

STARTERS

- 👑 **LIME-SALTED CORN CHIPS** house salsa2.50
- RED POZOLE** braised pork and crema5.00
- 👑 **“JUST-CRUSHED” GUACAMOLE**
lime-salted corn chips5.75
- 👑 **TAMALE** fresh masa, calabaza squash,
pablano raja, queso anejo5.50
- 👑 **QUESO BLANCO** melted Mexican cheese
with jalapenos; lime-salted corn chips4.75
- QUESO ROYALE** melted Mexican cheese
with jalapenos, Mexican chorizo, chili rajás,
charred onion; lime-salted corn chips6.50
- CHILI-BRAISED SHORT RIB** fried plantains,
lettuce, guacamole, crema5.50
- SPICY SHRIMP CEVICHE** jicama,
orange and cilantro7.00

MEXICAN “PIZZA”

Giant masa flatbread with vegetarian refried black beans,
shaved lettuce, tomato, avocado, radish, crema,
two Mexican cheeses, hot peppers and sunflower sprouts

- 👑 **VEGETARIAN** poblano rajás, roasted corn
and sunflower sprouts*10.75
- WOOD-GRILLED CHICKEN** grilled white
and dark meat in a smoky pepper sauce13.00
- CARNITAS** slow-braised, all-natural pork12.50
- GRILLED MEXICAN CHORIZO**13.25

Please note—an 18% gratuity is added
to all parties of six or more.



Welcome to the neighborhood’s spirited watering hole where you’ll enjoy simple, fresh Mexican food made with all-natural meats while sipping on our soon-to-be-famous margaritas and frozen mojitos. We’re also doin’ our part for Mother Earth by committing to renewability, recycling, composting and the use of eco-friendly products where we can throughout the joint. So pull up a seat, amigo—we’re glad you’re here.

TACOS

Served individually

- GRILLED SWORDFISH** orange mojo,
radish, corn tortilla3.95
- PORK CARNITAS** fresh cilantro,
diced onion, corn tortilla2.95
- 👑 **VEGGIE** Calabaza squash, pinto beans,
queso anejo, piquin crema, flour tortilla2.95
- GRILLED CHICKEN** cilantro, crema,
avocado, fried jalapenos, flour tortilla3.25
- GRILLED SHRIMP** hatch chilis, roasted
onion and guajillo mayo, corn tortilla3.50
- RED CHILI STEAK** crispy onions,
tomatillo-lime salsa, flour tortilla3.95
- FRIED CHICKEN** Mexico City grilled corn in
lime mayo, crumbled Mexican cheese, flour tortilla3.25
- MEXICAN CHORIZO** yuca, raja,
Fresno arbol salsa, flour tortilla3.25

👑 SIDES

- | | |
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| Mexico City grilled corn in lime mayo2.50 | Refried black beans and crema1.75 |
| Wood-grilled scallions, lime juice and sea salt . . .2.00 | More guacamole2.75 |
| Cowboy pot beans1.75 | Corn or flour tortillas . . .1.00 |

TEX MEX

- WOOD-GRILLED FAJITAS** pico de gallo,
pickled cabbage, charred jalapeno, crema
and hot flour tortillas with:
Chili de arbol-marinated steak14.50
Scallion and cumin-marinated chicken12.50
Mexican chorizo10.75
Lime-marinated shrimp15.50
Combine any two14.50
- 👑 **GRANDE HOUSE SALAD** crunchy greens,
radish, tortilla strips, avocado, tomato,
cotija cheese, ranch dressing6.25
with chili de arbol-marinated steak10.95
with scallion and cumin-marinated chicken9.50
with Mexican chorizo9.00
with lime-marinated shrimp11.50
- GREEN CHILI CHICKEN ENCHILADAS**
two of ‘em with grilled corn and Jack cheese7.50
- CHILI CHEESE ENCHILADAS** two of ‘em
topped with Oklahoma red chili con carne6.75
- 👑 **EL SHORT STACK** open-faced corn tortillas,
red and green chili, refried beans, Mexican
cheese, sunny-side-up egg6.25
Add pork carnitas2.00

👑 DESSERTS

- FRIED APPLE PIE** dulce de leche
and cinnamon ice cream5.00
- FLAN** with vanilla bean-poached pineapple5.00
- MEXICAN COKE FLOAT** vanilla ice cream5.00

👑 Good for you non-meat eatin’ folks.
*Careful—this one’s got nuts!

A FIFTH GROUP RESTAURANTS CONCEPT

South City Kitchen *Midtown* • South City Kitchen *Vinings* • La Tavola Trattoria • Ecco • The Original El Taco • Bold American Catering & Events
fifthgroup.com

COLD BEER

| | Glass | Pitcher |
|-------------------------------|--------|---------|
| Dos Equis Special Lager Draft | 4.50 | 18.00 |
| | Bottle | |
| Tecate (12-oz. can) | 3.75 | |
| Tecate Tall Boy (24-oz. can) | 7.00 | |
| Negra Modelo | 5.00 | |
| Modelo Especial | 5.00 | |
| Dos Equis Amber | 4.00 | |
| Corona Especial | 5.00 | |
| Corona Light | 5.00 | |
| Estrella Damm | 5.00 | |
| Pacifico | 5.00 | |
| Blue Moon | 4.50 | |
| Bud Light | 4.00 | |
| Sweetwater IPA | 5.00 | |
| Sweetwater 420 | 4.50 | |
| Miller High Life | 4.00 | |
| Kaliber N/A | 3.50 | |

