

FINISH SCHEDULE

ROOM	NO.	FINISH	DESCRIPTION
101	101-1	WALLS	PAINT
101	101-2	CEILING	POP
101	101-3	FLOOR	GRANITE
101	101-4	DOORS	WOOD
101	101-5	WINDOWS	WOOD
101	101-6	STAIRS	WOOD
101	101-7	ELEVATORS	WOOD
101	101-8	MECHANICAL	PAINT
101	101-9	ELECTRICAL	PAINT
101	101-10	TELEPHONE	PAINT
101	101-11	PLUMBING	PAINT
101	101-12	MECHANICAL	PAINT
101	101-13	ELECTRICAL	PAINT
101	101-14	TELEPHONE	PAINT
101	101-15	PLUMBING	PAINT
101	101-16	MECHANICAL	PAINT
101	101-17	ELECTRICAL	PAINT
101	101-18	TELEPHONE	PAINT
101	101-19	PLUMBING	PAINT
101	101-20	MECHANICAL	PAINT
101	101-21	ELECTRICAL	PAINT
101	101-22	TELEPHONE	PAINT
101	101-23	PLUMBING	PAINT
101	101-24	MECHANICAL	PAINT
101	101-25	ELECTRICAL	PAINT
101	101-26	TELEPHONE	PAINT
101	101-27	PLUMBING	PAINT
101	101-28	MECHANICAL	PAINT
101	101-29	ELECTRICAL	PAINT
101	101-30	TELEPHONE	PAINT
101	101-31	PLUMBING	PAINT
101	101-32	MECHANICAL	PAINT
101	101-33	ELECTRICAL	PAINT
101	101-34	TELEPHONE	PAINT
101	101-35	PLUMBING	PAINT
101	101-36	MECHANICAL	PAINT
101	101-37	ELECTRICAL	PAINT
101	101-38	TELEPHONE	PAINT
101	101-39	PLUMBING	PAINT
101	101-40	MECHANICAL	PAINT
101	101-41	ELECTRICAL	PAINT
101	101-42	TELEPHONE	PAINT
101	101-43	PLUMBING	PAINT
101	101-44	MECHANICAL	PAINT
101	101-45	ELECTRICAL	PAINT
101	101-46	TELEPHONE	PAINT
101	101-47	PLUMBING	PAINT
101	101-48	MECHANICAL	PAINT
101	101-49	ELECTRICAL	PAINT
101	101-50	TELEPHONE	PAINT
101	101-51	PLUMBING	PAINT
101	101-52	MECHANICAL	PAINT
101	101-53	ELECTRICAL	PAINT
101	101-54	TELEPHONE	PAINT
101	101-55	PLUMBING	PAINT
101	101-56	MECHANICAL	PAINT
101	101-57	ELECTRICAL	PAINT
101	101-58	TELEPHONE	PAINT
101	101-59	PLUMBING	PAINT
101	101-60	MECHANICAL	PAINT
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101	101-62	TELEPHONE	PAINT
101	101-63	PLUMBING	PAINT
101	101-64	MECHANICAL	PAINT
101	101-65	ELECTRICAL	PAINT
101	101-66	TELEPHONE	PAINT
101	101-67	PLUMBING	PAINT
101	101-68	MECHANICAL	PAINT
101	101-69	ELECTRICAL	PAINT
101	101-70	TELEPHONE	PAINT
101	101-71	PLUMBING	PAINT
101	101-72	MECHANICAL	PAINT
101	101-73	ELECTRICAL	PAINT
101	101-74	TELEPHONE	PAINT
101	101-75	PLUMBING	PAINT
101	101-76	MECHANICAL	PAINT
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101	101-78	TELEPHONE	PAINT
101	101-79	PLUMBING	PAINT
101	101-80	MECHANICAL	PAINT
101	101-81	ELECTRICAL	PAINT
101	101-82	TELEPHONE	PAINT
101	101-83	PLUMBING	PAINT
101	101-84	MECHANICAL	PAINT
101	101-85	ELECTRICAL	PAINT
101	101-86	TELEPHONE	PAINT
101	101-87	PLUMBING	PAINT
101	101-88	MECHANICAL	PAINT
101	101-89	ELECTRICAL	PAINT
101	101-90	TELEPHONE	PAINT
101	101-91	PLUMBING	PAINT
101	101-92	MECHANICAL	PAINT
101	101-93	ELECTRICAL	PAINT
101	101-94	TELEPHONE	PAINT
101	101-95	PLUMBING	PAINT
101	101-96	MECHANICAL	PAINT
101	101-97	ELECTRICAL	PAINT
101	101-98	TELEPHONE	PAINT
101	101-99	PLUMBING	PAINT
101	101-100	MECHANICAL	PAINT

