CASA CLASICOS
HOUSE CLASSICS

SALSA FLIGHT G / V $8
Three of Mexico's favourites made with some of Cojones flare
Pico de gallo, Salsa Verde, Salsa Roja with ancho corn chips.

COOL RANCH STREET CORN G / V $8
Freshly shucked steamed corn, topped with ranch,
Doritos, salsa verde, cheese & tajin.

GUACAMOLE & CHIPS G / V $12
Avocado, cilantro, onion, tomato & jalapeño with
queso fresco and ancho corn chips.

MOOSE TAQUITOS (4) G $12
Red chile braised moose, 5 bro's queso fresco, cilantro and onion,
pork fat roasted peanuts, guacamole, crema & radish.

PORK BELLY CHICHARRONES G $14
Crispy pork belly, guacamole, Valentina hot sauce, cilantro & shaved red onion.

TUNA TOSTADA G $14
Albacore tuna, guacamole, tomatillo salsa, pickled cactus,
toasted sesame seeds, cashew vinaigrette.

LA BOMBA WINGS G $14
Valentina & molasses sauce, crema, toasted sesame and charred jalapeño.

TEQUILA LIME HABANERO RIBS $14
Slow Cooked back ribs finished with out sweet heat tequila lime habanero
sauce finished with cream and sweet pepper drops and green onion.

SOPAS & ENSALADAS
SOUPS & SALADS

CHICKEN & TORTILLA SOUP G / V $10
5 bro's queso fresco, pickled onion, jalapeño, avocado,
epazote, fried pasilla chile & crema.

POZOLE G $12
The classic Mexican stew with stewed pork & hominy soup with
radish, cilantro & onion, avocado, cabbage, lime, chile & oregano.

THE TACO SALAD G $14
Locally grown greens, spicy beef picadillo, jack cheese,
pico de gallo, black beans, pickled onion, radish, crispy tortilla
and jalapeño yogurt green goddess dressing.

SPICY CHICKEN BURRITO BOWL G $18
Grilled chicken, rice, beans, pineapple salsa,
pickled cabbage, fresh avocado, crema, green onion.

SAVORY MOOSE BURRITO BOWL G $21
Braised barbacoa moose, rice, beans, guacamole,
roasted peanuts, radishes, cilantro and onions, crispy tortillas.

G = Gluten Free V = Vegetarian A = Available Glutin Free option
Dietary substitutions available, ask your server.

ESPECIALIDADES
HOUSE SPECIALS

PAPAS TIJUANA SKILLET G $14
Ancho fried hash browns, melted 5 bro's queso fresco,
carne asada, salsa verde, crema & pickled red onion.

NACHO GRANDE G / V $17
Ancho corn chips, melted jack cheese, spring onion, fire roasted
pablano chile, pickled red onion, pico de gallo & crema.
+ Chicken $5 + Guacamole $5 + Spicy Beef Picadillo $5

FLAUTAS SINALOA G 2 Flautas $17 3 Flautas $21
Crispy corn tortilla, spicy beef picadillo, salsa roja, crema, queso fresco,
almond and tequila soaked raisins. Served with rice & beans.

ENCHILADAS VERDE G 2 Enchiladas $18 3 Enchiladas $23
Chicken tinga & chorizo filling, topped with melted cheese, salsa verde,
shaved onions, crema and cilantro. Served with rice & beans.

BURRITOS Chicken $20 Short Rib $24 Pork $20 Shrimp $24
Spicy main ingredient with poblano rice, beans, melted jack cheese
and avocado, topped with salsa verde, picked onions and crema.

CHICKEN FAJITAS $19
Bell peppers, onion, garlic and Serrano peppers served on a
steaming fajita iron plate. Queso fresco, pico de gallo & crema.
Served with flour tortillas. + guacamole $5

ADICIONALES
SIDE DISHES

POBLANO RICE G / V $4

FRIJOLES NEGROS G / V $4

GUACAMOLE G / V $6

SALSA FLIGHT (3) G / V $7

ARROZ & FRIJOLES G / V $7

Cojones Ghost Pepper Hot Sauce
$2.50 unlimited refills

KIDS MEAL $10
Quesadilla or Taco, Churros
and a beverage.

BARRA DE TACOS
TACO BAR

AL PASTOR ASADO G $6
Grilled adobo pork, 5 brothers queso, charred pineapple
habanero salsa, salsa verde, cilantro and onion.

IN COD WE TRUST A $7
Baja Corona batter, pico de gallo, crema, pickled onion,
cabbage & habanero mango tango.
Served on a flour tortilla.

PORK BELLY CARNITAS G $7
Slow roasted pork confit, cilantro and onion,
tomatillo salsa and queso fresco.

TINGA DE POLLO A $7
Chipotle & tomato stewed chicken, salsa verde,
crema, cabbage, avocado, cilantro and onion.
Served on a flour tortilla.

SHRIMP QUESADILLA A $8
Melted jack cheese, buttery chile-lime shrimp
scampi & salsa verde. Served on a flour tortilla.

TACO DORADO DE BIRRIA G $7
Juicy beef short rib birria, melted jack cheese,
cilantro and onion, arbol chile salsa & birria consomme.

DUCK CARNITAS G $8
Confit duck, guacamole, salsa macha, queso
fresco, spiced pepitas, onion and cilantro.
Contains peanuts.

RAJAS CON CREMA G / V $6
Roasted squash, melted jack cheese,
fire roasted poblano peppers, seared corn,
mushrooms and crema.

POSTRES
DESSERT

CHURROS V $7
Mexico's most famous dessert, delicious cinnamon
sugar pastry twists, with our house made dulce de
leche caramel dipping sauce.

