

# Saint Añejo

## POR LA MESA

**PINEAPPLE HABANERO SALSA** 4<sup>.50</sup>

cilantro, lime, habanero

**HOLY FRIJOLE DIP** 13<sup>.50</sup>

queso blanco, avocado, charro beans, pico, Cotija, habanero crema, scallions

**CHICKEN TORTILLA SOUP** 12<sup>.50</sup>

chicken, tomato, ancho chile, pasilla, avocado, cilantro

**CEVICHE MIXTO\*** 22<sup>.50</sup>

snapper, scallop, Fresno pepper, corn, avocado, radish, cucumber, leche de tigre

**HOT CHICKEN NACHOS** 16<sup>.50</sup>

refried charros, habanero agave, cotija, guacamole, pico, cilantro

❖ **STACKED QUESADILLA** ❖

chicken tinga 14<sup>.50</sup> carne asada 16<sup>.50</sup>  
shrimp + mango 15<sup>.50</sup>

**QUESO + CHIPS** 12<sup>.50</sup>

classico  
chile verde  
chorizo

substitute crudités: veggie sticks, Tajin  
add: crudités 2<sup>.50</sup>

**GUACAMOLE + CHIPS**

classico 12<sup>.50</sup>  
mango guava 13<sup>.50</sup>

substitute crudités: veggie sticks, Tajin  
add: crudités 2<sup>.50</sup>

## SIDES

**ELOTES "STREET CORN"** 6<sup>.00</sup>

**POBLANO RICE** 5<sup>.00</sup>

**MEXICALI RICE** 5<sup>.00</sup>

**CRUDITÉS** 5<sup>.00</sup>

**REFRIED CHARROS** 5<sup>.00</sup>

**BLACK BEANS** 5<sup>.00</sup>

**RICE + BEANS** 6<sup>.00</sup>

## POSTRES

**CHURROS** 8<sup>.00</sup>

cinnamon, sugar

## TLAYUDA

¡MEXICAN PIZZA!

**TOMATILLO VERDE** 19<sup>.50</sup>

roasted tomatillos, salsa verde, garlic cilantro, radish, mexi-cheese, arugula

**GRILLED SHRIMP** 18<sup>.50</sup>

grilled chile lime shrimp, mexi-cheese, fajita veggies, cilantro

**AHI TUNA** 22<sup>.50</sup>

mexi-cheese, arugula avocado, green onion

**BIRRA** 18<sup>.50</sup>

birria brisket, mexi-cheese, yellow onion, cilantro

**CARNE ASADA** 19<sup>.50</sup>

mexi-cheese, carne asada, chimichurri, cherry tomatoes, avocado, cilantro,

## ¡TACOS!

**CHICKEN TINGA** 4<sup>.50</sup>

jalapeño crisp, cilantro

**CARNITAS** 4<sup>.50</sup>

braised pork, onion, salsa verde, cilantro

**BIRRIA** 5<sup>.00</sup>

corn tortilla, brisket, consomé, Cotija, onion, cilantro

**MAHI MAHI** 6<sup>.00</sup>

chorizo aioli, avocado-lime slaw, pickled radish

**AL PASTOR** 4<sup>.50</sup>

charred pork + pineapple, cilantro, salsa verde

**BARBACOA** 5<sup>.50</sup>

Korean BBQ brisket, chicharrones, cabbage, scallions

**HOT CHICKEN** 5<sup>.00</sup>

habanero agave, Mexi slaw, scallions

**CRISPY POTATO** 4<sup>.50</sup>

chorizo aioli, corn, peppers, onions, Cotija, scallions

**CHILE-LIME SHRIMP** 5<sup>.50</sup>

lime slaw, cilantro, Cotija

**CARNE ASADA** 5<sup>.50</sup>

avocado-serrano crema, cilantro, onion

## ENSALADAS

**BAJA KALE** pepitas, currants, Cotija, orange-guajillo vinaigrette 8<sup>.50</sup> / 14<sup>.50</sup>

**JALISCO CAESAR** romaine, baby kale, parmesan, tortilla, cascabella Caesar 8<sup>.50</sup> / 14<sup>.50</sup>

**VERACRUZ** corn, black beans, arugula, poblano, tomato, pepita, parmesan, cumin, garlic 8<sup>.50</sup> / 14<sup>.50</sup>

add: grilled chicken 6<sup>.00</sup>

**WEST COAST COBB** romaine, bacon, pico, parmesan, black bean, roasted corn, avocado vinaigrette 9<sup>.50</sup> / 15<sup>.50</sup>

**TACO FRESCO** flour tortilla bowl, romaine, Cotija, corn, black beans, pico, cilantro, jalapeño, chipotle ranch 12<sup>.50</sup>

carne asada\* 7<sup>.00</sup>

shrimp 7<sup>.00</sup>

## ¡PLATOS!

**CHIMICHANGA** smoked chicken, chorizo, Cotija, roasted peppers + onions, pico, cilantro, queso 16<sup>.50</sup>

**FAJITAS** grilled peppers + onions, queso, pico, habanero crema, cilantro, Mexicali rice + charro beans

grilled chicken 18<sup>.50</sup>

carne asada\* 19<sup>.50</sup>

shrimp 19<sup>.50</sup>

**LONE STAR BURRITO** salsa, poblano rice, pico, black beans, avocado, Mexi cheese, cilantro

chicken tinga 16<sup>.50</sup>

carnitas 18<sup>.50</sup>

carne asada 19<sup>.50</sup>

**ENCHILADA DE POLLO** queso fresco, habanero crema, cilantro, Mexicali rice + charro beans, pickled onion 16<sup>.50</sup>