FINISH GENERAL NOTES

1. FINISH SCHEDULE SHALL BE USED TO IDENTIFY FINISHES TO BE USED IN THIS PROJECT.
2. FINISHES SHALL BE INSTALLED AS SHOWN IN THE FINISH SCHEDULE UNLESS OTHERWISE NOTED.
3. FINISHES SHALL BE INSTALLED IN ACCORDANCE WITH THE MANUFACTURER'S INSTALLATION INSTRUCTIONS.
4. FINISHES SHALL BE INSTALLED IN ACCORDANCE WITH THE ARCHITECT'S GENERAL NOTES.
5. FINISHES SHALL BE INSTALLED IN ACCORDANCE WITH THE ARCHITECT'S SPECIFICATIONS.
6. FINISHES SHALL BE INSTALLED IN ACCORDANCE WITH THE ARCHITECT'S SCHEDULE.
7. FINISHES SHALL BE INSTALLED IN ACCORDANCE WITH THE ARCHITECT'S DRAWINGS.
8. FINISHES SHALL BE INSTALLED IN ACCORDANCE WITH THE ARCHITECT'S CONTRACT.
9. FINISHES SHALL BE INSTALLED IN ACCORDANCE WITH THE ARCHITECT'S AGREEMENT.
10. FINISHES SHALL BE INSTALLED IN ACCORDANCE WITH THE ARCHITECT'S OBLIGATION.
11. FINISHES SHALL BE INSTALLED IN ACCORDANCE WITH THE ARCHITECT'S RESPONSIBILITY.
12. FINISHES SHALL BE INSTALLED IN ACCORDANCE WITH THE ARCHITECT'S LIABILITY.

FINISH SCHEDULE REMARKS

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FINISH SPECIFICATIONS

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GENERAL FURNITURE NOTES

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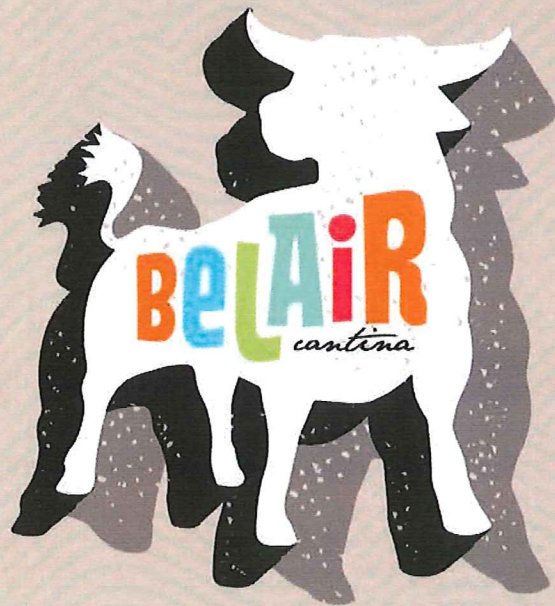
FURNITURE KEY NOTES

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BOTANAS

COMPLIMENTARY HOUSEMADE
CHIPS WITH 3 FRESH SALSAS

GOOD THING **YOU GET ALL THREE.** HOW WOULD YOU DECIDE OTHERWISE?

SALSA VERDE – Tomatillos, fresh garlic, jalapeños.

ROASTED SALSA – Roasted tomatoes and jalapeños.

SPICY ÁRBOL – Árbol chiles, roasted tomatoes, garlic.

