

## SOFT DRINKS

### JARRITOS SODAS

assorted flavors \$3

### ABITA ROOT BEER

craft root beer from new orleans \$3

### MEXICAN COKE

made with pure cane sugar \$3.5

### FOUNTAIN SODAS

coke, diet coke, ginger ale, sprite \$3

### FRESH MINT LEMONADE \$3

### FRESH BREWED ICED TEA \$3

### ARNOLD PALMER \$3

### COLD BREW ICED COFFEE \$5

*Agua fresca*

ask about today's various flavors \$4

## Margaritas

### HOUSE

*Rocks or Frozen* \$9

add strawberry, passionfruit, mango, pineapple or blood orange \$1

### JALAPEÑO MINT \$10

jalapeño-infused tequila, muddled mint

*the Calexico standard*

### CHIPOTLE PASSIONFRUIT \$10

tequila, chipotle, passionfruit

*a little heat & a little sweet*

### THE ROADRUNNER \$10

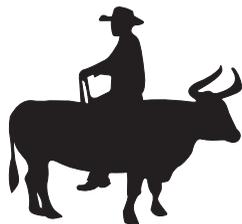
tequila, fresno pepper, pineapple

*tropical & savory*

### SPICE HUNTER \$10

tequila & fancy italian liqueurs

*herbaceous & sophisticated*



## Cocktails

### THE PALOMA \$9

tequila, grapefruit, ginger

*Mexico's margarita*

### GRAPE APE \$9

tequila, grapes, ginger

*a grown-ups soda pop*

### TITO THE MULE \$9

tito's vodka, lime, ginger

*fancy copper cup & all...*

### PIÑA CALEXICO \$11

rum, pineapple-infused tequila

*palm trees & coconuts*

### SWASHBUCKLER \$11

applejack, gin, almond, grapefruit

*an easy drinking old-school tiki*

### COKE & SMOKE \$10

vida mezcal, mexican coke,

hellfire bitters

*smokey & sweet*

### DEVIL'S ADVOCATE \$11

old overholt rye, chipotle,

strawberry

*a sinfully good whiskey sour*

### Michelada Numero Uno

modelo especial,

cholula hot sauce,

fresh lime,

ancho chile salted rim \$8

### Michelada Numero Dos

pacifico, maggi,

worcestershire,

valentina &

yucateco green hot sauce \$8



### Beer & A Shot

tecate &

exotico tequila \$7



# CALEXICO

*Greetings*  
FROM



## STARTERS

### CHIPS AND SALSA

tortilla chips with red and green salsa \$5

### GUACAMOLE

with house made tortilla chips \$9

### NACHOS

guacamole, roasted corn, black beans, jalapeños, cheese sauce, pico de gallo, sour cream \$11

Add chicken, pork or gringo beef \$3  
steak \$4

### CARNE FRIES

chile-cilantro fries with carne asada, caramelized onions, black beans, guacamole, cheese sauce, pico de gallo, sour cream \$11

### CHICKEN WINGS

In a spicy chipotle glaze served with blue cheese sauce and pickled vegetables \$12

### ELOTE

grilled corn on the cob, cotija cheese, lime mayo, chile powder, sour cream, cilantro \$6

### CRISPY BRUSSELS SPROUTS

In a peanut chilli salsa, cotija cheese, radish \$10



*Some items contain nuts. Please let us know if you have any food sensitivities.*

## TACOS

served on warm corn tortillas

### CHIPOTLE PORK

slow-cooked chipotle pork,  
pickled red onions, pico de gallo,  
sour cream **\$4.5**

### CARNE ASADA

marinated hanger steak,  
avocado sauce, pico de gallo **\$5**

### FRIED CHICKEN

fried chicken, bacon, avocado  
pickled serrano chiles, pico de gallo,  
chipotle buttermilk sauce **\$5**