**CARNE ASADA** jalapeño, pico, cilantro, serrano butter, Mexicali rice + charro beans 18<sup>.50</sup>

\*THESE ITEMS MAY BE OFFERED UNDERCOOKED OR RAW. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

20% SERVICE CHARGE WILL BE ADDED FOR PARTIES OF 7 OR MORE.



# MARGARITAS

**CASA PERFECTA 12.50**  
blanco, Combiar, agave, lime

**GOLDEN COAST 12.50**  
'skinny', blanco, agave, lime

**DEL SANTO 14.00**  
reposado, mezcal, agave, lime, Tajin

**JALISCO FLOWER 12.50**  
blanco, lavender, ginger, rosemary

**FRESA DIABLA 13.50**  
blanco, strawberry, agave, jalapeño

**PERFECTAMENTE PICANTE 12.50**  
jalapeño-infused reposado, Combiar, agave, lime

**BLUEBERRY PATCH 14.50**  
Lunazul Repo, blueberry, basil, combier, lime

# SIGNATURE

**PINK PALOMA 11.50**  
blanco, grapefruit, lime, hibiscus, Topo Chico

**SKINNY, SMOKY, SPICY 12.50**  
blanco, mezcal, ancho chili, lime

**CUCUMBER MEZCAL MULE 15.50**  
Xicaru Mezcal, lime juice, agave, ginger syrup, cucumbers

**OAXACAN OLD FASHIONED 11.50**  
mezcal, demerara, grapefruit, black walnut

**RUM PUNCH 13.50**  
Calico Jack, Bacardí, Captain Morgan, orange, pineapple, mango, lime, grenadine

**HIBISCUS REFRESHER 14.50**  
Lunazul Blanco, lime juice, hibiscus, poema cava

**HOT HONEY PEACH 14.50**  
Lunazul Repo, hot honey peach, lemon juice, hellfire bitters

## PITCHERS

**CASA PERFECTA 45.00**  
blanco, Combiar, agave, lime

**GOLDEN COAST 45.00**  
'skinny', blanco, agave, lime

**PERFECTAMENTE PICANTE 48.00**  
jalapeño-infused reposado, Combiar, agave, lime

**JALISCO FLOWER 45.00**  
blanco, lavender, ginger, rosemary

**SANGRIA ROJA 38.00**  
brandy, orange, sparkling cava

**SANGRIA BLANCA 38.00**  
peach, citrus, sparkling cava

## VINO

**POEMA** Brut Cava, Spain 10 / 45

**SIERRA BATUCO** Pinot Grigio, Chile 10 / 40

**WOOLPACK** Sauvignon Blanc, New Zealand 11 / 44

**LOVE & EXILE DESEO** Chardonnay, Chile 12 / 48

**POEMA** Brut Cava Rosé, Spain 10 / 45

**VILLAVIVA** Rosé, France 10 / 40

**BLACK CABRA** Malbec, Argentina 11 / 44

**RICKSHAW** Cabernet Sauvignon, California 12 / 48

## SANGRIA

**SANGRIA BLANCA**  
white wine, peach, citrus,  
sparkling cava  
9.50

**SANGRIA ROJA**  
red wine, brandy, orange,  
sparkling cava  
9.50

**MEXICAN COCA-COLA 4.50**

**TOPO CHICO 4.50**

**FIJI 4.00**

**JARRITOS 4.00**  
lime, pineapple, mandarin,  
grapefruit or mango

**RED BULL 5.00**

**AGUA FRESCA 4.50**  
seasonal fruit juice  
add: 2oz choice of tequila

**PIÑA DULCE 9.50**  
Lyre's Agave Blanco, Lyre's Italian  
Orange, agave, lime, pineapple

## NON-ALC

## CERVEZA + HARD SELTZER

**TECATE 5.50**

**TECATE LIGHT 5.50**

**MODELO NEGRA 6.00**

**MODELO ESPECIAL 6.00**

**DOS XX LAGER 6.00**

**DOS XX AMBAR 6.50**

**PACIFICO 5.50**

**CORONA LIGHT 5.50**

**STELLA ARTOIS 8.00**

**BUD LIGHT 6.00**

**MICHELOB ULTRA 6.00**

**MILLER LITE 6.00**

**SUPERIOR 6.00**

**SHINER BOCK 6.00**

**TOPO CHICO 7.50**

## LOCAL

**YAZOO PALE ALE 6.00**

**YAZOO DOS PERROS  
BROWN ALE 6.00**

**BLACKSTONE APA 6.50**

**ROTATING SEASONAL 8.00**

## NON-ALC

**CERVEZA ATLETICA 7.00**