TRIPLE CEVICHE Octopus, lobster, shrimp, diced tomatoes, onion, fresh lime, cucumber, served with two tostadas and chile de árbol oil. / 11.05

LOBSTER TOSTADA Lobster and crab salad, fresh avocado, radish, onion, tomatoes, cilantro, mayo, citrus slaw. (Tostada only. Served chilled.) / 5.26

AHI TUNA TOSTADAS Four (4) mini tostadas, with seared tuna, cucumber salsa, wasabi crema, Sriracha crema, green onions, sliced avocado, pickled ginger. / 7.77

QUESO BLANCO FUNDIDO White queso sauce, jalapeños, garlic. / 5.66 Add lobster shrimp / 9.98 Add chorizo / 6.53

HOT DOG TAQUITOS Hot dogs rolled in a tortilla and fried crispy, side of Sriracha crema. / 4.68

ESQUITE Grilled corn kernels, lime aioli, cotija cheese, chile lime, cilantro, crema. / 4.10

SWEET PLANTAINS Super ripe, sweet plantains topped with crema and queso fresco. / 3.53

PEPINOS Cucumber slices, chile lime. / 2.86

BURRITOS As big as a Chihuahua!

Turn it into a bowl for no extra charge.
Add some fun with queso fundido. / 2.25

KOREAN BEEF Spicy-sweet marinated beef, rice, black or pinto beans, lettuce, Sriracha crema, lime vinaigrette slaw, grilled jicama slaw, salsa roja, fundido. / 11.87

CARNE ASADA Grilled steak, black or pinto beans, crema, guac, rice, shredded lettuce, cilantro, onions, queso fundido, salsa roja. / 11.96

GRINGO Seasoned ground beef, rice, black or pinto beans, cheddar, lettuce, tomato, crema, fundido, salsa roja. / 10.95

CARNITAS Crispy pork, black or pinto beans, crema, guac, rice, shredded lettuce, pico, salsa roja. / 10.77

SPICY POLLO Pulled chicken, árbol sauce, citrus slaw, beans, rice, lettuce, crema, salsa roja. / 9.89

SHRIMP The ORIGINAL, chipotle shrimp, citrus slaw, corn salsa, pico, rice, cilantro, chipotle ancho mayo, salsa roja, queso fundido. / 12.34

VEGURRITO Grilled cauliflower, baby carrots, sweet onion, poblano, broccoli, corn salsa, cilantro rice, black beans, lettuce, fundido topped with pasilla salsa and crema. / 9.85

MAKE IT A CHIMICHANGA / 2.50

QUESO QUESADILLAS / 5.95 ● Make it interesting by adding: Yucatan chicken / 1.31 Spicy chicken / 1.27 Carne asada / 1.28 Chorizo / 1.48

CALI GUAC Avocado, roasted pineapple, pomegranate. / 6.98 Add fried plantain chips. / 3.53

GUACAMOLE 'Nuff said. / 6.27 Add fried plantain chips. / 3.53

ROASTED MEXICAN CORN Roasted corn on the cob, queso cotija, chile lime, lime aioli. / 3.55

CANTINA NACHOS

Chips so fresh, they'll ask you for your number
(half or whole portions).

VEGETARIAN Fresh jalapeños, queso fundido, black beans, pico de gallo, crema. / h 6.22 / w 8.89

CARNE OR POLLO Carne asada or shredded chicken, fresh jalapeños, queso fundido, black beans, pico, crema. / h 6.92 / w 9.89

Platos ESPECIALES

NO SUBSTITUTIONS, HOMBRE

TORTAS Rice and Beans included with all Traditional Mexican Sandwiches

EL CUBANO Beef sirloin, smoked pork, bolillo, guac, lettuce, pico de gallo, chipotle mayo, pickled jalapeños. / 9.10

POLLO AVOCADO TORTA Crispy chicken, avocado, tomato, onion, lettuce, Sriracha crema and serrano mayo. / 8.98

FAJITAS Serves 2 to 3

Comes with tortillas, lettuce, pico, guac, rice, beans, and hungry stares from other tables.

