



## SHAREABLES

FIESTA STARTS HERE

### OAXACAN PEANUTS

red skin Spanish peanuts sautéed with garlic and chili pequín | 6

### SALSA SAMPLER

tomatillo, mango habanero, pineapple | 6

### QUESO

house made cheese dip  
Large 8 / Small 6

### FRESH GUACAMOLE

avocado, red onion, lime juice  
Large 9 / Small 7

### CHICKEN FLAUTAS (3)

crispy flour tortillas, chicken tinga, avocado crema, jalapeno ranch | 6

### ELOTE STREET CORN DIP

sweet corn, lime juice, and cotija cheese  
Large 8 / Small 6

### DIP SAMPLER

queso blanco, guacamole, elote corn dip | 17

### PANCHOS

three tostadas with choice of protein topped with monterey jack, refried beans, served with sour cream, jalapeños, and pico de gallo  
Chicken Tinga 10 | Ground Sirloin 10 | Beans & Cheese 9

### APPETIZER SAMPLER

bean & cheese panchos, flautas, guacamole, queso blanco | 18

### NACHOS

choice of chicken tinga or ground sirloin, queso, lettuce, tomatoes, sour cream, chips | 11.5  
Make it TOTchos! Swap chips for crispy tater tot squares | 13

## SOUPS, SALADS & BOWLS

### TEXAS CHILI

chuck roast, tomato ancho chili sauce, fritos, cheddar, sour cream | 12

### CHICKEN TORTILLA SOUP

chicken broth, tortilla, chicken, tomato, sour cream | 8

### CAESAR SALAD

romaine, parmesan, croutons, caesar dressing | 7  
Add Protein: chicken +7, steak +8, ground sirloin +6

### KALE SALAD

apple, cranberry, smoked almonds, avocado crema, cotija, blue cheese, apple vinaigrette | 7  
Add Protein: chicken +7, steak +8, ground sirloin +6

### CHOPPED SALAD

chickpea, black bean, pico de gallo, monterey jack, cheddar, balsamic | 11  
Add Protein: chicken +7, steak +8, ground sirloin +6

### TACO SALAD

dressed lettuce, pico, guac, sour cream, monterey jack, choice of ranch or jalapeño ranch, and choice of ground sirloin or chicken tinga | 12

### BOWL

chicken thigh, mexican rice, black beans, corn, queso, pico de gallo, pickled onions, and house peppers | 12

## FOR THE LITTLE AMIGOS 10 AND UNDER

### AMERICAN TACO

hard corn shell, ground sirloin or chicken tinga, monterey, lettuce, tomato, served with rice & beans | 5

### CHEESE QUESADILLA

served with rice & beans | 5

### CHICKEN TENDERS

served with crunchy tater tot squares | 8

## PLATES

### CHIMICHANGA

fried tortilla, rice, beans, monterey jack, lettuce, pico de gallo, choice of chicken tinga or ground sirloin | 11

### CHILI RUBBED RIBEYE\*

ancho chili rub, crisped new potatoes | 34

### GRILLED SALMON

rice, elote corn, chipotle crema | 24

### CARNITAS

rice, beans, pineapple, mole sauce, tortillas | 15

### ARROZ CON POLLO

chicken, cheese, & rice | 11

### BIRRIA GRILLED CHEESE

texas toast, monterey jack, birria, cilantro, red onion served with Lobo Tots, queso, and pickled sweet pepper | 16

### QUESADILLA

flour tortilla, pepper jack cheese, lettuce, sour cream, refried beans

### CHORIZO | 10

### FAJITA CHICKEN | 12

### FAJITA STEAK | 14

### BIRRIA | 13

## FAJITAS

ONION, BELL PEPPER, LETTUCE, PICO DE GALLO, GUACAMOLE, SOUR CREAM, FLOUR TORTILLAS

### CHICKEN 16

### STEAK 17

### SHRIMP 20

### CHICKEN & STEAK COMBO 24

ADD SHRIMP +6

ADD CHORIZO +5

## TORTILLA CLASSICS

SERVED WITH A DRINK DURING LUNCH MON - FRI

\*includes soda or tea from 11 AM to 2 PM\*\*

## BURRITOS

SERVED WITH RICE & BEANS

### MEXICAN

ground sirloin or chicken tinga, refried beans, lettuce, tomato, monterey jack, sour cream, rice | 10.5

