

TACOS

- AL PASTOR** \$5
Marinated pork from the trompo, onions, cilantro, pineapple
- CRACKLING PORK BELLY CARNITAS** \$5
Pork belly carnitas, crackling skin, pickled red onion, truffle Valentina, chicharron
- JP JERK CHICKEN** \$5
Grilled chicken, jerk spices, cabbage salad, mint
- BANG BANG CRISPY SHRIMP** \$6
Fried shrimp, tempura chips, herb salad, bang bang sauce, crispy garlic
- NASHVILLE HOT CAULIFLOWER (V)** \$5
Hot fried cauliflower, jalapeno ranch, blistered shishitos
- NY DELI TACO** \$5
Ground beef, torched cheese, lettuce, onion, secret sauce

◆ **BIRRIA BONE MARROW TACO COMBO** ◆
2 Birria Tacos anda side of consommé · \$14

◆ **TACO TOWER** ◆
*Guacamole or Salsa
Esquites, ceviche, tuna tartare
12 tacos (choose 4) *3 of each selection · \$120*

BURRITOS

- MISSION BURRITO** \$14
CARNE ASADA OR JERK CHICKEN, rice, beans, chipotle salsa, pico de gallo, cabbage slaw, Add guacamole +\$3
- NASHVILLE HOT CAULIFLOWER (V)** \$13
Hot fried cauliflower, vegan jalapeño ranch slaw, blistered shishitos, rice, beans
- NY DELI BURRITO** \$13
Ground beef, torched cheese, lettuce, onion, secret sauce, rice, pickles

PLATOS

- JP JERK CHICKEN** \$14
Jerk chicken, rice, beans, corn, pico de gallo, cabbage, pickled onions
- NASHVILLE HOT CAULIFLOWER (V)** \$13
Hot fried cauliflower, shishitos, rice, beans, pico de gallo, jalapeño ranch slaw, pickled onions

*before placing your order, please inform your server if a person in your party has a food allergy.

ANTOJITOS

SMALLER PLATES AND BITES

- ESQUITES** \$7
Grilled corn, cotija, chipotle mayo, tajin
- CHIPS AND SALSA** \$7
Housemade tomato salsa & chips
- CHIPS & GUACAMOLE** \$14
Made fresh daily! Avocado guacamole & chips
- CEVICHE** \$15
Leche de tigre, fried shrimp, more shrimp, red onion, chipotle mayo
- CAESAR SALAD** \$15
*Romaine, corn, avocado, grilled onion, parmesan croutons, pepita's, caesar dressing *contains anchovies**
- COOL RANCH TUNA TARTARE TACO** \$14
Blue corn tortilla, cool ranch dust, spiced tuna tartare, furikake (sesame), jalapeno, cucumber

◆ **BIRRIA CONSOMMÉ** ◆
Side of our rich house birria broth · \$6

QUESADILLAS

- BIRRIA QUESADILLA** \$11
Short rib and bone marrow stewed in spices, onions, cilantro, rich birria consommé, carmalized onions, white cheddar, flour tortilla
- AL PASTOR QUESADILLA** \$11
Pork from the trompo, onions, cilantro, pineapple, white cheddar, flour tortilla
- NASHVILLE HOT CAULIFLOWER QUESADILLA (V)** \$9
Hot fried cauliflower, jalapeno ranch, blistered shishitos, white cheddar, flour tortilla

BEBIDAS

- MEXICAN COKE** \$4
- JARRITO'S** \$4

◆ **WEEKLY LINEUP** ◆
DJ LINEUP FRIDAY & SATURDAY NIGHTS
8PM TO LATE BORRACHITO.COM



HOUSE COCKTAILS

- "ON TO CINCINATTI"** \$17
*Lots of rum, coconut, pumpkin seed, prickly pear, aperol, orange liqueur *clarified milk punch**
- JOHN WAYNE** \$18
Brown butter washed reposado tequila, cardamom, clove, chai, pine, banana
- HORCHATA ESPRESSO MARTINI** \$17
Vodka, five spice rice milk, creme de cacao, cold brew
- HELD UP IN ROSARITO** \$17
Titos, pineapple three ways, empirical spirits symphony 6, green pepper liqueur
- CREDIT CARD ROULETTE AT THE STEAKHOUSE** \$17
Rye, soy, caramelized demerara, allspice, spiced pear, angostura
- CALIFORNIA SNOWSTORM** \$16
Apostoles gin, pistachio coconut cream, cucumber, lime

KINDA LIKE A MARGARITA

- TRUTH OR PEAR** \$17
Guajillo and pasilla infused mezcal, rosemary, pear, lime, dehydrated blueberry salt
- SAUGATUCK SWIZZLE** \$17
Tequila, puerto rican rum, passion fruit, ginger, lime
- SPICY DEAD LADY** \$17
Ghost Tequila, Aperol, velvet falernum, lime
- YUVAL EL SALVAVIDAS** \$17
Rosaluna Mezcal, Paranubes oaxacan rum, Blood orange, passion fruit, coffee bitters, lime

X-LARGE MARGARITAS
Coolers for the table! Borrachito Margarita's with all the fixings!

- ◆ **CLASSIC MARGARITA** \$200
- ◆ **MANGO MARGARITA** \$230

◆ **FULL BOTTLE SERVICE** ◆
*ask your server about our full bottle service options

QUICKIE SHOTS

- QUICK SWIZZ** \$10
Passion Fruit, Tequila, Lime
- M&M** \$10
Mezcal Montenegro

◆ **BEER & SHOT COMBOS ALL DAY** ◆

- Tecate & Tequila* \$13
- High Life & Bourbon* \$13

CERVEZAS & MORE

DRESSED UP BEERS

- JALAPENO POPPER LAGER** \$8
Jacks abby light lager dressed in jalapeno salsa, tajin, mint, lime
- BLOOD ORANGE WHEAT, SMOKEY HEAT** \$9
Jacks abby blood orange wheat, chipotle salsa
- BORRACHITO MICHELADA** \$8
Tecate, chamoy, clamato, tajin, chipotle salsa, fixings

CANS/BOTTLES

- JACKS ABBY LIGHT LAGER** \$7
- JACKS ABBYBLOOD ORANGE WHEAT** \$8
- TOPO CHICO HARD SELTZER** \$8
- TECATE** \$7

DRAFT BEERS

- CAMBRIDGE BREWING AMBER ALE** \$9
- MILLER HIGH LIFE** \$6
- FIDDLEHEAD IPA** \$8
- DOWNEAST HARD CIDER** \$9
- OTHER HALF GREEN CITY** \$10
- ALLGASH WHITE** \$9
- INDUSTRIAL ARTS TORQUE WRENCH IPA** \$8
- NIGHSHIFT WHIRLPOOL HAZY PALE ALE** \$8
- GUINNESS** \$9

WINES ASK AWAY!
A rotating selection of Wines, sometimes NATURAL, sometimes SWEET, sometimes IMPERFECT, always delicious and fitting the season. A RED, A WHITE, AN ORANGE, SOME SPARKLES, ASK YOUR SERVER OR BARTENDER FOR MORE.