SURFIN' FAJITA Grilled shrimp, broccoli, bell peppers, onion, artichoke, grilled carrots, whole black bean, corn salsa. / 18.25

TSU 360 FAJITA Grilled steak, bell peppers, poblano, onions, cucumber salsa, cherry tomatoes, chimichurri sauce, habanero crema, queso fresco. / 18.89

YUCATAN FAJITA Grilled chicken marinated in achiote, bell peppers, onions, tomatoes, sizzle sauce, citrus slaw, pineapple salsa. / 15.98

TACOS



Add some **SPICE** to each **BITE**:
Chile de Árbol Oil / 1.45 Habanero Crema / 1.11

add
50¢

Make it
a tostada!

CHOOSE BETWEEN
a corn or flour tortilla.

“A BALANCED DIET IS A TACO IN EACH HAND” -FLACO

PRICE PER TACO

WHEN YOU ORDER 3 TACOS OR TAMALES, **RICE & BLACK BEANS ARE INCLUDED!**

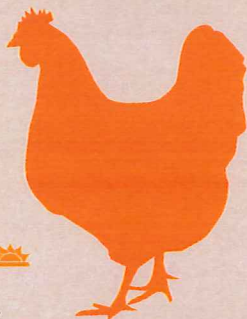
VEGETARIAN ITEMS
VEGAN ITEMS

CARNE

POLLO YUCATAN Grilled chicken marinated in achiote, piña salsa, avocado salsa. / 3.57

SPICY POLLO Pulled chicken breast, árbol chiles and spices, citrus slaw. / 2.94

POLLO VERDE Pulled chicken breast, salsa verde, queso cotija, onion, cilantro. / 2.89



GRINGO Seasoned ground beef, lettuce, tomato, crema, cheddar. / 3.55

BARBACOA Shredded beef slow cooked with Modelo, orange soda and Coca-Cola, raw onion, cilantro. / 3.89

KOREAN BEEF Spicy-sweet marinated beef, lettuce, jicama, carrot, lime, Sriracha crema. / 4.45

CARNE ASADA Grilled steak, onions, cilantro. / 3.93

COCHINITA PIBIL Slow roasted pork cooked in orange juice, achiote, banana leaves, topped with pickled onions. / 3.98

HOUSEMADE CHORIZO Ground guajillo pork, potatoes, radish, cilantro, queso fresco. / 3.89

NINJA PIG Crispy pork, hoisin glaze, cucumber jicama slaw. / 3.81

CARNITAS Crispy pork, pico de gallo. / 3.67

AL PASTOR Pineapple marinated pork, dried chiles, achiote, cilantro, onions. / 4.09

FRIED AVOCADO & BACON Avocado, arugula, corn salsa, bacon pieces, serrano chile mayo. / 3.75

LAMB BARBACOA Roasted lamb in achiote and guajillo sauce, topped with pear mint salsa. / 4.28

\$2 TACO OPTIONS

TUESDAY & THURSDAY (DINE-IN ONLY)

MARISCO

BAJA TILAPIA Breaded and fried tilapia, citrus slaw, avocado salsa. / 3.29

MANGO TILAPIA Grilled tilapia, mango salsa, chimichurri sauce. / 3.49

ISLANDER MAHI MAHI Guajillo marinated mahi mahi, papaya salsa, chipotle ancho mayo. / 4.95

LOBSTER SHRIMP Grilled shrimp, lobster pieces, lettuce, corn and tomatillo salsa. / 5.95

ZIHUATANEJO SHRIMP Shrimp, pico de gallo, citrus slaw, chipotle ancho mayo. / 3.89

VEGETARIAN

Add carne asada
or pollo / 1.37

BLACK BEAN & CORN Black beans, grilled corn, queso fresco, sliced avocado, cilantro, crema. / 3.11

SOY CHORIZO Soy pieces, diced potatoes, avocado, pico. / 2.95

PORT-QUESO Portabella mushroom, queso fundido, black beans, radish, chimichurri. / 2.97

QUESO ASADO Grilled mozzarella cheese, black bean spread. / 2.39

BROCCOLI & ARTICHOKE Grilled bell peppers, broccoli, artichoke, topped with pepitas, árbol sun-dried tomato sauce. / 4.32

ROASTED VEGGIE & KALE Roasted poblano peppers, onion, zucchini, potato, corn and kale topped with avocado salsa. / 3.45

