

rebel taco

Cocktails 14.00

MARGARITA
tequila, lime, orange liqueur, agave, salt

CANTARITO
tequila, grapefruit, lime, grapefruit
soda, salt, grapefruit bitters

CONEJO MALO
jalapeño infused tequila, lime, tamarind,
ancho chile liqueur

CALAUERA
mezcal, pineapple, lime, hibiscus

EL MURO SOUR
whiskey, lemon, honey, epazote herb,
egg white

Wine 11.00

ROSE

2021 Syrah/Granache, Vinos Montes,
"Cherub," Colchagua Valley, Chile

WHITE

2020 Albariño, Bodegas Lagar De La
Condesa, "Kentia," Rias Baixas, Spain

RED

2017 Pinot Noir, Bodegas
Gouguenheim, "Valle Escondido," Uco
Valley, Argentina

2020 Cabernet Sauvignon, Alta Vista
Wines, "Vive," Mendoza, Argentina

Beer 7.00

PACIFICO LAGER

MODELO NEGRA

LAGUNTIAS IPA

Happy Hour

WEEKDAYS 4-7PM

MARGARITA 9.00

WINE 6.00

BEER 5.00

BEER BUCKET 20.00

MARGARITA PITCHERS 36.00

Non-Alcoholic

MEXICAN COKE 3.50

DIET COKE 3.00

JARRITOS 3.50

ACQUA PANNA 7.00

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To Start

- PAN CASERO 8.00**
toasted house made bread, herb bone marrow butter
- MEXICAN CORN 7.00**
mayo, cotija cheese, chili powder, cilantro
- CHORIQUESO TOSTADA 10.00**
mexican sausage, smoked gouda cheese sauce, pickles onions, peppers
- GUACAMOLE 12.00**
pico de gallo, tostadas
- PULPO 18.00**
octopus, green olives, onions, chipotle tomato sauce
- ESQUITES SOUP 10.00**
cream of corn, huitlacoche, queso fresco, cilantro, chiles
- EMPANADA 10.00**
hand cut beef, nopales, pickled onion, raisins, green olive, egg
- PAPAS DE LA CASA 8.00**
fried potatoes, salsa verde, salsa roja, queso fresco, cilantro
- TAMAL DE POLLO 14.00**
chicken thigh, mushrooms, potatoes, truffle huitlacoche cheese sauce

Tacos

corn tortillas are made in house

- CARNE ASADA 4.95**
grilled skirt steak, onion, cilantro, salsa roja, avocado crema, radish
- AL PASTOR 4.50**
grilled pork, pineapple, salsa verde, onion, cilantro
- LAMB BIRRIA (2) 10.00**
braised lamb shoulder, white monterey cheese, onion, cilantro, consommé broth
- CAMARÓN 4.75**
grilled shrimp, cilantro slaw, rebel sauce
- FISH 4.50**
grilled mahi, lime crema, onions, cilantro slaw, shoestring plantains
- VEGETALES 4.25**
nopal, sweet peppers, chipotle crema, shoestring plantains
- add: *white monterey cheese +0.75*

Especiales

- BIRRIA FOR THE TABLE 30.00**
serves 2-4
1lb shredded lamb, lamb consommé, onion, cilantro, radish, lime, salsa roja, salsa verde, 8 house made corn tortillas
- RAMEN DE BIRRIA 20.00**
lamb consommé, house made noodles, shredded lamb, soft boiled egg, onion, soy sprouts, cilantro, jalapeño, radish, tortilla wonton
- CARNE ASADA 28.00**
skirt steak, pico de gallo, spring onion, avocado purée, guajillo confit potatoes
- TORTA CUBANA 15.00**
pork al pastor, ham, white monterey cheese, pickled jalapeño, mustard crema, house made bread
- TORTA DE MILANESA 15.00**
breaded chicken breast, avocado, oaxaca cheese, pico de gallo, refried beans, pickled veggies, mayo, house made bread
- ENSALADA DE ESTACIÓN 14.00**
baby kale, multicolored beans, pickled onions, mandarins, avocado, crunchy quinoa, tamarind vinaigrette
- CHILE RELLENO 18**
poblano peppers, rice, veggie sofrito, eggplant, refried beans, gouda cheese sauce

Desserts

- CHURROS 8.00**
dulce de leche
- VANILLA FLAN 7.00**
crispy peanuts

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