



SHAREABLES

FIESTA STARTS HERE

OAXACAN PEANUTS

red skin Spanish peanuts sautéed with garlic and chili pequin | 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 | 13
Swap chicken for birria +3

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 n/a pathfinder negroni, orange peel, ginger, saffron, juniper | 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 | 7.8/6.5

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	La Luna	Casa Noble 28	Teremana 21
Blanco 5	Joven 6	Blanco 8	Blanco 7
Reposado 5		Reposado 10	Reposado 7
Añejo 6	1800	Añejo 11	Añejo 8
	Blanco 7		
Casamigos 27	Reposado 7	Altos	123 Organic 36
Blanco 9		Reposado 5	Uno Blanco 11
Reposado 9	Mi Campo	Añejo 6	Dos Reposado 12
Añejo 10	Blanco 5	Reposado 5	Tres Añejos 14
	Reposado 5	Espolón	
Herradura		Blanco 6	Cantera Negra 33
Blanco 8	400 Conejos	Reposado 6	Silver 8
Reposado 8	Joven 6		Reposado 12
		Insolito 27	Añejo 14
Patrón 32	Lunazul	Blanco 9	
Silver 10	Blanco 5	Reposado 9	Gran Centenario 23
Reposado 11	Reposado 5	Añejo 10	Añejo 7
Añejo Gold 12			Plata 8
	Xicaru	Jose Cuervo	Reposado 9
	Silver 7	Especial	
		Silver 5	
		Gold 5	

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