**SHAREABLES**

**ELOTE**
Mexican Street Corn, Mayo, Chili Powder, Cotija Cheese
6.00

**GUAC MY WORLD**
The Freshest Guacamole, Made In-House with Hass Avocados, Onions and Tomatoes.
14.00

**QUESO BLANCO**
White Queso with Green Chiles and Jalapenos Peppers
12.00

**CHICKEN EMPANADAS (2)**
Seasoned Chicken, Peppers, Cheese
10.00

**TAKE TAKI STICKS**
Served with Avocado Crema
8.00

**CRISPY CHICKEN FLAUTAS (4)**
Served With Shredded Romaine Lettuce, Crema Fresca, Cotija Cheese, Pico De Gallo, Salsa Verde.
11.00

**MUCHO NACHOS**
Queso Blanco, Guacamole, Crema, Black Beans, Salsa Roja, Jalapenos, Pico de Gallo
Add Protein: Carne Asada (+3), Pollo (+5), Shrimp (+5)
11.00

**QUESADILLA GRANDE**
Mexican Cheese Blend, Avocado Crema, Pico de Gallo
Add Protein: Carne Asada (+3), Pollo (+5), Shrimp (+5)
11.00

**FIESTA TOWER**
Elote, Mini Quesadillas, Chicken Empanadas, Nachos, Mexican Taki Taki Sticks
36.00

**CEVICHE**
Mahi Mahi cooked in a citrus spicy marinade and mixed with tomato, pineapple, jalapenos, red onion and cilantro accompanied with blue corn tortillas chips.
15.00

**SALADS**

**TOSTADA SALAD**
Napa And Romaine Lettuce, Grilled Corn, Dice Tomatoes, Black Beans, Red Onions, Cotija Cheese, Cilantro, Ancho Tortilla Chips, Avocado And Cilantro Serrano Ranch, Served On Tostadas
Add Protein to any salad: Carne Asada (+3), Pollo (+5), Shrimp (+5)
13.00

**SOMETHING SWEET**

**CHURRO BITES**
9.50

**KAHLUA 4 LECHES**
9.00

**PANNA COTTA**
9.00

**MEXICAN CORN ATOLE**
5.00

**S’MORES SATION KIT**
Build your own s’mores table side outside, Kit comes with marshmallows, graham crackers, and Hershey’s milk chocolate bars
24.00

**CLASSIC HOT CHOCOLATE**
+Kahlua
5.00
+Bailey’s
5.00

**SALTED CARAMEL HOT CHOCOLATE**
+Kahlua
5.00
+Bailey’s
5.00

**PEPPERMINT HOT CHOCOLATE**
+Kahlua
5.00
+Bailey’s
5.00

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

**SIGNATURE TACOS!**
3 Tacos Per Order, Served on House Made Tortillas

**EL JEFÉ (CARNE ASADA)**
Grilled Skirt Steak, Onions, Cilantro, Salsa Roja, Avocado Crema, Cucumbers, Radishes, Corn Tortilla
16.00

**SUPER POLLO**
Grilled Chicken, Onions, Cilantro, Salsa Roja, Avocado Crema, Cucumbers, Radishes, Corn Tortilla
15.00

**SHRIMP GONE WILD**
Panko Crusted Shrimp, Cilantro Slaw, Rebel Sauce, Flour Tortilla
16.00

**CATCH ME IF YOU CAN**
Grilled Mahi, Lime Crema, Onions, Cilantro, Cilantro Slaw, Shoestring Plantains, Corn Tortilla
16.00

**LAMB BIRRIA**
Braised Lamb Shoulder, Mexican Cheese Blend, Onions, Cilantro, with Consomme Broth for Dipping
16.00

**AHI TUNA TACO**
Sashimi Grade Tuna, Cucumber, Scallions, Wasabi Crema, Sesame Seeds, Shoestring Plantain Chip, Lettuce Wrap
16.00

**TACO AMERICANO**
Seasoned Ground Beef, Cheese, Tomatoes, Onions, Lettuce, Crema, Hard Shell
14.00

**WILD THING**
Zucchini and Mushrooms Marinated in a Jalapeno Cilantro Marinade, Pickled Sweet Peppers, Red Sauce, Melted Cheese, Cilantro, Corn Tortilla
15.00

**ESQUITES TACOS**
Sweet Roasted Corn, Cilantro, Epazote, Creamy Chipotle Aioli, Cotija Chees, Flour Tortilla
15.00

**TURMERIC ROASTED CAULIFLOWER**
Roasted Cauliflower, Turmeric, Achaar Aioli, Fried Scallion, Corn Tortilla
15.00

**POZOLE**
Stew Like Soup Of Chicken And Hominy, Mild Chili Pepper, Seasoned Ground Beef, Cheese, Tomatoes, Onions, Lettuce, Cilantro Lime Rice
18.00

