

rebel • taco

Cocktails 14.00

MARGARITA *Pitcher 48.00*
Tequila, lime, orange liqueur, agave

CANTARITO
Tequila, orange juice, lime, grapefruit
soda, tajin rim, grapefruit bitters

CONEJO MALO
Jalapeño infused tequila, lime, tamarind
syrup, ancho chile liqueur

CALAUERA
Mezcal, pineapple juice, lime, hibiscus
syrup

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

Wine

GLASS 11.00 / BOTTLE 45.00

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 Bottles 7.00

PACIFICO LAGER

MODELO NEGRA

LAGUNTIAS IPA

Happy Hour

WEEKDAYS 4-6PM

MARGARITA 9.00

WINE 6.00

BEER 5.00

BEER BUCKET 20.00

MARGARITA PITCHERS 38.00

Non-Alcoholic

MEXICAN COKE 3.50

MEXICAN SPRITE 3.50

DIET COKE 3.00

JARRITOS 3.50

MINERAGUA 4.00

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LUNCH

To Start

GUACAMOLE 14.00

Avocados, tomatoes, onions, cilantro, mango, lime juice, jalapenos homemade chips

MEXICAN CORN 8.00

Mayo, cotija cheese, chili powder, hot sauce, cilantro

SEAFOOD CEVICHE 22.00

Mahi, shrimp, octopus, mango, avocado, red onions, pickle sweet peppers, cucumbers, shrimp mayo, leche de tigre, salsa bruja, homemade chips

EMPANADAS 10.00

Hand cut beef, nopales, boiled egg, salsa roja, guacamole

PAPAS DE LA CASA 8.00

Fried potatoes, salsa roja, cream, queso fresco, cilantro

Tacos

corn tortillas are made in house

CARNE ASADA 5-25

Flap steak, guacamole, chimichurri, radish, salsa roja, onions, cilantro

AL PASTOR 5.00

Bone in pork rib, pineapple relish, pastor bbq sauce, cilantro, radish

LAMB BIRRIA (2) 11.00

Braised lamb shoulder, homemade oaxaca cheese, onions, cilantro, lamb consommé, jalapenos

CAMARON 5.25

Grilled shrimp, chimichurri, corn, radish, shrimp sauce, onions, cilantro, crispy plantains

PESCADO 5.25

Grilled mahi mahi, guacamole, sweet peppers, salsa roja, pickled onions, cilantro, crispy plantains

VEGETABLES 4.25

Nopales, sweet peppers, corn, cilantro radish, onions, salsa chipotle, crispy plantains

CHORIQUESO 5.00

Mexican chorizo, homemade oaxaca cheese, onions, cilantro, guacamole on the side

add: *homemade oaxaca cheese \$1.25*

Tortas

All tortas are served with a side of fried potatoes

CARNE ASADA 20.00

Flap steak, chimichurri, avocado, mixed greens, tomato, jalapenos, garlic mayo, homemade bread

MILANESA 16.00

Breaded chicken breast, avocado, homemade oaxaca cheese, tomatoes, refried beans, pickles, jalapenos, homemade bread

TORTA CUBANA 16.00

Pork al pastor, ham, homemade oaxaca cheese, pickles, jalapenos, mustard crema, homemade bread

Especiales

MILANESA PLATTER 20.00

Breaded chicken breast, mixed salad, homemade oaxaca cheese, hibiscus glaze

RAMEN DE BIRRIA 22.00

Lamb consommé, house made noodles, shredded lamb, soft boiled egg, onions, soy sprouts, avocado, cilantro, serrano peppers, radish, tortilla wontons

TLAYUDA 14.00

12in chard tortilla, refried beans, homemade oaxaca cheese, cotija cheese, avocado, cherry tomatoes, pickled onion, sweet corn, cilantro, salsa roja

Add Protein 8.00

ENSALADA DE FRIJOLES 14.00

Baby kale, multicolored beans, pickled onions, mandarins, avocado, corn, roasted quinoa, tamarind vinaigrette

Add Protein 8.00

ENSALADA DE SANDIA 14.00

Nopales, olives, sweet corn, watercress, queso fresco, cucumbers, tajin vinaigrette

Add Protein 8.00

Desserts

CHURROS 9.00

Dulce de leche, citrus sugar

VANILLA FLAN 9.00

Dulce de leche, candied peanuts

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