

ARRIBA

CANTINA

On the Casa: Jicama and Cucumber with Chile Salt and Lime

STARTERS

Chips & Seasonal Salsas 4
(Choose three)
Roja, Verde, Green Apple, Pineapple,
Rhubarb, and Habañera
All Six Salsas 7

Guacamole 8
House Made Queso Fresco, Cilantro

Smoked Queso Fundido 12
Beecher's Flagship Cheese, and
Shishito Peppers, Served with Chips
Add Chorizo 3

Flautas 12
Pollo, Queso, Crema, Pico de Gallo,
Guacamole (Not Gluten Free)

Albondigas 13
Beef and Pork Mexican Meatballs,
Mole Verde, Corn Tortillas

Mexico City Quesadillas 12
Chorizo, Queso, Crema, Salsa Verde

Peel Eat Shrimp 15
Poached Shrimp, Chipotle Cocktail
Sauce

Farm Gem Salad (V) 12
Corn, Black Beans, Pico de Gallo,
Jicama, Cotija, Cilantro Lime
Dressing
Add Chicken 3, Carnitas 3, Shrimp 6

Asparagus Tostada (V) 12
Local Asparagus, Mint, Cilantro,
Queso Fresco, Serrano, Onion,
Guacamole, Lime Aioli

NIXTAMAL

Traditional Stone-ground Masa

Spicy Pork Tamales 17
Tamales, Spicy Pork, Cabbage, Black
Bean, Crema

Chicken Tinga Tamales 17
Tamales with Chipotle Braised
Chicken, Black Beans, House-made
Queso Fresco, Cabbage, and Crema

Smoked Mushroom Memela (V) 16
Memela (thick masa tortilla), Oyster
and Shiitake, Pasilla, Smoked Crema

CEVICHE

Shrimp Ceviche 16
Shrimp, Citrus, Cilantro, Serrano

Halibut Ceviche 17
Tomatillo Verde, Radish, Lime,
Smoked Avocado Crema, Serrano

Tuna Tostada 17
Chicharrónes, Salsa Pasilla,
Guacamole, Serrano, Mint, Lime Mayo,
and Orange

TACOS

Four tacos on house-made masa tortillas.
Add Rice and Beans 4

Shishitos Rajas (V) 13
Peppers, Sea Beans, Crema, and Queso
Cotija

Short Rib 16
Salsa Verde, Salsa Roja, White Onion,
and Radish

Camarones 16
Shrimp, Chipotle, Lime Aioli,
Cotija, Poblano, Red Onion

Pulpo 16
Baby Octopus, Bacon, Pickled Seasonal
Peppers, Lime Aioli

Grilled Salmon 16
Pickled Red Onion and Sea Beans, Lime
Aioli, Serrano Pepper, Pico de Gallo

ROTISSERIE AND GRILL

Served with house-made tortillas, rice, beans

Guajillo Chicken half 20/whole 35
Salsa Roja and Verde

Carnitas ½lb 18/1lb 30
Pineapple Salsa

Carne Asada 4oz 20/8oz 35
Salsa Verde

SIDES

Pickled Vegetables 4

Black Beans and Rice 4

Corn Tortillas 3

Try our Brunch, Saturday & Sunday 9am-2pm!

Follow us on Instagram: @arribacantina

Chef Aleksander Kubicki

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

MARGARITAS

- Arriba Margarita** MiCampo reposado, lemon, lime, orange, triple sec 9
- Slushy Machine Margarita**
MiCampo blanco, Strong & Limey 9
- Margarita Traditional** MiCampo blanco tequila, fresh lime juice 11
- Spicy Margarita** MiCampo blanco, fresh lime juice, triple sec, jalapeño, cilantro, chili salt 11
- Strawberry Basil Margarita** Cazadores reposado, Basil, Strawberry, lemon, lime 12
- Tamarind Margarita** MiCampo blanco, tamarind nectar, lemon, lime, triple sec, chili salt rim 11
- El Diablo (CALIENTE!!)** Chamucos blanco, agave nectar, Habanera, lemon, lime 13

COCKTAILS

- Piña Colada** Captain Morgan's Silver, coco lopez, pineapple, rocks 10
- Mexican 75** MiCampo reposado tequila, sparkling wine, lime juice, agave nectar 12
- Paloma** Don Julio blanco, grapefruit juice, soda 13
- Cobble Stone** Corralejo Añejo, Aperol, Sweet Vermouth, Up with an Orange Twist 12
- Midnight in P.V.** Peloton Mezcal, MiCampo reposado, honey simple, lemon, lime 12
- Chupacabra** Peloton Mezcal, Ancho Reyes, Mango, Up with a Chili Salt Rim 12
- Skinny Pink** MiCampo Blanco, muddled limes, splash cran, Served up 10

BEER ON TAP

- Modelo Especial 6
- Fremont Pale Ale 6
- Georgetown Bodhizafa 6
- Rotating Local Tap 6
- Michelada** Modelo Especial, house spicy clamato mix, tajin, 8
- Captain's Special** Modelo Especial, with Slushy Margarita Float 8

BOTTLE/CAN BEER

ADD A COOZIE TO ANY BOTTLE/CAN 3

- Corona 5
- Coronita 7oz 3
- Pacifico 5
- Victoria 5
- Modelo Negra 5
- Rainier Tall Can 4
- Tecate Light Tall Can 4
- Coors Light 5
- Schilling Cider Grapefruit 6
- Seattle Cider Semi-sweet 6
- Coors Non-Alcoholic 5
- 24 oz Sol 8
- White Claw Lime 5

NA BEVERAGES

- Mexican Cola or Fanta Orange 4
- Topo Chico Sparkling Water 4
- Squirt 3
- Seattle Soda Company 3
(Cola, Diet Cola, Lemon-Lime, Root Beer)
- Juice 4
(Pineapple, Cranberry, Apple, Grapefruit, Orange, Lemonade)
- Cock 'n Bull Ginger Beer 4
- Horchata 4

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