



FOR THE TABLE

CHICKEN TOSTADA NACHOS

Rotisserie chicken, tostadas, refried beans, Mexican cheese blend, pico de gallo, shredded lettuce, jalapenos, sour cream 14.99

QUESO FUNDIDO

Queso blanco served with house chips 9.99

STREET CORN

Corn, Mexican crema, cilantro, queso fresco 9.99

TRIFECTA

Guacamole, salsa, queso con chorizo, fresh fried tortillas 13.99

CHIPS, GUAC & SALSA

Fresh fried tortillas, house made guacamole & salsa 9.99

FRIED SHRIMP

Gluten friendly, corn breaded, avocado ranch 13.99

TACOS

ASK US ABOUT OUR W.T.F. [Weekly Taco Feature]

5.50 each Sub paratha shells .50 Sub vegan mozzarella 1.00

MAC DADDY

Fried mac & cheese, pico de gallo, avocado ranch

*THE BIG KATUNA

Ponzu tuna, Asian slaw, avocado, sesame seed, paratha shell

MARDI GRAS

Fried shrimp, lettuce, tomato, pickle, sriracha aioli

COWBOY UP

Braised beef, crispy onion, chipotle mayo, smoked gouda

LEAF EATER

Chipotle BBQ jackfruit, vegan mozzarella, guacamole, black bean salsa, tortilla strips

UNCLE SALMON

House smoked salmon, red onion, capers, lettuce, lemon dill

NASHVILLE CHICKEN

Fried chicken, Nashville hot sauce, coleslaw, lettuce, pickles, ranch

THE GRINGO

Ground beef, Mexican cheese blend, sour cream, lettuce, tomato

TSO GOOD

General Tso chicken, Asian slaw, chopped peanuts, lettuce, sriracha aioli

THE NEMO

Seared tilapia, slaw, mango salsa, paratha shell

MAD CLUCKER

Fried chicken, buffalo sauce, lettuce, ranch, bleu cheese crumbles

SOUTHWEST CLUCKER

Rotisserie chicken, pico de gallo, black bean salsa, Mexican cheese blend, chipotle mayo

QUESABIRRIA

Marinated brisket, shredded cheese, red onion, cilantro, consome

PLATES & BOWLS

SMOTHERED BRISKET BURRITO

House brisket, chipotle mayo, street corn, jalapeño, crispy potato strings, adobo sauce, Mexican cheese blend, queso fresco with rice and beans 16.99

STUFFED POBLANO PEPPERS

Two poblano peppers, Mexican rice, blanco queso, pico de gallo, queso fresco 14.99 Add chicken or brisket 3.00

CHICKEN ENCHILADAS

Three corn tortillas, rotisserie chicken, queso blanco, peppers, onion, verde salsa, queso fresco, pico de gallo served with rice and beans 15.99

QUESADILLA

Mexican cheese blend, flour tortilla, queso fresco, salsa, sour cream, served with rice and beans 12.99 Add brisket or chicken 2.00

MEXICAN CHICKEN TACO SALAD

Rotisserie chicken, mixed greens, corn & black bean salsa, pico de gallo, guacamole, Mexican cheese blend, tortilla strips, chipotle ranch, fried flour tortilla 14.99

SOUTHWEST CHICKEN SALAD

Mixed greens, corn & black bean salsa, tomatoes, red onion, cheddar, tortilla strips, chipotle ranch 15.99

CHICKEN CHIMICHANGA

Deep fried tortilla, rotisserie chicken, onions, street corn peppers, queso blanco, pico de gallo, with rice and beans 16.99

RICE BOWL

Mexican rice, sweet corn, refried beans, fajita peppers, salsa verde, pico de gallo, choice of: braised brisket, rotisserie chicken, jackfruit or shrimp 16.99