**ENTREES**

**CHICKEN MILANESE**
8oz Chicken Breast Coated with Flour and Corn Flakes, Spices, Mix Lettuce, Serrano Ranch
28.00

**CARNE ASADA**
Skirt Steak, Salsa Verde, Multi Color Bean Salad, Jalapenos, Cilantro Lime Rice
28.00

**REBEL FAJITA**
Served with Grilled Onions, Peppers, Black Beans, Rice, Pico De Gallo, Guacamole, Crema Cheese, Served on a Flour Tortilla
28.00

**GRILLED SKIRT STEAK**
24.00

**GRILLED MUSHROOMS**
16.00

**GRILLED SHRIMP**
23.00

**SURF & TURF**
28.00

**GRILLED CHICKEN**
18.00

**REAL DEAL BURRITO**
Rice, Black Beans, Crema, Queso, Guacamole, Cilantro, Pico De Gallo, Shoestring Plantains, Flour Tortilla, Topped with Salsa Verde, Salsa Roja and Cotija Cheese - make it a naked burrito bowl
11.50

Add Protein: Carne Asada (+3), Pollo (+5), Shrimp (+5)

**ENCHILADA**
Topped With Salsa Verde, Salsa Roja and Cotija Cheese. Served With Rice & Beans
12.00

Add Protein: Pollo (+5), Ground Beef (+13)
COCKTAILS

TEQUILA MULE $14.00
Reposado Tequila, Agave Nectar, Fresh Lime Juice, Ginger Beer, Mint

PALOMA $12.00
Jimador Silver Tequila, Grapefruit Juice, Lime Juice, Agave Nectar, Soda Water

MEZCAL OLD FASHIONED $16.00
Mezcal, Licor 43, Demerara Syrup, Chocolate Bitters

MEXICAN MOJITO $14.00
Blanco tequila, Simple Syrup, Fresh Mint, Lime Juice, Soda

CLASSIC MOJITO $13.00
Bacardi Superior Rum, Simple Syrup, Fresh Lime Juice, Mint Leaves, Splash of Soda Water. Flavors: Mango, Strawberry, Pineapple, Blackberry

EL PATRON $15.00
Patron Reposado Tequila, Agave Nectar, Lime Juice

RANCH WATER $13.00
Tequila Blanco, Topo Chico, Lime Juice

SMOKY PINEAPPLE MEZCAL $14.00
Mezcal Tequila, Lime Juice, Agave Nectar, Pineapple Juice, Ancho Reyes Chile Liqueur

MICHELADA $13.00
House Michelada Mix, Beer

SEASONAL SANGRIA $12.00
GUAVA LEMONADE MOCKTAIL $8.00

WINES

WHITE
Echo Bay, Sauvignon Blanc (New Zealand) 11 / 42
Unshackled, Chardonnay (California) 14 / 55
Gooseneck Vineyards, Pinot Grigio (Italy) 10 / 40

RED
Unrated Cabernet (Chile) 12 / 48
Alta Vista Estate Malbec (Argentina) 12 / 48
Evolution, Willamette Valley, Pinot Noir (Oregon) 11 / 44

ROSE
Bodegas Juan Gil, Jumilla Rosé (Spain) 10 / 40
Luna Nuda (sparkling) (Italy) 10 / 40

PROSECCO
Gooseneck Vineyards, Prosecco (Italy) 10 / 40

BEER

BOTTLE/CAN
Rebel Lager 8
Miller Lite 6
Aslin Volcano 8
Corona 7
Corona Lite 7
Tecate 4
Miller Lite 6
Ida Power Moves 8
Crazy Pils 8
Modelo 7
Pacifco 7

DRAFT
Topo Chico 7
Michelob Ultra 6
Solace Little Bit Cloudy 8
Mahou Ipa 6
SolaceSuns Out Hops Out 7
Juicy Lucy 7
Modelo 7
Blue Moon 7
Lagunitas 8
Sam Seasonal 8

FRESH MARGARITAS $13.00

CLASSIC REBEL
BLACKBERRY
MANGO
GUAVA
STRAWBERRY
PINEAPPLE

TEQUILA $14.00

FROZEN DRINKS $13.00

REBEL MARGARITA
MANGO MARGARITA

HAPPIEST OF HOURS

4-7PM

Drafts $5
Wine $3 OFF
Canned or Bottled Beer $2 OFF
Margaritas $10
Sangria $8
Tacos (by the singles) only at bar