

¡Tacos y Más!



Tacos

Housemade Blue Corn Tortillas

SWITCH TO
VEGAN CHEESE
ON ANY TACO FOR
\$1.50!

BARBACOA

Slow Braised Beef Cheek, Salsa Habanero,
Pickled Onion & Cilantro

\$6

CARNITAS*

Braised Pork, Salsa Matcha, Cilantro, Onion
& Salsa Verde *Contains Peanuts & Sesame

\$4.75

PESCADO A LA PLANCHA

Seared Gulf Fish with Yucatan Marinade,
Hulchol Black Slaw & Pickled Pineapple

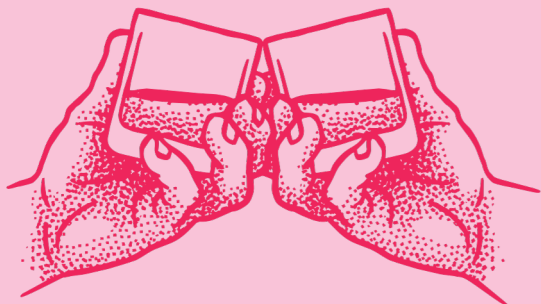
\$8.50

CAMOTE

Roasted Sweet Potato, Chimichurri,
Smoked Black Bean & Chipotle Slaw

\$4.25

De Nada



Mexico City Quesadilla

Fried the Way You Get It in Mexico City

SMOKED BLACK BEAN & CHEESE

\$4.50

FRIED CARNITAS & CHEESE

\$5.50

Crispy Tacos

BEEF

Tomato, Shredded Lettuce, Queso Monterrey &
Crema

\$5.50

MUSHROOM PICADILLO

Smoked Black Beans, Tomato, Shredded Lettuce,
Queso Monterrey & Crema (Or make it vegan!)

\$5.50

POLLO

Confit Chicken, Poblano Rajas, Queso,
Cilantro & Onion

\$4.50

CALABACITAS

Stew of Squash, Roasted Corn, Onions & Tomatoes
with Smoked Black Beans, Avocado & Chipotle Slaw

\$4.50

VERDURAS

Mushroom Picadillo, Grilled Zucchini, Refritos
Negros & Queso Cotija *Contains Dairy

\$4.25

CAMARONES PIBIL*

Molcajete Salsa, Achiote Shrimp, Rajas, Chipotle Slaw,
Cilantro & Onion *Contains Clarified Butter

\$5.75

Chips

GUACAMOLE & SALSA ROJA

\$9

QUESO BLANCO & SALSA VERDE

\$6.50

SALSAS

\$2.50

ADD BEEF

\$2

ADD MUSHROOM PICADILLO

\$2.50

DE NADA TRIO

\$18

Salsas, Guacamole & Queso

SHRIMP CAMPECHANA \$12

Poached Shrimp, Pico De Gallo, Chipotle
Sauce, Avocado, Cucumber & Cilantro,
Served with Fresh Tortilla Chips

... y Más!

REFRITOS NEGROS \$2.50

ARROZ \$2.50

FRESAS CON CREMA \$5

Strawberries, Condensed Milk,
Evaporated Milk & Whipped
Cream

POSTRES

FLAN \$6

PALETA \$2.50

FRUIT CUP \$5



Para Los Niños

CHICKEN & CHEESE QUESADILLA \$2.99

BEAN & CHEESE TACO \$2.99

CARNITAS TACO \$2.99

BEAN & AVOCADO TACO \$2.99



De Nada

Bebidas

Margs!

HOUSE ROCKS ON DRAFT \$10.50 / \$13.25

Our Classic Rocks Marg made with Lunazul Tequila

PRICKLY PEAR ROCKS \$11.50 / \$14.25

MARG ON DRAFT

Our Prickly Pear Rocks Marg made with Lunazul Tequila

THE CLASSIC FROZEN \$11.50 / \$14.25

Our Classic Frozen Marg made with Lunazul Tequila

SEASONAL FROZEN MARG \$12.50 / \$15.25

Rotating Seasonal Margs made with Fresh Fruit

*Limit of 2 large margs per guest

THE PRODUCER \$14

MEZCAL PIÑA COLADA

A blend of Producer Mezcal, lime juice, pineapple juice and coconut cream topped with Uruapan Añejo Rum

