

miCasa

Happy Hour

MON-FRI 3-6PM | SUBJECT TO AVAILABILITY

From the Kitchen

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| "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

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| Frontera | \$7 |
| El Jimador Blanco Tequila, Fresh Squeezed Lime, Simple | |
| Sub Sombra Mezcal +\$2 | |
| 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

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

Draft Beer

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|------------------------------|---------------------------|
| | \$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, Cabbage Escabeche, Tartar Sauce, Pico de Gallo, Cilantro

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