

CÓCTELES

PALOMA DE HIBISCO. Centurion Blanco Tequila, house made hibiscus syrup, fresh-squeezed lime juice, Fever Tree grapefruit soda, with a rose petal rim | \$14

PALOMA CHULA. Del Maguey Puebla Mezcal, Ancho Reyes Chile Liqueur, fresh-squeezed grapefruit and lime juices, agave, and a black lava salted rim | \$14

ABASOLO ANTIGUO. Abasolo Ancestral Corn Whisky, Nixta Licor de Elote, orange bitters, and orange zest | \$14

MULA LOCA. Banhez Mezcal, house made honey simple syrup, fresh-squeezed lime juice, Fever Tree ginger beer | \$14

COLADA DE ELOTE. Rumhaven Coconut Rum, Abasolo Ancestral Corn Whisky, Nixta Liquor de Elote, coconut cream, pineapple juice, and fresh lime, served in a souvenir tiki mug | \$15

CLASICOS

MARGARITA. Fresh made with tequila or mezcal | House \$9 // Top Shelf \$13

PALOMA. Fresh made with tequila or mezcal, grapefruit soda, and real lime juice | \$9

KOLUCAN RANCH WATER. Tequila, sparkling mineral water, and lime | \$9

SEASONAL RED SANGRIA. | \$7

SEASONAL WHITE SANGRIA. | \$7

HORA FELIZ MONDAY - FRIDAY

3P - 6P
\$5

Seasonal Red or White Sangria
House Margarita
House Wine | Pinot Grigio or Merlot
Mixed Drinks - Well
Draft Beer

(2) Street Tacos a la Carta:
Tinga, Pastor, Carnitas, Vegetarian
A la Carte Taco de Costilla
Crispy Short Rib Taquitos
Elote Asado
Cocktail de Chapala | +\$2

HAVE YOU CHECKED OUT OUR WINE LIST?

WE ARE PROUD TO FEATURE AN
ARRAY OF MEXICAN WINES.

Our wine list boasts a unique variety of wines from Mexico and around the globe offering an exciting tasting experience for any palate.

CERVEZAS

BOTTLES | \$6 // DRAFT | \$7

View our full beverage menu for our rotating selections.

BEBIDAS

JARRITOS. Mandarin, Pineapple, Green Apple | \$4

TOPO CHICO. | \$4

SARATOGA STILL WATER. (1L) | \$6

MEXICAN COKE. | \$4

MEXICAN SPRITE. | \$4

DIET COKE. | \$3

ICED TEA. | \$3

HOT TEA. | \$3

BREWED COFFEE. | \$3

ESPRESSO. | \$4

CAPPUCCINO. | \$5

DOUBLE ESPRESSO. | \$5

AMERICANO. | \$4

LATTE. | \$5

SOBREMESA

MAIZ CARAJILLO. Nixta Licor de Elote, espresso, cinnamon, and cream | \$12

LA ADELITA. Hot chocolate, Tia Maria, Centurion tequila, cinnamon, and house made whipped cream | \$12

CAFE DE OLLA. Mexican coffee flavored with a house made syrup of cinnamon, cloves, and star anise, sweetened with piloncillo | \$6 // 21+ version +\$6



KOLUCAN

DINNER

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APERITIVOS

CHIPS & SALSA. House made tortilla chips served with fire-roasted salsa asada | \$5

HOUSE GUACAMOLE. Smashed avocados, fresh jalapeños, onions, cilantro and fresh lime, served with our house made tortilla chips | \$12

TRES CAMINOS. House guacamole, salsa asada, and roasted corn dip with house made tortilla chips | \$16

GUACAMOLE CON CHICHARRON. Crispy pork belly over a house made guacamole with confit tomatoes, fresh papalo, serrano toreado, and warm tortillas | \$16

QUESO FUNDIDO. Oaxaca and chihuahua cheese on a skillet with chorizo and pico de gallo, served with blue corn tortillas | \$14

ROASTED CORN AND POBLANO QUESO. With house made tortilla chips | \$12

PULPO ASADO. Chargrilled octopus, onion escabeche, avocado puree, and grilled lemon, served with roasted garlic-epazote potatoes (*enough to share*) | \$23

ELOTE ASADO. Grilled street corn on the cob with spicy mayo, cotija cheese, and chorizo crumble | \$7 (*vegan option available*)

AGUACHILE DE CAMARÓN. Gulf of Mexico shrimp, cucumbers, chile serrano, cilantro and red onions with fresh lime and avocado | \$15

TOSTADA VERACRUZANA. Crispy tortilla with diced yellowfin tuna, cebolla curtida, serrano chiles, salsa inglesa, and habanero aioli | \$14

TULUM CRAB CAKE. Lump fresh crabmeat with chile morita and lime, served with grilled corn salsa, queso fresco, chipotle aioli, avocado, and crispy kale con tajin | \$15

ENSALADAS

ENSALADA DE LA CASA. Local mixed greens, roasted sweet corn, jicama, radish, avocado, and queso fresco with cilantro-lime vinaigrette | \$10

