



ALMA

Modern Mexican



HAPPY HOUR FOOD

POSOLE VERDE (GF) 8

Garnished with cilantro, radish, cheddar jack
Chicken, hominy, salsa verde, mild chilies

ELOTE SALAD (GF, VG) 12

Little gem, avocado, cotija, pepitas, cilantro, fried tortilla strips, chili powder; creamy elote dressing

GREEN PORK CHILI (GF) | 12

Garnished with cilantro, radish, cheddar jack
Tender slow cooked pork, spicy fresh hatch chilies, jalapeño & poblano chilies; warm corn or flour tortillas

EMPANADA CON POLLO | 12

Spicy chicken & chilies, asadero cheese; chipotle & avocado cremas

GRILLED VEGGIES & PANELA | 14

Grilled zucchini, poblano, red peppers, wild mushrooms, and grilled panela cheese, served with salsa fresca

PINTO & ANCHO CHILI PUREE (GF) 18

Pureed pintos with roasted garlic, ancho chili, lime, cumin, topped with charred carne asada, sweet tomatoes, pickled onion, fresh cilantro, corn chips, plantains

BLACK BEAN & CHILI NEGRA PUREE (GF) 16

Pureed black beans, chili Morita oil, smoked paprika, lime, cumin, topped with shredded chicken pibil, pickled cabbage, avocado, watermelon radish, corn chips, plantains

ALMA GUACAMOLE (GF, VG) 12

Avocado with lime & sea salt topped with pickled onion, Fresnos, cotija cheese, cilantro, toasted pepitas, crispy brussel sprouts, pomegranates tendrils, corn chips, plantains

SHRIMP GUACAMOLE (GF) 18

Avocado with lime & sea salt, topped with mango salsa, chopped grilled shrimp, smoked paprika, cilantro, pomegranates, corn chips, plantains

ROASTED CHILLI QUESO (VG) | 12

Oaxaca & jack cheeses, roasted poblano, pickled onions & fresnos; corn or flour tortillas
Add: chorizo for \$4

BRUSSEL-DILLAS (GF, VG) 12

Shredded brussel sprouts, asadero cheese, roasted red peppers, salsa morita, corn tortillas

CHICKEN PIBIL TACOS (GF) 14

3 corn tortilla, orange achiote marinated roasted chicken topped with cilantro, red onion, cotija

BARBACOA TACOS (GF) 14

3 corn tortilla, slow roasted beef, cabbage, radish, red onion, salsa ranchera

AL PASTOR TACOS (GF) 14

3 corn tortilla, slow roasted pork, pineapple, pickled onions, fresnos & cilantro

*These dishes may be served undercooked. Consuming raw or undercooked meats or eggs may increase risk for food-borne illness. {gf} = Gluten Free – we are not a gluten free kitchen • {vg} = Vegetarian • {v} = Vegan



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3PM - 6PM DAILY, IN THE BAR ONLY

HAPPY HOUR DRINKS

GLASSES OF WINE | 10

Alta Vista, **Sparkling Rose**, Argentina

Bottega Vinaia, **Pinot Grigio**, Italy

DAOU, **Chardonnay**, California

Slam Dunk, **Red Blend**, California

Torres Ibericos, **Tempranillo**, Spain

BEER | 4

Tecate

Tecate Light

Corona Extra

Estrella Jalisco

Cerveza Athletica (N/A)

\$2 OFF ALL DRAFT BEER

MARGARITAS | 10

CLASSIC Reposado; salt half rim

PRICKLY PEAR Blanco; sugar half rim

SPICY Reposado; tajin half rim

POMEGRANATE Blanco; sugar half rim

FLIGHT \$16 all 4 margarita flavors (mini)

\$3 OFF ALL SIGNATURE COCKTAILS

WELL LIQUOR | 10

Rancho Gloria Blanco Tequila

Tito's Vodka

Four Roses Bourbon

Bombay Gin

Bacardi Rum

