refried beans, cheese, pico de gallo, guacamole, lime crema, and fried jalapenos with **choice of meat**: Ground Beef 14 • Grilled Chicken 15 • Skirt Steak 16 • Carnitas 15

### VEGETARIAN NACHOS

House-made tortilla chips, black beans, cheese, fried jalapeños, pico de gallo, guacamole, lime crema and plant-based soy protein. 15

### CALAMARI FRITO

Hand-breaded, fried calamari served with cilantro poblano pesto and lemon aioli dipping sauces. 14

### GUACAMOLE M.O.D.

Made to order and served with housemade tortilla chips. 11

### ASADA FRIES

Potato twists topped with steak, queso blanco, bacon, sour cream, and green onions. 14

### SHRIMP COCKTAIL

Shrimp cocktail in house-made salsa of Clamato, lime juice, Worcestershire sauce, pico de gallo, avocado and spices. 13

### QUESO FUNDIDO

A bubbling fondue of cheese and pico de gallo served sizzling in a skillet with house-made corn tortilla chips on the side. Ground Beef 13 • Black Beans 11

### TAQUITOS

Chicken blended with cheese, rolled in a corn tortilla and deep fried. Topped with green tomatillo salsa and lime crema served over a bed of lettuce. Guacamole served on the side. 13

### ELOTE

Mexican style grilled street corn drizzled with chipotle ranch, sprinkled with chile salt, and queso fresco cheese. 2 for \$5 / 4 for \$9

## COMBOS

All combos served with rice, refried beans, and sweet corn cake unless otherwise labeled. **No substitutions.**

### TAMALE RELLENO COMBO

One chile relleno, topped with lime crema and pico de gallo, one cheese and green chile tamale with **your choice of sauce: red, verde, or queso.** 18

### TACO TAMALE COMBO

Two hard shell ground beef tacos with lettuce, cheese, and pico de gallo. Served with one cheese and green chile tamale with **your choice of sauce: red, verde, or queso.** 17

### ENCHILADA TAMALE COMBO

Two enchiladas—one chicken and one beef— with one cheese and green chile tamale topped with **your choice of sauce: red, verde, or queso.** 17

### CUATRO COMBO

Two ground beef tacos—one hard shell, one flour tortilla— topped with lettuce, cheese, and pico de gallo. Served with a chicken enchilada and one cheese and green chile tamale with **your choice of sauce: red, verde, or queso.** 19

### ENCHILADA RELLENO COMBO

One chile relleno, topped with lime crema and pico de gallo, one chicken enchilada with **your choice of sauce: red, verde, or queso.** 18



ENCHILADA RELLENO COMBO

## PLATOS

All platos served with rice, refried beans, and sweet corn cake unless otherwise labeled.

### ASADA PLATO

Marinated skirt steak served with cilantro, pico de gallo, and guacamole. **Choice of corn or homemade flour tortillas.** 19

### CHILE RELLENO PLATO

One chile relleno—a poblano pepper stuffed with cheese fried to crispy perfection—topped with lime crema and pico de gallo. 14

### TAMALE PLATO

Two cheese and green chile tamales topped with lime crema and smothered in **your choice of sauce: red, verde, or queso.** 16

### QUÉ PASA PLATO

**Your choice of meat** topped with southwest salsa, poblano pesto, and queso fresco. Served with rice and grilled squash, zucchini, carrots, and green beans. Grilled Chicken 18 Grilled Shrimp 20

### CARNITAS PLATO

Slow-roasted, marinated pork served with cilantro, pico de gallo, and guacamole. **Choice of corn or homemade flour tortillas.** 18



CARNITAS PLATO

 Vegetarian

## FAJITAS

All fajitas served with rice, refried beans, and sweet corn cake, unless otherwise labeled. Add sides of: sour cream +1 • guacamole +2 • cheese +2

### SURF & TURF FAJITAS

Steak and shrimp served sizzling on top of sautéed peppers and onions. Served with lettuce and pico de gallo. **Choice of corn or homemade flour tortillas.** 22

### SIZZLING FAJITAS

Choice of meat served with sautéed peppers and onions.

Grilled Chicken	18	Skirt Steak	19
Chicken & Steak	20	Grilled Shrimp	19

Served with lettuce and pico de gallo.

**Choice of corn or homemade flour tortillas.**

### VEGGIE FAJITA

Plant-based soy protein served on sautéed peppers and onions, squash, zucchini, carrots, and green beans. Served with Southwest salsa, lettuce, pico de gallo, sour cream, and sweet corn cake.