TAMALES

Wrapped in banana leaves

POLLO TAMALES Pollo verde, salsa verde, pico. / 3.98

BLACK BEAN & CORN TAMALES Black beans, corn, poblano, salsa roja, pico. / 3.95

SOUP & SALAD

SOPA DE POLLO Our heavenly chicken soup with vegetables, cilantro, garnished with avocado. / 5.75

HOMINY SHRIMP SOUP Shrimp, hominy, black beans and herbs, garnished with avocado and cilantro. / 5.75

MEXICAN COBB Julienned chopped romaine, bacon, boiled egg, cheddar, tomato, queso fresco, black beans, corn, habanero ranch. / 5.97
Add chicken / 3.10 Add shrimp / 3.95

TOSTADA SALAD Two (2) corn tostadas, black bean spread, lettuce, queso fresco, whole black beans, corn, green onions, avocado, chipotle ranch. / 7.97 ●
Add chicken / 3.10 Add shrimp / 3.95
Make it a 1/2 order for 1/2 the price!

TACO SALAD Seasoned ground beef or chicken in a crispy bowl, black beans, corn, lettuce, tomatoes, shredded cheese, crema, side of chipotle ranch. / 10.87

SIDES

Guacamole / 1.49 🌿

Tortillas (4) / 1.03 🌿

Mexican crema / 1.16 ●

Chile de árbol oil / 1.45 🌿

Habanero crema / 1.11 ●

Avocado salsa / 1.05 🌿

Pico de gallo / 1.03 🌿

Oaxacan black beans / 1.49 🌿

Drunken pinto beans (with bacon) / 1.49

Mexican rice with plantain and crema / 1.49 ●

Chips with salsa for the road / 2.59 🌿

DESSERTS

MEXICAN S'MORES Mexican cookies stuffed with grilled marshmallow and chocolate "La Abuelita." / 5.65

HOMEMADE CHURROS
Served with dulce de leche. / 4.05

QUESO FRESCO CHEESECAKE
Our homemade cheesecake. / 5.98



HOUSE FAVE

Try one of our favorites! The staff says so!

Most menu items can be made **GLUTEN-FREE**.
Ask your server for suggestions or to see our *Gluten-Free Menu*.

● **VEGETARIAN ITEMS** | 🌿 **VEGAN ITEMS**

*The consumption of raw or undercooked eggs, meat, poultry or seafood may increase the risk of food borne illness.

CERVEZA

TAPS

t Dos Equis Amber / 5.00

t Modelo Especial / 5.00

Lagunitas IPA / 5.00

Good City Motto Mosaic Pale Ale (WI) / 6.00

New Glarus Spotted Cow (WI) / 5.00

Lakefront El Wisco (WI) / 5.00



\$2 TAP OPTIONS
TUESDAY AND THURSDAY

SEASONAL TAPS

Hit up your server to see what's flowing.

YEAR ROUND

Bud Light / 3.00

Blue Moon Tall Boy* / 6.00

Clausthaler (NA) / 4.00

Lakefront Fuel Cafe Stout (WI) / 5.00

Lakefront Riverwest Stein (WI) / 5.00

Lakefront New Grist (gf) (WI) / 5.00

New Glarus Moon Man (WI) / 5.00

MKE Brewing O-Gii* (WI) / 6.00

Miller Lite Tall Boy* / 3.00

Miller High Life / 3.00

PBR Tall Boy* / 4.00

SEASONALS

Ale Asylum Unshadowed* (WI) / 5.00

Avery Brewing Company - El Gose* / 5.00

Bell's Oberon Ale Tall Boy* / 6.00

Epic Brewing - Los Locos* / 6.00

Lost Coast Great White / 5.00

MEXICAN BEERS

Bohemia / 4.00

Corona / 5.00

Corona Light / 5.00

Dos Equis Lager / 4.00

t Modelo* / 4.00

Negra Modelo / 5.00

Pacifico / 5.00

Sol / 4.00

t Tecate* / 4.00

Victoria / 5.00

*Served in a can

Cider

Seattle Seasonal Cider / 8.00
Seattle Semi-Sweet Cider
Tall Boy* / 8.00
Crispin Blackberry
Pear / 6.00
Crispin / 6.00

CRANE LAKE WINE

by the glass / 7.50

W - Chardonnay

W - Pinot Grigio

R - Merlot

R - Cabernet
Sauvignon



MARGARITAS

Fresh
Lime!