### POLLO ASADO

marinated grilled chicken,  
avocado sauce, pico de gallo **\$4.5**

### BAJA FISH

beer battered fish, spicy slaw,  
mango salsa, chipotle "crack" sauce **\$5**

### TOFU

beer battered tofu, spicy slaw,  
mango salsa, chipotle "crack" sauce **\$4.5**

### BLACK BEAN

guacamole, pico de gallo, cotija cheese,  
chipotle "crack" sauce **\$4.5**

### GRINGO

ancho-cumin ground beef, lettuce,  
jack & cheddar cheese, sour cream,  
pico de gallo, crispy tortilla **\$4**

*Make it "Nacho" style \$1*

*Make it a platter*

add rice & beans to any order **\$3**

## SALADS

### UNION STREET

romaine, roasted corn, goat cheese,  
avocado, tomato, cucumber, radishes,  
sesame seeds, sherry vinaigrette  
small **\$7** large **\$11**

### TOSTADA SALAD

corn tostada, romaine, avocado, jack cheese,  
roasted tomato salsa, black beans, tomatoes,  
roasted corn, pickled serrano chiles,  
sour cream, cilantro-lime vinaigrette **\$11**

*Add* chicken, gringo beef, pork or tofu **\$3**  
fish or steak **\$4**

## Fajitas

### CHOOSE

*Citrus Glazed*

### STEAK or CHICKEN

with sauteed peppers & onions, jack cheese,  
sour cream, guacamole, jalapeño jam & flour tortillas  
served with a side of rice & beans **\$15**

## ENCHILADAS

two enchiladas with rice & beans

### CHICKEN

slow-cooked chicken,  
bacon and jalapeños  
with cheese &  
sour cream in  
red chile sauce **\$14**

### VEGETABLE

grilled corn, squash,  
onions, leeks  
with cheese  
& sour cream in green  
tomatillo sauce **\$14**

## BURRITOS & BOWLS

served in a warm flour tortilla or bowl  
with rice, black or refried pinto beans,  
jack & cheddar cheese, pico de gallo

### CHIPOTLE PORK

slow-cooked chipotle pork,  
pickled red onions, sour cream **\$11**

### BAJA FISH

beer battered fish, spicy slaw,  
mango salsa, chipotle "crack" sauce **\$12**

### BEAN

black or refried pinto beans, guacamole,  
cotija cheese, chipotle "crack" sauce **\$10**

### CARNE ASADA

marinated hanger steak, avocado sauce **\$12**

### POLLO ASADO

marinated grilled chicken, avocado sauce **\$11**

*Add* guacamole **\$4**

sour cream **\$1** "crack" sauce **\$1**

jalapeños **\$1** brown rice **\$1**

*Make your burrito "wet"*

top your burrito with  
red or green enchilada sauce,  
melted jack cheese & sour cream **\$3**

## Sides

CHILE-CILANTRO FRIES **\$5**

REFRIED BEANS *with* COTIJA CHEESE  
& PICO de GALLO **\$4**

BLACK BEANS *with* COTIJA CHEESE  
& PICO de GALLO **\$4**

BROWN RICE *with* PICO de GALLO **\$4**

MEXICAN RICE *with* PICO de GALLO **\$3**

HOUSE MADE TORTILLA CHIPS **\$3**

## ROLLED QUESADILLAS

a toasted flour tortilla with  
jack & cheddar cheese served with  
chipotle "crack" sauce on the side

### CHEESE

oaxacan, cheddar, jack **\$8**

### VEGGIE

peppers, onions, corn **\$9**

### POLLO ASADO

marinated grilled chicken **\$10**

### GRINGO

ancho-cumin ground beef **\$10**

### CHIPOTLE PORK

slow-cooked pork,  
pickled red onions **\$10**

### MUSHROOM

mushrooms, huitlacoche,  
caramelized onions **\$9**

### CARNE ASADA

marinated hanger steak,  
caramelized onions **\$11**

### BLACK BEAN

black beans, avocado sauce **\$9**