ADD: mesquite chicken +\$4 // spicy shrimp +\$5 // steak +\$6

ENSALADA CESAR. Tequila marinated kale, cilantro, queso añejo, house made croutons, cebolla curtida, and dressing | \$10

ADD: mesquite chicken +\$4 // spicy shrimp +\$5 // steak +\$6

ENSALADA DE BERROS. Local watercress, toasted walnuts, palmitos, grape heirloom tomatoes, chicharron prensado, and Jamaica vinaigrette | \$10

KOLUCAN SALAD. Fennel, watercress, jicama, grapefruit, radishes, and chili-lime vinaigrette | \$11

SOPA DE TORTILLA. Pulled chicken, roasted corn, chipotle peppers, poblanos, onions in a tomato broth, garnished with tortilla strips and avocado
Cup \$6 // Bowl \$10

PLATOS PRINCIPALES

BURRITO BOWLS. Mexican rice, black beans, pico de gallo, shaved street corn, Asadero cheese, and avocado | \$10

*ADD: duck barbacoa +\$6 // spicy shrimp +\$5 // carnitas +\$5
mesquite chicken +\$4 // al pastor +\$5 // crispy short rib +\$5*

ENCHILADAS DIVORCIADAS. House made corn tortillas filled with pulled chicken with red and green sauces, queso fresco, and crema, served with charro beans and Mexican rice | \$23

ENCHILADAS VEGANAS (V). Three corn tortillas filled with potatoes, mushrooms, onions, confit tomatoes, and roasted carrots in vegetable mole and cashew sour cream with vegan cheese and guacamole garnish | \$21

TORTAS PLANCHADAS. Pressed Telera bread filled with your choice of protein, lettuce, tomatoes, onions, cilantro, Oaxaca cheese, served with fries, sliced jalapeños, and salsa verde | \$16

TOSTADAS DE TINGA. Three crispy corn tortillas with refried beans, chicken tinga, lettuce, radishes, crema, queso fresco, and avocado | \$14

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PLATOS FUERTES

CARNE ASADA. 10 oz. grilled Pachanga-marinated skirt steak with salsa de guajillo, Mexican rice, charro beans, chile toreado, and warm corn tortillas | \$32

CAMARONES AL AJILLO. Sauteed jumbo shrimp with garlic, chile de arbol, vino blanco, and cilantro butter, paired with jicama slaw and Mexican rice | \$26

POLLO ADOBADO. Half-bird marinated in Doña Reyna's Adobo recipe and roasted on the grill, served with roasted garlic-epazote potatoes, grilled garden vegetables, and pepitas | \$24

SALMON TAMPIQUEÑO. Pan-seared Mezcal-marinated salmon filet over veal chorizo hash, vegetable mole, and habanero aioli | \$32

CHILES RELLENOS (V). Two poblano peppers stuffed with potatoes, mushrooms, onions, confit tomatoes, and roasted carrots in vegetable mole with cashew sour cream | \$24

PARRILLADA DE SONORA. Northern-style mixed grill with carne asada steak, mesquite chicken breast, chorizo links, spicy shrimp, Asadero cheese, cactus paddles, grilled onions, and chile toreado, served with rice, beans, and warm tortillas (*enough to share*) | \$55

CALLO DE HACHA DE COLIMA. Pan-seared sea scallops with street corn huitlachoche risotto, serrano peppers, cotija cheese, and chili powder | \$28

COCHINITA PIBIL. Yucatan-style roasted pork shoulder in banana leaves with sour orange, annatto seeds, and cinnamon, served with Mexican rice, charro beans, and warm tortillas | \$24

COSTILLAS POBLANAS. Mother Reyna's mole-braised short ribs with roasted garlic-epazote potatoes, and jicama slaw | \$32

ENCHILADAS DIVORCIADAS. House made corn tortillas filled with pulled chicken, served with red and green sauces, queso fresco and crema, charro beans, and Mexican rice | \$23

HUACHINANGO A LA VERACRUZ. Fried whole wild-caught snapper with onions, peppers, jalapeños, capers, and vino blanco sauce, served with roasted garlic-epazote potatoes, and cilantro chimichurri | \$28

FAJITAS TEJANAS. Mixed bell peppers, onions, tomatoes on a hot skillet served with Mexican rice, charro beans, guacamole, pico de gallo crema, and fresh warm tortillas
WITH: steak | \$26 // shrimp | \$25 // mesquite chicken | \$24 // vegan | \$22
any two combination | \$28

KOLUCAN HAMBURGUESA. Chargrilled short rib-brisket blend 8oz patty, topped with queso fundido, roasted poblano pepper, habanero-chipotle sauce, and añejo fries | \$18



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

GUARNICIONES

HUITLACHOCHÉ RISOTTO. Mexican truffle risotto | \$6

NOPALITO SALAD. Cactus, radishes, red onions, fresh-squeezed lime juice, and queso fresco | \$4

SMALL GUACAMOLE. | \$4

CHARRO BEANS. | \$4

MEXICAN RICE. | \$4

PAPAS FRITAS. \$4

GARDEN VEGGIES. | \$4

TORTILLAS. | \$2