



SMALL PLATES

HOUSE-MADE CHIPS ©

Salsa \$4 // Guacamole \$6 // Queso \$6 // Sample All Three \$12

PLANTANOS MADUROS ©

Fried sweet plantains served with Cheerwine hop-banero aioli – \$7

CEVICHE ©

Citrus marinated shrimp, mahi mahi and calamari layered with guacamole and pico de gallo with house-made chips – \$12

HOUSE-CUT FRIES ♻️ ©

Tossed with cilantro and fresh lime – \$6

MEXICAN STREET CORN ©

Fire roasted corn on the cob rolled in a creamy cilantro spread and dusted with cotija cheese – \$6

PRETZEL LOCO

Jumbo pretzel served with queso sauce or house-made beer mustard – \$15

SOPA Y ENSALADAS

SOPA DEL DIA

Ask your server for today's selection.

FIAMBRE SALAD ♻️ ©

Fresh kale tossed in a garlic pumpkin seed vinaigrette and topped with black beans, marinated tomatoes, pickled onions, and toasted pumpkin seeds – \$10

QUINOA SALAD ♻️ ©

Quinoa, black beans, corn, red peppers, Roma tomatoes and red onion tossed in a citrus chipotle vinaigrette and finished with avocado, cilantro and lime – \$10

TRADITIONAL TACOS

Your choice of carnitas, chicken, cauliflower, lentil chorizo topped with cilantro, onions, and lime – \$5

Shrimp // Steak – \$6

SIGNATURE TACOS

Served on corn tortillas and finished with fresh cilantro and lime

CARNITAS ©

House smoked pork shoulder, marinated purple cabbage, yellow onions, cotija cheese, and Cheerwine hop-banero aioli – \$6

POLLO BORRACHO

Beer braised chicken, avocado mash, pico de gallo, and crispy fried kale – \$6

CARNE ASADA ©

Chimichurri marinated hanger steak, cotija cheese, and pickled onions – \$7

CAULIFLOWER ♻️ ©

Turmeric roasted cauliflower, marinated purple cabbage, and avocado mash, finished with a mojo de ajo drizzle – \$7

LENTIL CHORIZO ♻️ ©

House-made vegan lentil chorizo sausage, onions, and crispy fried kale – \$6

PLANTAINS CAMARONES ©

Fried plantains, mojo de ajo shrimp, black beans, pickled onions, and Cheerwine hop-banero aioli – \$7

LA HORTALIZAS ©

Dill beer battered zucchini, Mexican street corn relish, cotija cheese, and pico de gallo – \$7

TAQUERIA FAVORITES

BREW HOUSE MUSSELS

Blue Mussels steamed with chipotles and beer tossed with garlic, onions and tomatoes. Served with grilled flatbread – \$13

KIDS

Cheese Quesadilla // Chicken Taco
\$5 EACH

BEVERAGES

Fresh Lemonade \$5 // Ice Tea (Sweet & Unsweet) \$4
Jarritos Soda \$4 // Cheerwine \$4 // Blue Moon Bottled Water \$3
Dynamite French Press \$6 // Hot Tea \$4



**ASK ABOUT OUR
DAILY SPECIALS!**



**CREEKSIDE IN MAGGIE VALLEY
4352 Soco Rd**