

ARRIBA

CANTINA

STARTERS

Chips & Seasonal Salsas (V) 4
(Choose three)
Roja, Verde, Green Apple, Pineapple,
Fire-Roasted Corn, or Habañera
All Six Salsas 7

Guacamole (V) 8
House Made Queso Fresco, Cilantro

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

Mexico City Quesadillas 13
Chorizo, Queso, Crema, Salsa Verde

Peel Eat Shrimp 15
Poached Shrimp, Chipotle Cocktail Sauce

Flautas 13
Pollo, Queso, Crema, Guacamole
(Not Gluten Free)

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

Farm Gem Salad (V) 13
Corn, Black Beans, Pico de Gallo,
Jicama, Cotija, Cilantro Lime Dressing
Add Chicken 3, Carnitas 3, Shrimp 6

Asparagus Tostada (V) 13
Local Asparagus, Mint, Cilantro, Queso
Fresco, Serrano, Onion, Guacamole,
Lime Aioli

CEVICHE

Shrimp Ceviche 16
Shrimp, Citrus,
Cilantro, Serrano

Halibut Ceviche 18
Tomatillo Verde,
Radish, Lime, Smoked
Avocado Crema,
Serrano

Tuna Tostada 18
Chicharrónes, Salsa
Pasilla, Guacamole,
Serrano, Mint, Lime
Mayo, and Orange

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

TACOS

Four tacos on house-made masa tortillas
Add Rice and Beans, or Pickled Veggies 4

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

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

Pulpo 16
Baby Octopus, Bacon,
Peppers, Lime Aioli

NIXTAMAL

Traditional Stone-ground Masa

Spicy Pork Tamales 17
2 Tamales (Poblano and Onion), Spicy
Pork, Cabbage, Black Bean, Crema

Chicken Tinga Tamales 17
2 Tamales (Poblano and Onion), Chipotle
Braised Chicken, Black Bean, House-made
Queso Fresco, Cabbage, Crema

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

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

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

SIDES

Pickled Vegetables 4

Black Beans and Rice 4

Corn Tortillas 3

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

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
- Traditional Margarita** MiCampo blanco tequila, lime juice, agave 9
- Slushy Margarita** MiCampo blanco, Strong & Limey 9
- Spicy Margarita** MiCampo blanco, fresh lime juice, triple sec, jalapeño, cilantro, chili salt 11
- Strawberry Basil Margarita** Cazadores reposado, Basil, Strawberry, lemon, lime 12
- Hibiscus Margarita** MiCampo reposado, house-made hibiscus nectar, lemon, lime, orange 11
- 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 6.5
- Georgetown Bodhizafa 6.5
- Rotating Local Tap 6.5
- 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
- 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
- 32 oz Sol 9
- White Claw Lime 5
- Bucket of Coronita** (5/7oz) 15

NA BEVERAGES

- Mexican Coke 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
- Iced Tea 4

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