MICHELADA CUBANA your favorite beer, with fresh lime juice, a splash of Worstershire and Habanero hot sauce on-the-rocksadd 75 cents

SOLARITA your favorite beer with fresh lime juice and a salted rim on-the-rocksadd 75 cents

WINE

| | Glass | Bottle |
|--|-------|--------|
| WHITE | | |
| Snoqualmie, Sauvignon Blanc, WA | 6.00 | 24.00 |
| Havenscourt Chardonnay | 7.00 | 28.00 |
| J.Lohr Bay Mist Riesling | 7.00 | 28.00 |
| RED | | |
| Tunnel of Elms, Cabernet, CA | 6.00 | 24.00 |
| Fifth Group Restaurants, Syrah, Santa Barbara, CA | 8.00 | 32.00 |
| 4 Vines OVC Zinfandel | 7.00 | 28.00 |

SOFT DRINKS

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|-------------------------------------|------|
| Coca-Cola, Coke Zero, Diet Coke, | |
| Ginger Ale, Sprite, Unsweetened Tea | 2.00 |

EL LIQUID KITCHEN

COCKTAILS

| | Glass | Pitcher |
|---|-------|---------|
| ORIGINAL MARGARITA tequila, fresh citrus sour, triple sec on-the-rocks . . . | 5.95 | 25.00 |
| PALERMO TEXAS MARGARITA Lunazul Reposado, orange liqueur, fresh OJ, lime sour on-the-rocks | 7.50 | 31.00 |
| KEY WEST MARGARITA Toro Azul 100% Blue Agave Reposado, orange liqueur, Nellie & Joe's Key lime sour on-the-rocks . . . | 7.75 | 32.00 |
| EL PRIMO MARGARITA Herradura Reposado, orange liqueur, fresh citrus sour on-the-rocks | 9.75 | 48.00 |
| REALES MARGARITA Partida Blanco, orange liqueur, agave nectar, lime juice, fresh citrus sour on-the rocks . . . | 10.50 | 56.00 |
| EL BIG BOY MARGARITA Sauza Hornitos Reposado, orange liqueur, fresh citrus sour on-the-rocks | 10.25 | |
| FROZEN MARGARITA tequila, fresh citrus sour, triple sec | 5.95 | 25.00 |
| FROZEN MOJITO Bacardi's Ron Castillo rum, mint syrup, lime | 6.50 | 36.00 |
| SANGRIA red wine, fruit juice, rum on-the-rocks | 5.25 | 24.00 |
| CAIPIRINHA Leblon Cachaça, muddled fresh lime, raw cane syrup on-the-rocks . . . | 6.95 | |
| THE RUM 'RITA Bacardi Dragonberry Rum, fresh lemon, citrus sour on-the-rocks . . | 7.50 | |

TEQUILA!

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| BLANCO Traditional tequila that started it all—clear, fresh, straight from the still! | |
| 1800 Silver | 7.50 |
| Cabo Wabo | 8.50 |
| Cazadores | 8.00 |
| Corazon | 9.00 |
| Corralejo | 9.00 |
| Corzo | 10.00 |
| Don Diego | 9.00 |
| Don Eduardo | 10.50 |
| Don Julio | 10.50 |
| El Jimador Silver | 7.00 |
| El Milagro Special Barrel | 13.50 |
| El Tesoro | 9.50 |
| Freida Kahlo | 9.50 |
| Gran Centenario | 10.50 |
| Herradura | 9.00 |
| Partida | 11.50 |

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|------------------------|-------|
| Patron | 9.50 |
| Patron Gran Plata | 29.00 |
| Sauza | 6.00 |
| Sauza Hornitos | 7.50 |
| Sauza Tres Generations | 8.00 |

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| REPOSADO Rested in oak barrels for at least 2 months—mellow, gentler flavor. | |
| XQ | 9.50 |
| Cabo Wabo | 8.50 |
| Casta Worm Tequila | 12.50 |
| Cazadores | 9.00 |
| Corazon | 10.50 |
| Corralejo | 10.00 |
| Corzo | 12.00 |
| Don Diego | 9.50 |
| Don Eduardo | 11.50 |
| Don Julio | 11.50 |
| El Jimador | 8.50 |
| Gran Centenario Hibiscus | 10.50 |
| Herradura | 7.50 |
| Lunazul | 6.50 |
| Partida | 12.50 |
| Patron | 12.50 |
| Sauza Hornitos | 8.00 |
| Sauza Tres Generations | 9.50 |
| Toro Azul | 7.50 |

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| AÑEJO Aged in oak barrels for more than one year—this is the finest of the fine! | |
| Cabo Wabo | 9.50 |
| Corazon | 12.50 |
| Corralejo | 11.00 |
| Don Diego | 10.50 |
| Don Eduardo | 12.50 |
| Don Julio | 13.00 |
| Don Julio 1942 | 22.00 |
| El Tesoro | 10.50 |
| Herradura | 12.50 |
| Jose Cuervo Reserva Familia | 22.00 |
| Milagro | 15.00 |
| Partida | 14.50 |
| Patron | 13.50 |
| Sauza Tres Generations | 11.50 |
| Sauza Hornitos | 10.50 |
| Tezon | 14.00 |

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| MEZCAL Tequila's kissin' cousin that's best enjoyed straight-up! | |
| Scorpion Mescal Anejo 1-year | 9.00 |
| Scorpion Mescal Silver | 7.00 |
| Scorpion Reposado | 8.00 |

These lists are subject to change.