**Choice of corn or homemade flour tortillas.** 19

## QUESADILLAS

### CHICKEN BACON RANCH QUESADILLA

Grilled chicken, cheese, bacon, chipotle ranch, sautéed onions, and jalapeños stuffed into a corn-flour tortilla topped with queso fresco, pico de gallo and fried jalapeños. Served with rice, refried beans, and sweet corn cake. 17

### CLASSIC QUESADILLA

Your **choice of meat** in a large flour tortilla with cheese, poblano pesto, and chipotle ranch dressing. Topped with queso fresco and fried jalapeños. Served with pico de gallo and sour cream. Grilled Chicken 14 • Skirt Steak 16 • Grilled Shrimp 17 • Cheese 12 *Add plant-based soy protein +3*

### FAJITA QUESADILLA

A large flour tortilla stuffed with sautéed peppers and onions, cheese, and your **choice of meat**. Topped with queso fresco and fried onions. Served with sour cream and pico de gallo on the side. Grilled Chicken 15 • Skirt Steak 17

### VEGGIE QUESADILLA

Flour tortilla stuffed with cheese, spinach, and mushrooms. Topped with queso fresco and fried jalapeños. Sour cream and Southwest salsa served on the side. 13 *Add plant-based soy protein for +3*

## SERVED ON THE TOP

**Red Chile Sauce** - classic red enchilada sauce; mild

**Salsa Verde** - green tomatillo sauce; light spice

**Lime Crema** - lime infused sour cream drizzle

**Queso Fresco** - mild white crumbly cheese

**Poblano Pesto** - creamy green sauce with hints of cilantro and poblano pepper

**Southwest Salsa** - black bean and corn salsa with tomatoes, jalapenos, and cilantro

## TACOS

All tacos served with rice, refried beans, and sweet corn cake. **No meat substitutions.**

Tortilla substitutions available:

Homemade Flour, Corn Flour Golden Blend, Gluten Free White Corn, Hard Shell



### THREE AMIGOS

Three tacos on flour tortillas--one shredded beef, one pork carnitas, and one grilled chicken--topped with lime crema, poblano pesto, pico de gallo, and queso fresco. 18

### CLASSIC TACOS

Three ground beef tacos on flour tortillas. Topped with lettuce, cheese, and pico de gallo. 15

### STREET TACOS

Three white corn tortillas served with your choice of meat, topped with cheese, pico de gallo, and cilantro (no mix and match): Chicken, Onion, & Pineapple 16 • Steak & Onion 17

🌱 Plant-based Soy Protein--with black beans & sweet corn cake. 16

### HARD-SHELL VEGETARIAN TACOS

Three hard taco shells filled with plant-based soy protein, shredded cabbage, cheese, pico de gallo, and avocado sauce. Black beans and sweet corn cake on the side. 17

### CRUNCHY TACOS

Three hard shell tacos filled with choice of chipotle chicken or pork carnitas, topped with cabbage, cheese, and pico de gallo. 16

### JALAPEÑO BBQ BRISKET TACOS

Two flour tortillas filled with smoked brisket and topped with jalapeño BBQ sauce, cheese, fried onions, and fried jalapeños. 17

### CARNE ASADA TACOS

Three steak tacos on white corn tortillas topped with onions, cilantro, queso fresco, and avocado sauce. 17

### PORK BELLY TACOS

Two flour tortillas filled with smoked pork belly and topped with pineapple, agave onions, queso fresco, avocado, and cilantro. 16

### SHRIMP TACOS

Two corn-flour tortillas filled with grilled shrimp and topped with pineapple mango salsa, lemon aioli, and cilantro. 18

### FISH TACOS

Two corn-flour tortillas filled with beer battered fried fish topped with cabbage, pico de gallo, queso fresco, lemon aioli, and guacamole. 18



## BURRITOS



### ULTIMATE CARNE ASADA BURRITO

Steak and brisket stuffed together with rice, refried beans, and cheese rolled into a large flour tortilla. Topped with cheese, pico de gallo, fried jalapenos, and lime crema. **Your choice of red chile sauce, salsa verde, or queso.** 18

### SMOTHERED BURRITO

Flour tortilla with cheese, refried beans, and rice. **Your choice of meat:**

Grilled Chicken	17	Ground Beef	15
Chipotle Chicken	16	Steak	18
Shrimp	18	Pork Carnitas	17

Topped with cheese, pico de gallo, lime crema and **choice of red chile sauce, salsa verde, or queso.**

### SMOTHERED VEGGIE BURRITO

Flour tortilla stuffed with plant-based soy protein, sautéed peppers and onions, squash, zucchini, carrots, and green beans. Topped with cheese, pico de gallo, and lime crema. Southwest salsa served on the side. 16

## CHIMIS

### CARNE CHIMICHANGA

Flour tortilla stuffed with cheese, sautéed peppers and onions with **your choice of meat:**

Grilled Chicken	17	Ground Beef	15
Chipotle Chicken	16	Steak	18
Shrimp	18	Pork Carnitas	17

Hand-rolled, fried, and topped with pico de gallo and lime crema. Served with rice and refried beans.

### VEGGIE CHIMICHANGA

Flour tortilla stuffed with plant-based soy protein, sautéed peppers and onions, squash, zucchini, carrots, green beans, and cheese. Rolled, fried, and topped with pico de gallo and lime crema. Black beans and sweet corn cake served on the side. 16



## ENCHILADAS

### CLASSIC ENCHILADAS

Your choice of meat rolled into corn tortillas and topped with cheese, lime crema, **your choice of red chile sauce, salsa verde, or queso.** Served with rice, refried beans, and sweet corn cake.