### DELUXE

fajita style, onions, peppers, queso, rice, beans, and choice of beef (+2) or chicken | 13

## ENCHILADAS

SERVED WITH RICE & BEANS

### CHICKEN

chicken tinga with salsa verde | 11

### SIRLOIN

ground sirloin with red enchilada sauce | 11

### CHEESE

monterey jack cheese with queso | 9

## TACOS choice of flour or corn tortilla

TWO TACOS SERVED WITH RICE & BEANS | 14

### AMERICAN

crispy corn tortilla, ground sirloin or chicken tinga, monterey jack, lettuce, tomato

### BIRRIA BEEF

monterey jack, onion, cilantro, birria jus, corn tortilla

### AL CARBON

grilled chicken or steak, monterey jack, avocado crema, corn tortilla

### CARNITAS

pineapple salsa, cilantro, pickled onions, corn tortilla

### SHRIMP

pickled cabbage, mango salsa, chipotle crema, flour tortilla

### GUAJILLO CHICKEN

pickled onions, cilantro, cojita, chipotle crema, flour tortilla

### SALMON

pickled red onions, chipotle crema, flour tortilla

## SIDES

BLACK BEANS | 4  
REFRIED BEANS | 4

STREET CORN | 6  
HOUSE PEPPERS | 2

RICE | 3  
CORN | 4

RICE & BEANS | 5  
TATER TOT SQUARES | 6  
A LA CARTE TACOS | 6

# HAPPY HOUR

MON - THURS | 2 PM - 6 PM

★ \$5 LOBO HOUSE MARG ★ \$3 SMALL QUESO  
★ \$4 HOUSE WINE & DRAFT BEER

## CLASSIC MARGS *Ask your server about a Skinny option.*

*Added Flavors: Strawberry, Guava, Watermelon, Blueberry, Peach, Mango | +\$1*

**THE CLASSIC** tequila, triple sec, housemade sour, agave

**SIZES: LOBO - \$10 | GRANDE LOBO - \$13 | EL JEFE - \$16**

**FROZEN CLASSIC** tequila, triple sec, housemade sour, agave

**SIZES: LOBO - \$14 | GRANDE LOBO - \$16**

## PREMIUM MARGARITAS

**PASSION FRUIT** tequila, passion fruit liqueur, housemade sour, passion fruit, vanilla | 12

**PRICKLY PEAR** tequila, prickly pear liqueur, housemade sour, prickly pear | 11

**SPICY CHILI** chile morita infused altos blanco tequila, triple sec, housemade sour, agave | 11

**COCONUT** coconut infused el jimador blanco, crème de cacao, housemade sour, cream of coconut | 12

**PINEAPPLE** pineapple infused altos blanco tequila, vida mezcal, grand marnier, housemade sour, pineapple juice | 10

## SIGNATURE COCKTAILS

**CANTARITO** tequila, lemon, lime, grapefruit, soda | 10

**RUSTY CIDER** captain morgan, lime, honey ginger, sidral mundet apple soda | 13

**SANDIA BREEZE** white rum, watermelon, mint, lime juice, soda | 11

**SMOKED OLD FASHIONED** blue note, demerara, aztec chocolate bitters | 13

**SMOKE ON THE WATER** monkey shoulder scotch, campari, 400 conjeos mezcal, simple syrup, lime | 14

## MOCKTAILS **ZERO PROOF, FULL FLAVOR**

**PHONY NEGRONI** st. agrestis n/a mezcal negroni, orange peel | 10

**NA MARGARITA** seedlip notas de agave, lime, agave nectar | 14

**NA BLUEBERRY LEMONADE** seedlip, blueberry, soda | 10

## DRAFTS 20 oz/16 oz

**Nashoba Beer in Mexico** Mexican Lager | 9.2/7.5

**Nashoba 3 Little Birds** Pale Ale | 9.3/7.6

**Crosstown Traffic** IPA | 9.2/7.5

**Dos Equis** Amber | 9.2/7.5

**Ghost River Gold** Golden Ale | 9.2/7.5

**Modelo** Mexican Lager | 