

miCasa

Happy Hour

MON-FRI 3-6PM | SUBJECT TO AVAILABILITY

From the Kitchen

"Chorizo" Deviled Eggs 🍷🌱	\$1.50 EA
Spicy Deviled Eggs	
Spicy Morita Wings	\$2 EA
Blue Cheese Sauce	
Empanadas	\$3 EA
Ground Beef, Jack Cheese, Habanero Cream	
*Tuna Taquitos 🌱	\$4 EA
Sushi Grade Ahi, Avocado, Wasabi	
Chips & Salsa 🍷🌱	\$4
Choice of Mild OR Spicy	
Nachos 🍷	\$8
Cheddar, Chihuahua + Pepper Jack, Pinto Beans, Pickled Chiles	
Queso Dip 🍷	\$6
Melted Cheese Fondue, Corn Chips	
Chilorio Flautas 🌱	\$7
Slow-Braised Pork-Filled Crispy Tacos, Sour Cream, Cotija, Salsa Verde	

Cocktails

Coco Loco	\$8
(Frozen) Sauza Hacienda Silver Tequila, Velvet Falarnum, Coconut, Cilantro, Agave, Lime	
Mi Piña	\$8
(Frozen) Sauza Hacienda Silver Tequila, Pineapple, Canela, Agave, Lime	
Coco Piña	\$9
Coco Loco + Mi Piña	
Ponche de Mi Casa	\$6
Mango-Infused Vodka, Sauza Hacienda Gold Tequila, Prickly Pear, Ginger, Lemon, Bubbles	
Pitcher (serves 5)	\$29
Sangría	\$6
Red Fundador Solera Reserva, Orange, Canela	
White Combiar Liqueur d'Orange, Orange, Agave	
Pitcher (serves 5)	\$29

Wine

Bubbles	\$8	Rosé	\$6
Agerena , Penedès, SP		Mas Donis , Monsant, SP	
White	\$6	Red	\$7
GuiGas , Vinho Verde, PT		Monte Oton , Moncayo, SP	

Draft Beer

	\$5
Dos Equis Lager	Tröegs Dreamweaver
Dos Equis Ambar	Pacifico
Dogfish 60 Minute IPA	Corona Premier

Taco Tuesday \$4 EACH

Baja Fish

Tempura-Battered Cod, Tartar, Sweet Pickled Chipotles

Brisket

Tomatillo Salsa Quemada, Sour Cream, Pickled Onions

Pastor

Marinated + Seared Pork Pastor, Pineapple, Jack Cheese, Habanero Emulsion, Avocado Salsa Verde

PLEASE NOTIFY US OF ANY ALLERGIES

*Food items are cooked to order or served raw. Consuming raw or undercooked meat, seafood or eggs may increase risk of foodborne illness

🍷 = VEGAN 🌱 = VEGETARIAN 🍷 = GLUTEN-FREE

Fall 2021