Two Chicken & Corn	16	Two Beef	15
Two Pork Carnitas	16	Three Cheese	14

### VEGETARIAN ENCHILADAS

Two corn tortillas filled with cheese and plant-based soy protein. Topped with cheese, lime crema, and **your choice of red chile sauce, salsa verde, or queso.** Black beans and sweet corn cake served on the side. 16

## GRILLED WRAPS

Wraps (formerly under Grilled Enchiladas) served with refried beans, rice, sweet corn cake and a side of red tomatillo sauce.

### GRILLED CHIPOTLE CHICKEN WRAP

Chipotle chicken wrapped in a large flour tortilla with cheese, corn, and cilantro—grilled crispy. 16

### GRILLED BRISKET WRAP

Smoked brisket wrapped into a large flour tortilla with cheese, corn, and cilantro and grilled crispy. 17

### GRILLED SOUTHWEST CHICKEN WRAP

Grilled chicken, Southwest salsa, rice, chipotle ranch, and cheese rolled into a tortilla and grilled crispy. 17

## TORTAS



### SMOKED BRISKET TORTA

Brisket, pepper jack cheese, fried jalapeños, chipotle ranch, and red chile sauce served on a roll. Sidewinder fries and chipotle ranch on the side. 16

### GRILLED CHICKEN TORTA

Grilled chicken breast, pepper jack cheese, smoked bacon, lettuce, pico de gallo, and guacamole served on a roll. Sidewinder fries and chipotle ranch served on the side. 15

**TORTA** sandwich served on a bollilo roll  
**SIDEWINDERS** hearty twisted potato fries

SALAD



**GULF COAST SHRIMP SALAD**  
Grilled Shrimp over spring greens with avocado, tomato, shredded carrots, queso fresco, toasted pumpkin seeds, and crisp tortilla strips. Poblano pesto dressing served on the side. 17

**SOUTHWEST CHICKEN SALAD**  
Grilled chicken breast over spring greens with bacon, Southwest salsa, avocado, shredded carrots, queso fresco, and crisp tortilla strips. Chipotle ranch dressing served on the side. 16

**QUÉ PASA TOSTADA SALAD**  
Seasoned ground beef, lettuce, cheese, tomato, red onion, cilantro, avocado, and sour cream in a crispy flour tortilla shell. Chipotle ranch dressing served on the side. 15 (Sub chicken +1)

**DE LA CASA SALAD**  
Side salad of spring greens, cranberries, tomatoes, queso fresco, toasted pumpkin seeds, and crisp tortilla strips. Poblano pesto dressing served on the side. 8

SOUP

**CLASSIC TORTILLA SOUP**  
A hearty bowl of hand-pulled rotisserie chicken, black beans, and roasted corn in rich chicken broth. Topped with avocado, queso fresco, cilantro, and crisp tortilla strips. 8

**SOUP & DE LA CASA SALAD COMBO** 14

DESSERT



**MANGO GUAVA CHEESECAKE**  
Topped with almonds with raspberry drizzle. 8

**QUÉ PASA CHURROS**  
Served with chocolate, caramel, whipped cream. 9

**MOLTEN LAVA CAKE**  
Chocolate cake with a warm, melted chocolate center. Drizzled with caramel and served with vanilla ice cream. 9

**SOPAPILLAS**  
Fried pastry with ice cream and honey syrup. 10

KIDS MENU

Served with orange wedges and sidewinder fries. *Substitute rice and beans for fries.*

- CRISPY CHICKEN NUGGETS 8
- SOFT CHICKEN TACO 9
- SOFT BEEF TACO 8
- BEAN & CHEESE BURRITO 8
- CHEESE QUESADILLA 7
- SIDEWINDER FRIES ONLY 4

SIDES

- ADDITIONAL 3 TORTILLAS 1
- BLACK BEANS 2
- CHIPS & SALSA 3.50
- DE LA CASA SIDE SALAD 8
- ELOTE 2 for \$5
- FRIED JALAPEÑOS 2
- GUACAMOLE 2
- PICO DE GALLO 1
- QUESO 3
- REFRIED BEANS 2
- RICE 2
- SWEET CORN CAKE 3
- SOUR CREAM 1
- SOUTHWEST SALSA 2
- WHOLE GRILLED JALAPEÑOS (2) 2.50

DRINKS

- COKE, DIET COKE, SPRITE, DR. PEPPER, MELLO YELLO, LEMONADE, RASPBERRY ICED TEA, FRESH-BREWED ICED TEA (includes refills) 3.50
- KIDS SODA 1.50
- MILK, CHOCOLATE MILK, APPLE JUICE, ORANGE JUICE, PINEAPPLE JUICE, CRANBERRY JUICE 3.50
- HORCHATA  
A creamy vanilla and cinnamon infused drink made with rice milk. (no refills; non-alcoholic) 3.50

**AUTOMATIC GRATUITY WILL BE APPLIED TO PARTIES OF 8+ • WE DO NOT ACCEPT CHECKS**  
Complimentary chips and salsa with purchase of an entree • Complimentary birthday churro with purchase of an entree  
Gluten, vegetarian, and vegan options available upon request, please ask your server.