

HAPPY HOUR

Every Day 4-6pm

Friday & Saturday 10-midnight (full food menu not available)



COCKTAILS \$10

THE MONSOON

Jalapeño infused tequila, lime, tamarindo syrup,
Peychaud's, soda

ERMANOS SANGRIA

Cabernet Sauvignon, apricot liqueur, Luxardo
Maraschino, honeysuckle liqueur, lemon, OJ

WALNUT OLD FASHIONED

Bourbon, Nonino, demerara, mole bitters

ESPRESSO MARTINI

Vodka, cold brew, vanilla, espresso liqueur,
served on nitro tap



BOILER MAKERS \$8

RIBBON SPECIAL

PBR & Benchmark

BLACK EAGLE

Tecate & Corazon



FOOD

NACHOS 12

Smoked Gouda mornay, black beans, avo salsa verde, pico,
local tortilla chips
Add chicken, ground beef or chorizo +5 Add steak +7

CAMARONES CULICHI (gf) 15

Sautéed shrimp smothered in a roasted poblano
cream sauce, topped with elote and served with
warm corn tortillas

LARGE FRIES 6

House cut, twice fried to perfection with
house made ketchup

CALABRIAN BUFFALO CAULIFLOWER 10

Spicy fried cauliflower, served with cashew aioli and
house ranch

OLD PUEBLO BURGER* 11

Spicy beef chorizo, roasted poblano, avocado, tomato,
chiltepin aioli on a brioche bun
Add cheese +1.5 Add house cured bacon +2

CHARRED CAESAR 10

Romaine hearts drizzled with a robust Caesar dressing,
topped with garlic croutons, anchovies and shaved Parmesan

WINGS 12

Eight wings tossed with choice of sauce, served with ranch or blue cheese dressing
Lemon pepper parmesan Buffalo calabrian chili
Mango habanero Sweet chili garlic

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
FOR PARTIES OF 8 OR MORE, SPLIT CHECKS ARE NOT ALLOWED. A 20% GRATUITY WILL BE APPLIED.