PAPAYA \$14

MEZCAL MARG

Producer Mezcal and Papaya Purée

“EL CHINGON” \$16

The Cadillac of Margs made with LALO Tequilla & Mathilde XO

“EL MILLONARIO” \$20.50

Millionarie's Marg

Cocteles

GINGER PALOMA ON DRAFT \$11

Tromba Tequila, Fresh Ginger, Lime & Grapefruit

SPICY PINEAPPLE \$12

Producer Mezcal, Ancho Reyes Verde, Fresh Pineapple, Lime & House Spicy Business

LA ULTIMA COUNTDOWN \$11

50/50 House Draft Marg & Fairweather Cider with a Spicy Chamoy Straw

CARAJILLO \$12

Cafecito Chocolate Liqueur, Licor 43, Mathilde XO Liqueur & Cold Brew Coffee

Caguamas

Spanish for “Big Bottle” With Extra Glasses for Sharing

CORONA FAMILIAR \$12

PACÍFICO \$12

VICTORIA \$12

Cervezas

MAKE IT A MICHELADA \$2

MODELO ESPECIAL - DRAFT \$4

MEANWHILE ROTATING - DRAFT \$6

12 OZ MILLER LITE - CAN 12 \$4

OZ PACIFICO - CAN \$4

12 OZ TECATE - CAN \$4

12 OZ ESTRELLA JALISCO - BOTTLE \$4

12 OZ BOHEMIA - BOTTLE \$5

12 OZ ZILKER PARKS & REC - CAN \$8

SAZON TAPACHE \$8

Wines

GULP/HABLO \$11 / \$40

Verdejo White

GULP/HABLO \$11 / \$40

Garnacha Red

GULP/HABLO \$12.50 / \$44

Orange

CHÂTEAU COUSSIN \$11 / \$40

Le Rose

¡Salud!

Frescas y Otras

STRONG GINGER BEV \$7

Fresh Ginger, Lime, Agave Nectar & Sparkling Water

AGUA FRESCA \$5

Jamaica (Hibiscus)

Sandia (Watermelon) \$5

Guayaba (Guava) \$5

JARRITOS \$4

Grapefruit & Tropical Punch

ICED TEA \$3

SIDRAL MUNDET \$4

APPLE SODA

MEXICAN COKE \$4

DIET COKE \$3

DRIP COFFEE \$3

TOPO CHICO \$4.50



HAPPY HOUR

Monday-Friday 3:30pm-6:30pm

Food

CHIPS & SALSA CHIPS \$1.50

QUESO CHIPS & \$5.50

GUAC FRIED BLACK \$8

BEAN & CHEESE

QUESADILLA FRIED \$3.50

CARNITAS & CHEESE

QUESADILLA CRISPY \$4.50

BEEF TACOS CRISPY \$4.50

MUSHROOM

PICADILLO TACOS \$4.50

Drinks

HOUSE ROCKS \$9.50
ON DRAFT

PRICKLY PEAR \$10.50
ROCKS MARG

CLASSIC FROZEN \$10.50
MARGARITA

SEASONAL FROZEN \$11.50
MARGARITA

LA ULTIMA COUNTDOWN \$9

GINGER PALOMA \$10
ON DRAFT

MODELO ESPECIAL \$3
DRAFT

FAIRWEATHER \$5
COMMON CIDER

NEGRA MODELO \$4

LATE NIGHT

Everyday 10pm-12am

CHIPS & QUESO \$6.50

CHIPS & GUAC \$9

CHIPS & SALSA \$2.50

FRIED BEAN & \$4.50
CHEESE QUESADILLA

FRIED CARNITAS & \$5.50
CHEESE QUESADILLA

CRISPY BEEF TACOS \$5.50

CRISPY MUSHROOM \$5.50
PICADILLO TACOS

BIRRIA TACOS (3) \$12

FRUIT CUP \$5



De Nada
IT'S
NOTHIN

Marg Fiesta Packs

1/2 Gallon of Rocks Margarita
& 4 De Nada Pink Cups \$55

1/2 Gallon of Frozen Margarita
& 4 De Nada Pink Cups \$59

1/2 Gallon of Prickly Pear Rocks
Margarita & 4 De Nada Pink Cups \$59

1/2 Gallon of Frozen Mango
Margarita & 4 De Nada Pink Cups \$63

1/2 Gallon of Frozen Guava
Margarita & 4 De Nada Pink Cups \$63

1/2 Gallon of Frozen Austin Vibes
Margarita & 4 De Nada Pink Cups \$63

1/2 Gallon of Frozen Mezcal
& 4 De Nada Pink Cups \$66



TEQUILA Y MEZCAL

Tequila

FRESH COLD PRESSED SANGRITA	\$2/OZ
AMATITENA BLANCO	\$9 \$18 \$19
AMATITENA REPOSADO	\$9.50 \$19 \$20
ARETTE ARTESANAL AÑEJO	\$12 \$24 \$25
ARETTE ARTESANAL BLANCO	\$8 \$16 \$17
ARETTE ARTESANAL REPOSADO	\$9 \$18 \$19
ATANASIO BLANCO	\$8.50 \$17 \$18
ATANASIO REPOSADO	\$9 \$18 \$19
CASCAHUÍN AÑEJO	\$10 \$20 \$21
CASCAHUÍN BLANCO	\$5 \$10 \$11
CASCAHUÍN REPOSADO	\$8 \$16 \$17
CIMARRÓN BLANCO	\$5 \$10 \$11
CIMARRÓN REPOSADO	\$6 \$12 \$13
DON FULANO AÑEJO	\$19 \$38 \$39
DON FULANO BLANCO	\$8 \$16 \$17
DON FULANO EXTRA AÑEJO	\$38 \$76 \$77
DON FULANO REPOSADO	\$9.50 \$19 \$20
EL TESORO AÑEJO	\$9 \$18 \$19
EL TESORO BLANCO	\$7 \$14 \$15
EL TESORO EXTRA AÑEJO	\$25 \$50 \$51
EL TESORO REPOSADO	\$8 \$16 \$17
EL TEQUILENO PLATINUM	\$9 \$18 \$19
EL TEQUILENO REPOSADO	\$9.50 \$19 \$20
FORTALEZA AÑEJO	\$15 \$30 \$31
FORTALEZA BLANCO	\$8 \$16 \$17
FORTALEZA REPOSADO	\$9 \$18 \$19
G4 AÑEJO	\$14 \$28 \$29
G4 BLANCO	\$8 \$16 \$17
G4 REPOSADO	\$9 \$18 \$19
LA CAZA BLANCO	\$8 \$16 \$17
LA CAZA REPO	\$9 \$18 \$19
LA GRITONA REPOSADO	\$7 \$14 \$15
LA GRITONA MINI	\$12/1.69 OZ
LALO BLANCO	\$7 \$14 \$15

