

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 3-6PM

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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DINNER

To Start

PAN CASERO 8.00

Toasted homemade bread, herb bone marrow butter

GUACAMOLE 14.00

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

ELOTE 8.00

Corn, mayo, cotija cheese, chili powder, hot sauce, cilantro

CEVICHE 22.00

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

ESQUITES SOUP 10.00

Cream of corn, huitlacoche, queso fresco, cilantro, pickled onions, epazote, tostada

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

PULPO 8.00

Octopus, guacamole, cherry tomatoes, onions, cilantro, garlic mayo, squid ink tortillas

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

CARNE ASADA FOR THE TABLE 48.00 serves 2-4

1 lb flap steak, bone marrow, guacamole, chimichurri, spring onions, fried potatoes, homemade tortillas

BIRRIA FOR THE TABLE 42.00 serves 2-4

1 lb shredded lamb, lamb consommé, onion, cilantro, radish, lime, salsa roja, guacamole, homemade corn tortillas

MILANESA PLATTER 20.00

Breaded chicken breast, mixed greens, 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 FRIJOLE\$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

CHILE RELLENO 18.00

poblano peppers, veggie sofrito, refried beans, gouda cheese sauce, pickled onions, cilantro olive oil, chipotle powder, tortilla wontons

Desserts

CHURROS 9.00

Dulce de leche, citrus sugar

FLAN 9.00

Dulce de leche, candied peanuts

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