9.2/7.5

**Wiseacre Sky Dog** Lager | 9.2/7.5

**Wiseacre Tiny Bomb** Pilsner | 9.2/7.5

## BOTTLED BEER

**Corona** Mexican Lager | 6

**Corona Light** Pilsner Light Lager | 6

**Modelo Especial** Pilsner Lager | 6

**Pacifico** Mexican Lager | 6

**Sol** Mexican Lager | 6

**Victoria** Vienna Lager | 6

**Budweiser** American Lager | 5

**Bud Light** American Light Lager | 5

**Michelob Ultra** American Light Lager | 5

## WINES 6 OZ POUR | BOTTLE

### House Wines

Red, Pinot Grigio, Moscato, Rosé | 7

**La Crema** | Pinot Grigio | 11/42

**Ruffino** | Prosecco (375ml) | 16

**Ferrari Carano** | Fumé Blanc | 9/34

**Meiomi** | Chardonnay | 11/42

**Robert Mondavi Bourbon Barrel Aged** | Chardonnay | 8/30

**Meiomi** | Pinot Noir | 12/46

**Conundrum** | Red Blend | 10/38

**Robert Mondavi Bourbon Barrel Aged** | Cabernet Sauvignon | 12/46

## AGAVE SPIRITS

**SERVING 1-OZ POURS | FLIGHTS**  
*salt & lime available upon request*

**El Jimador** | 15  
Blanco | 5  
Reposado | 5  
Añejo | 6

**Casamigos** | 27  
Blanco | 9  
Reposado | 9  
Añejo | 10

**Herradura**  
Blanco | 8  
Reposado | 8

**Patrón** | 32  
Silver | 10  
Reposado | 11  
Añejo Gold | 12

**La Luna**  
Joven | 6  
**1800**  
Blanco | 7

**Mi Campo**  
Blanco | 5  
Reposado | 5

**400 Conejos**  
Joven | 6

**Lunazul**  
Blanco | 5  
Reposado | 5

**Xicaru**  
Silver | 7

**Casa Noble** | 28  
Blanco | 8  
Reposado | 10  
Añejo | 11

**Altos**  
Reposado | 5  
Añejo | 6

**Espolòn**  
Blanco | 6  
Reposado | 6

**Insolito** | 27  
Blanco | 9  
Reposado | 9  
Añejo | 10

**Jose Cuervo Especial**  
Silver | 5  
Gold | 5

**Teremana** | 21  
Blanco | 7  
Reposado | 7  
Añejo | 8

**123 Organic** | 36  
Uno Blanco | 11  
Dos Reposado | 12  
Tres Añejos | 14

**Cantera Negra** | 33  
Silver | 8  
Reposado | 12  
Añejo | 14

**Gran Centenario** | 23  
Añejo | 7  
Plata | 8  
Reposado | 9

### Tequila & Mezcal 101

**Tequila** comes only from 100% blue agave, mostly grown in Jalisco. It's smooth, vibrant, and shaped by time in the barrel—from crisp Blancos to rich Añejos.

**Mezcal** is tequila's smoky cousin, made from many different agaves and slow-roasted in underground pits for that earthy, fire-kissed flavor. Oaxaca leads the way, but each region brings its own character.

#### STYLES:

**BLANCO (SILVER):** Bold, bright, and unaged—pure agave in its truest form.

**REPOSADO:** Rested 2–12 months in oak, balancing smooth agave with soft wood and spice.

**AÑEJO:** Aged 1–3 years, deep and mellow with warm notes of caramel, vanilla, and oak.

## AFTER DINNER DRINKS

### LECHE DE AGAVE

tequila, agave, cream | 10

### ESPRESSO MARTINI

vodka, kahlua, Levee Creamery cold brew, cream, demerara | 12

### CHIAPAS NIGHTCAP

cruzan dark rum, mozart dark chocolate liqueur, crème de cacao, cream | 15

*\*Consuming raw or undercooked fish, shellfish, eggs or meats increases the risk of foodborne illnesses\**

PLEASE NOTE 20% GRATUITY WILL AUTOMATICALLY BE ADDED TO PARTIES OF 8 OR MORE AND UNCLOSED TABS AT THE END OF THE NIGHT