PICK THREE

PICK ANY TWO TACOS PLUS A SIDE FOR \$14.99

Sides: street corn, rice, fiesta salad, tots or chips & salsa

DESSERTS

TRES LECHEs CAKE 10.99

CHURROS 10.99

CARAMEL APPLE CHIMICHEESECAKE 10.99

CERVEZA

Draft Beer 6.50

INDUSTRY COMP IT

Peoria, IL - Red Ale - Amarillo, chocolate, caramel Tulip

INDUSTRY I KNOW THE OWNER

Peoria, IL - Classic West Coast IPA Pub

ACE PERRY CIDER

Sonoma County, CA - Cider- Apple, Pear, Semi-sweet Pub

INDUSTRY HAPPY HOUR

Peoria, IL - Kolsch - Light, Crisp Pub

INDUSTRY DAYSHIFT

Peoria, IL - Wheat Ale - Apricot, Banana Pub

INDUSTRY FORCED RETIREMENT

Peoria, IL - Stout - cinnamon, vanilla, smokey- Pub

INDUSTRY SUNDAY SIDEWORK

Peoria, IL - Hefeweizen- Banana, Clove, Bubblegum Pub

INDUSTRY NO CALL NO SHOW

Peoria, IL - New England APA - Hazy, Citrus, Crisp Tulip

MEXICANA

AMERICANA

DOS EQUIS / MODELO NEGRA OR ESPECIAL/ PACIFICO / HARD SELTZER/
CORONA / CORONA LIGHT/ HIGH NOON \$5 * MAKE IT A MICHELADA \$1

MICHELOB ULTRA/ BUD LIGHT/ MILLER LITE/
TWO BROTHERS PRAIRIE PATH \$4

BOOZY

PUNCH

House Made and on Draft - Each Punch Hand Crafted with Fresh Squeezed Juice

HOUSE SANGRIA

Red wine, Peach Schnapps, Brandy, Triple Sec, Fresh Fruit Juices 9

SALIDA DEL SOL

Reposado Tequila, Pomegranate Liquor, Blood Orange, Lime, Grenadine 10

HANDCRAFTED COCKTAILS

PALOMA

Tequila, Grapefruit, Lime, Tonic 9

STORM CHASER

Maker's Mark, Apple, Lemon, Ginger 10

JOHNNY CASH

Rum, Chili, Lime, Mint 9

TEQUILA OLD FASHIONED

Tequila, Mezcal, Agave, Bitters 9

BEEKEEPER

Casamigos Mezcal, Honey, Lime, Ginger Beer 10

HAVE YOUR CAKE

Vanilla Vodka, Passionfruit, Pineapple, Lemon, Prosecco 11

PINKIES UP

Gin, Dry Vermouth, Raspberry & Hibiscus Tea Syrup, Lemon 11

VINO

VINTAGE OAKS

Chardonnay, CA 7/28

KENDALL JACKSON

Chardonnay, CA 10/38

TERRA D'ORO

Pinot Grigio, Santa Barbara, CA 8/30

KIM CRAWFORD

Sauvignon Blanc, New Zealand 11/42

VINTAGE OAKS

Moscato, CA 7/28

LINE 39

Pinot Noir, CA 8/30

DISENO

Malbec, Argentina 8/30

VINTAGE OAKS

Cabernet, CA 7/28

FREAKSHOW

Cabernet, Sonoma, CA 12/46



HOUSE MARGARITA

House squeezed lime & lemon juice, house made simple syrup, tequila, triple sec, shaken and served on the rocks 8

TEQUILA & MEZCAL

123Organic Uno Blanco 8

123Organic Dos Repo 9

123Organic Tres Anjo Blanco 10

Cabo Wabo 6

Corazon Anjo 11

Exotico Silver 5

Exotico Reposado 5

El Jimador Reposado 6

Patron Reposado 8

Espolon Silver 6

Espolon Reposado 6

Patron Anejo 9

Milagro Anejo 7

Herradura Silver 7

Herradura Reposado 7

Patron Silver 7

Dos Armadillos Anjo 11

Clase Azul Plata 11

Casamigos Blanco 7

ClasAzul Reposado 13

Jose Cuervo Reserva 16

Milagro Barrel Reserve 17

Don Julio 1942 18

Avion Extra Anejo 19

Herradura Extra Anejo 29

Rey Sol 37

Dos Armadillos Ex Anejo 67

Sauza 901 Silver 6

Casa Amigos Mezcal 9

Del Maguey Vida Mezcal 7

Xicaru Silver Mezcal 6

Banhez Mezcal 5

TEQUILA FLIGHTS

HEY LOOK MA, I'M FAMOUS

Cabo Wabo Blanco, Sauza 901 Blanco, Casamigos Mezcal 18

GETTIN' LUCKY

Herradura Blanco, Reposado, Extra Anejo 29

EXTRA AF

Jose Cuervo Reserva de Familia, Avion 44, Suerte 38