VEGAN CHOCOLATE DECADANCE TOWER G $8
This decadent chocolate cake is comprised of plant
based ingredients mixed with a healthy quantity of
cocoa and finished with a heavenly chocolate glaze
and amazing avocado ice cream.

WILD BLUEBERRY CRUMBLE
WITH WHIPPED CREAM G $8
Blueberry Crumble with house made ice cream
in a candied pineapple taco!

COOKIES & CREAM CAKE G $8
This cookie-lover's dream starts with two chewy
chocolate brownie layers with cream cheese and
broken soft center Oreo chocolate cookies.

Vino Tinto

	5OZ	8OZ	BOT
JACOBS CREEK SHIRAZ	8	12	39
GRAN SELLO TEMPRANILLO	8	12	39
LURTON EL ALBAR TEMPRANILLO			39
PELLE ISLAND PINOT NOIR			42
CAMPO VIEJO RESERVA RIOJA			46

Vino Blanco

	5OZ	8OZ	BOT
JACOB'S CREEK PINOT GRIGIO	8	12	39
QUINTA DE AVELADA ALBARIÑO	8	12	39
STONELEIGH SAUVIGNON BLANC			36
PELLE ISLAND PINOT NOIR			42

Vino Espumoso

	GLASS	BOT
JACOBS CREEK PINOT NOIR PROSECCO	9	42

Cerveza

CORONA BOTTLE	7
MODELO BOTTLE	7
ICEBERG BOTTLE	8
CERVEZA DRAUGHT Ask your server	9
CUBETAZO Bucket of 5 Corona or Modelo	25

Bebidas

JARRITOS	3.75
COFFEE / SOFT DRINKS / JUICE	2.75

All menu prices are exclusive of taxes & gratuity.

Cócteles

MARGARITA CLÁSICA - Altos reposado, Triple Sec, agave and lime juice. ..... **9** Jug **49** Frozen Jug **55**

MARGARITA JALAPIÑA - Altos reposado, Triple sec, pineapple juice, agave syrup, lime juice, muddled with jalapenos and cilantro. ..... **10** Jug N/A

BLUEBERRY POMEGRANATE MARGARITA
Altos reposado, elderflower liqueur lime juice, house made blueberry & pomegranate syrup...**11** Jug **49**

SPICY MANGO MARGARITA - Altos reposado, Patron mango citron, lime juice, house made mango, tabasco and basil syrup. ..... **10** Jug **49**

WATERMELON PALOMA - Altos reposado, lime juice, watermelon puree, grapefruit juice, simple syrup, topped with soda. ..... **11** Jug **49**

PIÑA COLADA - Lamb's amber, Malibu, pineapple juice, coconut milk, agave syrup and lime juice. ..... **9** Jug **49** Frozen Jug **55**

MOSCOW MULE - Absolut Vodka, house made ginger beer, lime juice, topped with soda. ..... **10** Jug **49**

RHUBARB MOJITO - Bacardi Superior white rum, house made pineapple and rhubarb syrup, lime juice, mint, topped with soda. ..... **11** Jug N/A

STRAWBERRY SANGRÍA EN LA PLAYA - Beefeater Pink Strawberry Gin, Chamboard liquor, Jacob's Creek Pinot Grigio, Mango néctar & fresh fruit. ..... **12** Jug **49**

HOTEL MEZCALIFORNIA - Sombra Mezcal, house made ginger beer, lime juice, topped with soda ..... **12** Jug **49**

☞ add an extra ounce to your cocktail **+ 4**

☞ add an Altos tequila shot **+ 6**

Tequila

Blanco

AGUAMIEL BLANCO	6
ESPOLÒN BLANCO	7
AQUAMIEL BLANCO	9
CASAMIGOS BLANCO	9
AZUÑIA BLANCO	11
PATRON SILVER	12
DON JULIO BLANCO	14

Reposado

ALTOS REPOSADO	6
CAZADORES REPOSADO	7
ESPOLÒN REPOSADO	7
HORNITOS REPOSADO	7
CASAMIGOS REPOSADO	11
HUSSONG'S REPOSADO	11
HERRADURA REPOSADO	12
DON JULIO REPOSADO	14

Añejo

CORAZON AÑEJO	11
CAZADORES AÑEJO	12
CAZADORES EXTRA AÑEJO	13
HERRADURA AÑEJO	14
DON JULIO AÑEJO	16
PATRON AÑEJO	16

Especiale

PATRON MANGO CITRÓNGE	7
HORNITOS BLACK BARREL	8
PATRON CAFÉ XO	8
SOMBRA ARTESANAL MEZCAL	9
MEXICALIA MEZCAL	12
BOZAL ENSEMBLE MEZCAL	13
SOMBRA ENSEMBLE	23
GRAN PATRON SMOKEY	23

Tequila Flights

TIER UNO - Choose any 3 tequilas from:
Epsolon blanco, Espolon reposado, Patron Mango Citrónge, Patron XO, Cazadores reposado, Hornitos reposado, Hornitos black barrel. **19**

TIER DOS - Choose any 3 tequilas from:
Azunia blanco, Casamigos blanco, Don Julio blanco, Patron silver, Casamigos reposado, Herradura reposado, Corazon añejo, Cazadores extra añejo, Sombra mezcal. **29**

TIER TRES - Choose any 3 tequilas from:
Don Julio blanco, Don Julio reposado, Cazadores añejo, Don Julio añejo, Herradura añejo, Patron añejo, Mezcalia mezcal, Bozal mezcal. **39**

MEZCAL FLIGHT
Sombra Artesanal, Mexicalia, Bozal Ensemble. **29**

ALL TEQUILA FLIGHTS COME WITH A JARRITO
(Mango, Mandarin and Grapefruit)