



DESDE LA COCINA

[FROM THE KITCHEN]

ANTOJITOS [SNACKS]

TABLE-SIDE GUACAMOLE + CHIPS 18
cotija, tortilla chips

TRIO OF SALSAS + CHIPS 12

CHAMOY & TAJIN CHICKEN WINGS 18
crema, lime

TAQUERIA [TACOS] 6 priced per taco

DIABLA CAMARONES [spicy shrimp]
pickled onion, slaw, cilantro

AL PASTOR OSCAR [marinated pork]
charred onions, pineapple, cilantro, avocado salsa

TINGA [pulled chicken]
refried bean puree

BIRRIA [pulled short rib]
pickled onion

CHAMPIÑONES [mushrooms]
cilantro, corn, cotija

CARNITAS [pulled pork]
cebolla, cilantro, salsa asada

EL JEFE TACO PLATTER 33 *get all six tacos*

TOSTADAS one per order

MAHI MAHI CEVICHE 9
citrus, chili, pomegranate

SHRIMP AGUACHILE 10
citrus, serrano, red onion

SRIRACHA TUNA 10
sesame, soy, spicy mayo

TLAYUDAS [PIZZAS]

traditional Oaxacan cuisine, a large, thin, crunchy corn tortilla covered in toppings and cheese [oaxaca, chihuahua, and cotija]

TINGA 20 [pulled chicken]
chipotle, refried bean puree, cilantro

CHAMPIÑONES 18 [mushrooms]
refried bean puree, cilantro

DIABLA CAMARONES 22 [spicy shrimp]
jalapeño, pickled onion, refried bean puree, cilantro

BIRRIA 24 [pulled short rib]
pickled onion, refried bean puree, cilantro

QUESADILLAS

crispy flour tortilla filled with Oaxaca cheese, jalapeño, cilantro, salsa asada, crema **12**

TINGA +8

BIRRIA +8

CHAMPIÑONES +8

CARNITAS +8



‘CONCHA’ ICE CREAM SANDWICH

choice of gelato:
strawberry, vanilla, or chocolate



**FOR THOSE OF US WITH DIETARY RESTRICTIONS
PLEASE SCAN QR CODE OR ASK YOUR SERVER OR
BARTENDER FOR MORE INFORMATION**

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,
SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.



EL LUGAR

CANTINA



executive chef: alex mixcoatl / culinary director: barry tonks

EL LUGAR CANTINA

CERVEZA [BEER]

DRAFT **STELLA ARTOIS** pale lager, belgium 5% 9

CANS & BOTTLES single | bucket [serves 6]

MICHELOB ULTRA 7 | 38
light lager, missouri 4.2%

CORONA 7 | 38
lager, mexico 4.6%

PACIFICO 7 | 38
pilsner style lager, mexico 4.5%

CONEY ISLAND MERMAID 8 | 45
pilsner, brooklyn *nyc local 5.8%

BLUEPOINT MAGIC HOUR 8 | 45
american ipa, new york *nyc local 6%

CORONA N/A 7 | 38
non-alcoholic lager, mexico

CANTINA MICHELADA 9
francisco's hot sauce sangrita, pacifico, chamoy, tajin, lime

SUNCRUISER vodka iced tea 4.4% 12 | 68

NUTRL vodka seltzer *assorted flavors 4.6% 12 | 68

VINO [WINE]

PROSECCO 15 | 24 | 60
la gioiosa, italy

ROSÉ 15 | 24 | 60
château maris, france

ALBARIÑO 15 | 24 | 60
burgás, spain

RIOJA 15 | 24 | 60
viña real, spain

BOTTLES 7

MEXICAN COKE

DIET COKE

COKE ZERO

TOPO CHICO

BADGER BEV
ginger beer
grapefruit soda

CÓMO NO
prickly pear & lime
caffeinated
sparkling water



THE PLACE
TO *watch the game*



beverage director: nancy santiago
head bartender: jorge corrales

GUAYA LEMONADE
PASSIONFRUIT MULE

AGUA DE JAMAICA
COCONUT LIMEADE

MOCKTAILS 12

SPICY ESPRESSO MARTINI

Sotol is a distillation of plants from the Dasylirion family, a distant cousin of agave plants, specifically produced in Chihuahua, Coahuila, and Durango. With production methods very similar to Mezcal, and flavor profiles reminiscent of a mix of both Tequila and Mezcal.

SOTOL NEGRONI

18

CLASSIC MOJITO

bacardi rum, mint,
lime, sugar 15
large format [serves 6] 85
CHOOSE FLAVOR:
original | coconut | hibiscus
pineapple | passion fruit | guava

badger bevs grapefruit soda [CHOOSE: tajin | regular salt]

PALOMA

miلاغro tequila, lime, badger bevs ginger beer

MEXICAN MULE

miلاغro tequila, lime, mexican coke | salt

BATANGA

miلاغro tequila, lime, topo chico | chamoy, tajin

RANCH WATER

16

DESDE LA BARRA



[FROM THE BAR]

MI MANERA MARGARITA

[MADE MY WAY]

miلاغro silver tequila, orange liqueur, lime, agave, chamoy 15 | 85
cocktail | large format [serves 6]

CHOOSE: tajin | regular salt

CHOOSE FLAVOR: original | coconut | hibiscus | pineapple | passion fruit | guava

MAKE IT SPICY with ghost tequila blanco 16 | 90
MAKE IT A MEZCALITA with illegal mezcal 16 | 90