MADE WITH 100% FRESH LIME JUICE

ALL OF OUR TEQUILAS ARE NOW 100% BLUE AGAVE. All margaritas are served on the rocks.

BELAIR MARGARITA Now with Arette Blanco, which is 100% Blue Weber Agave. / 6.50 / hp 14.00 / p 26.00

LA PRIMA Fortaleza Reposado, Combier, fresh lime and simple syrup. / 14.00

KIWI MARGARITA Gran Centenario Blanco, kiwi puree, lime juice, simple syrup, Triple Sec, garnished with lime wedge. / 9.00 / hp 22.50 / p 38.00

WATERMELON MARGARITA Cazadores Blanco, watermelon puree, lemon juice, simple syrup, Triple Sec, garnished with lime wedge. / 9.00 / hp 22.50 / p 38.00

FRESA FRESCA Espolon Blanco, Triple Sec, fresh strawberry juice, fresh lime and simple syrup with a sugary rim. / 9.00 / hp 22.50 / p 38.00

EL CHEAPO A killer lime margarita without the gnarly price. Served blended. / 5.00 / hp 11.00 / p 20.00 (Add strawberry, mango or raspberry for 50¢)

THE BIG KAHUNA Corazon Anejo, Combier, fresh lime, simple syrup with a salty rim. / 9.00 / hp 19.50 / p 36.00 🍹

EL CHINGON Don Julio Reposado, lime juice, simple syrup, Combier, garnished with lime wedge. 12.00 (Add strawberry, mango or raspberry for 50¢)

CHARRED PINEAPPLE MARGARITA Illegal Mezcal Joven, Triple Sec, fresh lime, simple syrup, and Charred pineapple puree. / 9.00 / hp 22.50 / p 38.00

CUCUMBER MINT MARGARITA Sauza Blue, cucumber puree, lime juice, Triple Sec, shaken with fresh mint, garnished with lime wedge. / 9.00 / hp 22.50 / p 38.00

CREATE YOUR OWN MARGARITA Select a tequila from our shelf, add fresh lime and Combier. (Prices listed with tequila options - half/whole pitchers available).

MEZCAL COCKTAILS

MEZCAL OLD FASHIONED Delirio Anejo, muddled cherries and orange slices, agave nectar, dash of bitters, topped with sprite. / 9.00

MEZCAL MULE Montelobos Mezcal Joven, fresh lime juice, topped with ginger beer. / 10.00

MEZCAL & SODA Del Maguey Crema mezcal and Tamarind Jarritos. / 8.00

MEZCAL PALOMA Served in a cheapo glass, pinch of salt, Delirio Joven mezcal, lime juice, Fresca, garnished with lime wedge. / 9.00

SPECIALTY DRINKS

MEXICAN MULE Now made with Altos Plata, fresh lime juice and ginger beer. / 9.00 🍹

WHITE PEACH SANGRIA Pinot Gris with tequila blanco, white peach, orange, mango. Garnished with strawberries and peaches. / 9.00 / hp 19.50 / p 36.00

PALOMA A traditional cocktail comprised of Milagro Silver, fresh lime juice, grapefruit soda and a pinch of salt. (Made with low cal Fresca, substitute Grapefruit Jarritos at no extra charge). / 8.00 🍹

MICHELADA An authentic, tantalizing blend of Cholula, lime, Worcestershire and Maggi seasoning served over ice with a chile-salted rim - just add your choice of Mexican beer. / 7.00

HOUSEMADE ESPECIALIDADES

Ask about this week's flavor

Fresh-Made Lemonade or Limeade / 4.00
Horchata / 2.50 | Agua Fresca / 2.50

SPICE IT UP!

