mi casa

Happy Hour
MON-FRI 4-6PM | SUBJECT TO AVAILABILITY

From the Kitchen

“Chorizo” Deviled Eggs 🍳
Spicy Deviled Eggs

Empanadas
Ground Beef, Jack Cheese, Habanero Cream

*Tuna Taquitos 🍳
Sushi Grade Ahi, Avocado, Wasabi

Chips & Salsa 🍳
Choice of Mild OR Spicy

Nachos 🍳
Cheddar, Pepper Jack, Pinto Beans, Pickled Chiles

Queso Dip 🍳
Melted Cheese Fondue, Corn Chips

Chilorio Flautas 🍳
Slow-Braised Pork-Filled Crispy Tacos, Sour Cream, Cotija, Salsa Verde

Cocktails

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

Coco Loco
(Frozen) Sauza Hacienda Silver Tequila, Velvet Falarnum, Coconut, Cilantro, Agave, Lime

Mi Piña
(Frozen) Sauza Hacienda Silver Tequila, Pineapple, Canela, Agave, Lime

Coco Piña
Coco Loco + Mi Piña

Ponche de Mi Casa
Mango-Infused Vodka, Sauza Hacienda Gold Tequila, Prickly Pear, Ginger, Lemon, Bubbles

Pitcher (serves 5) $29

Sangría
Red Fundador Solera Reserva, Orange, Canela
White Combier Liqueur d’Orange, Orange, Agave

Pitcher (serves 5) $29

Draft Beer

Dos Equis Lager
Tröegs Dreamweaver

Dos Equis Ambar
Pacifico

Dogfish 60 Minute IPA
Corona Premier

Wine

Bubbles
Agerena, Penedès, SP $8
White
GuiGas, Vinho Verde, PT $6

Rosé
Mas Donis, Monsanto, SP

Red
Monte Oton, Moncayo, SP

Taco Tuesday $4 EACH

Baja Fish
Tempura-Battered Cod, Cabbage Escabeche, Tartar Sauce, Pico de Gallo, Cilantro

Supreme Crunch
Beef Picadillo-Filled Crispy Taco, Flour Tortilla Wrap, Cheddar, Avocado, Sour Cream

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

12.22