MIJENTA BLANCO	\$8 \$16 \$17
MIJENTA REPOSADO	\$11 \$22 \$23
SIEMBRA VALLES BLANCO	\$7 \$14 \$15
SIETE LEGUAS BLANCO	\$8 \$16 \$17
SIETE LEGUAS REPOSADO	\$9 \$18 \$19
TAPATÍO AÑEJO	\$7 \$14 \$15
TAPATÍO BLANCO	\$5 \$10 \$11
TAPATÍO REPOSADO	\$6 \$12 \$13
TEQUILA 1 BLANCO	\$7 \$14 \$15
TEQUILA 2 REPOSADO	\$8 \$16 \$17
TEQUILA 3 AÑEJO	\$9 \$18 \$19
TEQUILA OCHO AÑEJO	\$10 \$20 \$21
TEQUILA OCHO EXTRA AÑEJO	\$35 \$70 \$72
TEQUILA OCHO PLATA	\$7 \$14 \$15
TEQUILA OCHO REPOSADO	\$8 \$16 \$17
TERRALTA AÑEJO	\$9 \$18 \$19
TROMBA BLANCO	\$8 \$16 \$17
TROMBA REPOSADO	\$7 \$14 \$15

¡Salud!

Mezcal Y Sotol

ALIPUS SAN LUIS	\$8 \$16 \$17
CARDENXE SOTOL DESIERTO	\$10 \$20 \$21
CARDENXE SOTOL SIERRA	\$15 \$30 \$31
DEL MAGUEY CHICHICAPA	\$11 \$22 \$23
DEL MAGUEY MINERO	\$17 \$34 \$35
DEL MAGUEY TEPEXTATE	\$21 \$42 \$43
DEL MAGUEY VIDA	\$7 \$14 \$15
KOCH EL TEPEZTATE	\$10.50 \$21 \$22
KOCH EL TOBASICHE	\$10.50 \$21 \$22
MADRE MEZCAL	\$8 \$16 \$17
PRODUCER ESPADIN	\$6 \$12 \$13
PRODUCER MEZCAL	\$6 \$12 \$13
PRODUCER TEPEZTATE	\$18 \$36 \$37
REY CAMPERO ESPADÍN	\$7 \$14 \$15
VAGO ELOTE	\$8.50 \$17 \$18

DESAYUNO Y ALMUERZO

Breakfast Tacos

Everyday 11am-2pm

BARBACOA & EGGS CON POTATOES	\$5
Barbacoa, Scrambled Eggs, Potato Hash, Poblano & Onion	
REVOLCADOS CON POTATOES	\$5
Carnitas, Potato Hash, Poblano & Onion	
POTATO, EGG, BEAN & AVOCADO	\$5
Egg, Potato Hash, Poblanos, Onions, Refried Black Beans & Avocado	
POTATO, EGG & JACK CHEESE	\$4.50
BACON, EGG & JACK CHEESE	\$4.50
MIGAS	\$4.50
Crispy Tortilla Strips, Egg, Pico de Gallo, Jack Cheese & Avocado	

Lunch

Monday-Friday 11am-2:30pm

NUMERO UNO	\$10
Verduras Taco & Camote Taco with Rice & Beans	
NUMERO DOS	\$11
Barbacoa Taco & Carnitas Taco with Rice & Beans	
KALE SALAD	\$11
Kale, Camote, Avocado, Pepitas, Roasted Corn, Radish, Tomatoes, Tortilla Strips, Garlic Oil & Chipotle Sunflower Dressing	
BIRRIA TACOS (3)	\$12
Smoked Birria, Monterey Jack Cheese, Onions, Cilantro & Beef Consommé	

Bartender's Lunch

A shot of Tapatio Blanco and a Modelo Especial	\$10
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Agua Frescas

JAMAICA (HIBISCUS)	\$5
SANDIA (WATERMELON)	\$5
GUAYABA (GUAVA)	\$5

City of Austin Department of Health Services requires we inform you that consuming raw or undercooked seafood, meat or eggs may increase your risk of food-borne illness. All items on this menu are cooked to order.