Add fresh sliced jalapeños to any cocktail / .50

HOUSE FAVE

Try one of our favorites! The staff says so! 🍹

MÁS BEBIDAS

On The Gun / 2.00

Coke
Diet Coke
Sprite
Fresca
Iced Tea
Lemonade
Cranberry Juice

Juice / 2.00

Apple
Orange
Pineapple
Grapefruit

Coffee & Tea / 3.00

CANS & BOTTLES

Orangina / 4.00
Rocky's Ginger Beer (WI) / 4.00
Sprecher Root Beer (WI) / 3.00
Mexican Coke in Bottle / 3.00
Jarritos / 3.00 (Fruit Punch, Grapefruit, Mandarin, Mango, Pineapple, Strawberry, Tamarind)
Topo Chico Agua Mineral / 3.00





MISSION STATEMENT

“People and tacos powering the community!”

VISUAL STATEMENT

At BelAir Cantina we strive to create a warm, inviting atmosphere for all to enjoy. We instill a high standard of passion for our guests and for the fresh ingredients that we provide. When people think of BelAir Cantina we want them to think of a fun environment, fresh ingredients and gracious customer service. Our amazing and capable team members make it possible for “Powered by Tacos” to help power the communities we serve. Every person’s efforts and skills are necessary to the success of our company.

At BelAir Cantina our company values will guide your daily actions and ensure that the work environment and company culture are sustained.

CORE VALUES

As we grow as a company, it has become more and more important to explicitly define the core values from which we develop our culture, our brand, and our business strategies. These are the ten core values that drive our business:

1. Provide prompt, warm and friendly customer service to all of our guests.
2. Serve the freshest ingredients available at all times.
3. Proudly serve our communities by providing a family friendly gathering space and through supporting local organizations
4. Build a positive team and family spirit
5. Pursue growth and learning; whether through recipe, atmosphere, or service improvement
6. Feel empowered to take initiative to improve the customer experience
7. Be passionate about service and food
8. Take pride in your work and have FUN!
9. Embrace change with an open-mind
10. Be gracious



GENERAL INFORMATION

SHOW:

Review your individual restaurant's hours of operations. Set realistic in-times and out-times because majority of the time, out-times are based on volume.

Bel Air Water Street:

1935 N Water Street Milwaukee, WI 53202
(414)-226-2245

Hours

Patio: Monday-Sunday: 11am-10pm

Kitchen: Monday-Sunday 11am- Midnight

Bar: Sunday-Thursday: 11am-2am,
Friday & Saturday 11am-2:30am

Brunch: Saturday & Sunday 10am-3pm

Bel Air Tosa:

6817 W North Avenue Wauwatosa, WI 53213
(414)-988-8533

Hours

Patio: Monday-Sunday: 11am-10pm

Kitchen: Monday-Thursday: 11am-11pm, Friday: 11am-12am, Saturday: 10am-12am, Sunday: 10am-11pm

Bar: Monday-Thursday: 11am-12am, Friday: 11am-2am, Saturday: 10am-2am, Sunday: 10am- 12am

Brunch: Saturday & Sunday: 10am-3pm

Bel Air Downer:

2625 N. Downer Avenue Milwaukee, WI 53211
(414)-964-1190

Hours

Patio: Monday-Sunday: 11am- 11pm

Kitchen: Sunday-Thursday: 11am-11pm, Friday & Saturday: 11am-12am

Bar: Sunday-Thursday: 11am-12am,
Friday & Saturday: 11am-2am

Bel Air Oak Creek:

410 West Town Square Way,
Oak Creek, WI 53154

Hours

Patio: Monday-Sunday: 11am-10pm

Kitchen: Monday-Thursday: 11am-11pm,
Friday: 11am-12am, Saturday: 10am-12am,
Sunday: 10am-11pm

Bar: Monday-Thursday: 11am-12am, Friday: 11am-2am,
Saturday: 10am-2am, Sunday: 10am- 12am

Brunch: Saturday & Sunday: 10am-3pm

Bel Air Brookfield:

250 High Street
Brookfield, WI 53045

Hours

Patio: Monday-Sunday: 11am-10pm

Kitchen: Monday-Thursday: 11am-11pm,
Friday: 11am-12am, Saturday: 10am-12am,
Sunday: 10am-11pm

Bar: Monday-Thursday: 11am-12am, Friday: 11am-2am,
Saturday: 10am-2am, Sunday: 10am- 12am

Brunch: Saturday & Sunday: 10am-3pm