

miCasa

Happy Hour

MON-FRI 3-6PM | SUBJECT TO AVAILABILITY

From the Kitchen

"Chorizo" Deviled Eggs ♻️	\$1.50 EA
Spicy Deviled Eggs	
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, 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

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	
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 Combier Liqueur d'Orange, Orange, Agave	
	Pitcher (serves 5) \$29

Wine

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

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

Taco Tuesday \$4 EACH

Baja Fish	Supreme Crunch	Pastor
Tempura-Battered Cod, Cabbage Escabeche, Tartar Sauce, Pico de Gallo, Cilantro	Beef Picadillo-Filled Crispy Taco, Flour Tortilla Wrap, Cheddar, Avocado, Sour Cream	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 2022