

ALMA

APPETIZER & DRINK MENU

Celebrate ALMA style! Email us at almamexicanaws@gmail.com to start planning your next event, on or offsite. From tailored menus and signature drinks to corporate luncheons, margarita classes, happy hours, and tailgate packages, we'll make your celebration unforgettable!

EMPEZAR

THREE AMIGOS / \$12 (V)

queso blanco, salsa, guac & crispy corn chips

SALSA SAMPLER / \$10

house salsa, salsa verde, salsa mexicana & crispy corn chips

EL MARINERO CEVICHE* / \$18

yellowfin tuna tartar in a garlic-lime marinade, with fresh avocado, radish & cilantro; served with crispy, seasoned tostadas

PATATAS BRAVAS / \$9 (V)

smoked paprika-dusted fried potatoes topped with cilantro, salsa rosa & cilantro ranch

BIRRIA EMPANADAS / \$14

beef barbacoa, monterey jack cheese & salsa mexicana in a crispy flour empanada; served with consommé & cilantro ranch

QUESO FUNDIDO / \$14

chorizo baked with house-made queso blanco, monterey jack & oaxaca cheese; topped with pico de gallo & queso fresco; served with crispy corn chips

ALMA NACHOS

crispy tortilla chips loaded with queso blanco, lettuce, sour cream, guac, pico de gallo, jalapeños & your choice of protein:

chipotle cauliflower, fried tofu, chorizo, guajillo or fried chicken / \$14 for 1 / \$20 for 2
marinated flank steak or sauteed shrimp / \$16 for 1 / \$22 for 2

Sauces: chipotle agave (V), firecracker (V), salsa mexicana, texas pete hot honey (V), salsa verde (V)

ALMA CHICKEN WINGS / 6 FOR \$12 / 12 FOR \$20

jumbo chicken wings tossed in your choice of sauce; topped with sliced serranos & cilantro, served with lime & cilantro ranch

CRISPY CAULIFLOWER / \$12

crispy chipotle cauliflower tossed in your choice of sauce; served with chipotle crema

CERVEZAS & VINO

tecate \$5 | michelob ultra \$5 | modelo especial \$6 | modelo negra \$6 | corona \$6 | seasonal cider \$6 | dos xx amber \$7 | wiseman mountain calling ipa \$8 | high noon \$10

anjos vinho verde \$8 | \$28

anjos vinho verde rosé \$8 | \$28

wycliff brut champagne \$8 | \$28

hacienda lopez de haro crianza tempranillo \$8 | \$28



COCKTAILS

RANCH WATER / \$12

el jimador blanco, lime & topo chico mineral water

DESERT BIRD / \$17

el jimador añejo, campari, pineapple, lime, mint & simple

CHERRY LIMEADE / \$15

tito's, gran gala, lime, simple, grenadine, sparkling water

PLAYA BREEZE / \$10

malibu, orange, pineapple

GIN BLOSSOM / \$12

sutler's, crème de violette liqueur, lemon, sprite

SPARKLING PALOMA / \$12

el jimador blanco, grapefruit, lime, simple, sparkling wine

ALMA SPRITZ / \$13

st. germaine, mint, lime, sparkling wine & sparkling water

add fresh blackberries \$1

KEY LIME MOJITO / \$12

don q cristal rum, lime, fresh mint, simple & water

add coconut cream, blackberries, pineapple or jalapeño \$2

HORCHATA ESPRESSO MARTINI / \$16

smirnoff vanilla, borghetti espresso liqueur & house-made horchata

ANEJO ESPRESSO MARTINI / \$18

el jimador añejo, borghetti espresso liqueur & house-made horchata

WHITE WINE SANGRIA / \$15

white wine, giffard creme de peche, captain applejack brandy, fresh fruit & sparkling water

ALMA OAXACAN OLD FASHIONED / \$18

el jimador reposado, siete misterios mezcal, agave, muddled lemon, scrappy's fire tincture

MICHELADA / \$10

our house michelada blend and corona; served with a chamoy & tajin rim

add a shot of el jimador blanco for \$7

MARGARITAS / \$15

OUR HOUSE MARGARITAS ARE MADE WITH EL JIMADOR BLANCO & SERVED IN 16 OZ GLASSES

CLASSIC ALMA

BLACKBERRY

PINEAPPLE HABANERO

STRAWBERRY HABANERO

JALAPEÑO

LAVENDER

PRICKLY PEAR

BLOOD ORANGE

PALOMA

FROZEN COCKTAIL OF THE DAY / \$11

ADD A float of gran gala for \$2

UPGRADE to espolon reposado, el mayor (blanco or reposado) or siete

misterios mezcal for \$5

UPGRADE to casamigos (blanco or reposado) or patron silver for \$8



NON - ALCOHOLIC

COCONUT NO-JITO / \$6

key lime, mint, simple & coconut water

SPICY GRAPEFRUIT GINGER FIZZ / \$6

muddled jalapeño, grapefruit, lime, simple & ginger beer

FRESH LEMONADE / \$5

lemon, simple, sparkling water

add lavender, elderberry or strawberry for \$1

FRESH BLACKBERRY SPRITZ / \$6

muddled blackberries, lime, simple, sparkling water

ASK ABOUT OUR ROTATING SELECTION OF AGUA FRESCAS!

BOTTLES & CANS / \$4

topo chico mineral water, fentiman's ginger beer, coconut water, orange juice, pineapple juice, grapefruit juice, cranberry juice

FOUNTAIN DRINKS / \$3

coke, diet coke, sprite, ginger ale, mr. pibb, minute maid lemonade, sweet & unsweet tea, arnold palmer, shirley temple

FLIGHTS & CARAFES

MARGARITA FLIGHTS / \$18

(\$15 ON FRIDAYS)

can't decide on a flavor? Choose 3 to sample!

TEQUILA FLIGHT

ask for our extensive flight menu

SMALL CARAFE / \$20 (2 PEOPLE)

LARGE CARAFE / \$30 (3 PEOPLE)

choose any flavor to share

SPECIALTY MARGARITAS

LA FLOR / \$17

espolon reposado, hibiscus tea, lime & agave, served with a sugar rim

FUEGO DULCE / \$18

Habanero-infused el jimador blanco, lime, agave & mango puree served with a chamoy & tajin rim

MEXICAN CANDY / \$16

habanero-infused el jimador blanco, smirnoff tamarind, lime, simple & grenadine, served with a tajin rim & a tamarind straw

EL HUMADO / \$17

el jimador reposado, siete misterios mezcal, muddled smoked jalapeños, lime & agave, served with a tajin rim

PUPTAILS

FROZEN TREATS FOR YOUR BEST FRIEND!

\$2 EACH OR 3 FOR \$5

plain greek yogurt with blueberries

plain greek yogurt with sweet potato

sodium-free chicken broth with apple

THC - INFUSED

LEMON DROP THCINI

2MG \$11 | 5MG \$13 | 10MG \$16

nowadays, lemon juice, simple, sparkling wine

THE GRASS IS GREENER

2MG \$11 | 5MG \$13 | 10MG \$16

nowadays, muddled jalapeño, lime, simple

ASK ABOUT OUR ROTATING THC SELTZERS