

Poquitos

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SALADS

add to any salad: grilled steak +7,
grilled chicken +5, chili shrimp +7
grilled fish +6

FIG SALAD

arugula, figs, strawberries, roasted
acorn squash, panela, pistachio, fig
vinaigrette – 13 (v) contains nuts

HOUSE SALAD

mixed greens, shaved cucumber,
carrot, cherry tomato, honey-lime-
serrano vinaigrette – 8.5 (v)

CHOPPED SALAD

seasonal mixed greens, avocado,
sliced radish, carrot, queso fresco,
grilled corn, pico de gallo, black
beans, crispy tortilla strips, Mexican
oregano vinaigrette – 14.5 (v)

SOUP

POZOLE VERDE

house-made chicken pozole, red
onion, radish, hominy, cabbage,
avocado, cilantro – 14.5

TORTILLA SOUP

pasilla chile chicken broth, tinga
marinated chicken breast, crispy
tortilla strips, diced onions, avocado,
cotija cheese, cilantro, lime – 14.5

three tacos on corn tortillas

CHICKEN TINGA

chipotle-braised chicken breast,
avocado, diced onion, cotija, crema,
cilantro – 16.5

BARBACOA

beef braised in
chile and spices, avocado salsa,
pickled red onion, cilantro – 17

MIXED TACOS one chicken tinga, one al pastor, one barbacoa – 17.5 (no substitutions)

APPETIZERS

SALSA TRIO pico de gallo,
tomato jalapeño salsa, tomatillo
salsa, served with chips – 7.5 *

GUACAMOLE fresh avocado,
cilantro, lime, onion, tomato, serrano
chile, served with chips – 7.75/14.5 *

JALAPEÑO QUESO

house-made queso, jalapeño,
served with chips – 7.5(v)
add house-made chorizo +3

TRES AMIGOS house-made
jalapeño queso, tomato-jalapeño
salsa, refried pinto bean dip, served
with chips – 9.5 (v)(s)

DURITOS crispy fried
wheat puffs, habanero, lime,
cotija, crema – 9 (v)(g)

BLACK BEAN

TOSTADAS two crisp tortillas,
black beans, shredded lettuce, cotija
cheese, crema, tomato, pickled
jalapeño – 12 (v)
add chicken tinga +3

CORN ESQUITES

grilled corn off the cob, crema,
cotija, Japanese mayo, chile powder,
lime – 12 (v)

CHICHARRONES

crispy fried pork skins, served
with jalapeño queso – 10

AGUA CHILE MIXTO

Poached shrimp, mahi mahi,
cucumber, avocado, red onion,
tomatoes, cilantro, citrus chili garlic
sauce, served with tostadas – 15 (s)

TAQUITOS one each beef,
chicken, and potato & chorizo,
jalapeño queso, tomatillo salsa,
red onion, cotija, serranos, lettuce,
crema, cilantro – 9

NACHOS house-made
tortilla chips, black beans,
melted Monterey, jalapeño queso,
pickled onion, pickled jalapeño,
chipotle crema, cotija, guacamole,
cilantro – 13.5 (s)(v)
add grilled steak +7, barbacoa +4,
chicken tinga +4, al pastor +4

PLATOS

CARNE ASADA 10oz marinated top sirloin steak cooked medium well,
pinto beans, grilled jalapeño, sliced red onion, cilantro chimichurri, served
with rice and warm corn tortillas – 29

YUCATAN CHICKEN grilled achiote-marinated half chicken, pickled
red onions, cilantro, black bean, served with rice, corn tortillas, habanero hot
sauce on the side (please allow 20 minutes to prepare) – 25

CHILE BRAISED SHORT RIB dino cut beef short rib braised
in chile and red wine broth, roasted acorn squash, delicata squash, crispy
yukon potatoes and warm corn tortillas – 32

CALABACITAS sautéed yellow squash, zucchini, corn, roasted poblano
rajas, onion, garlic, and cumin in a cashew crema sauce, served with rice,
beans, and warm corn tortillas – 17 * contains nuts

ENCHILADA SUIZA OR ROJA choice of cheese (v) or chicken
enchiladas made with local white corn tortillas in a verde tomatillo-cream
sauce or red New Mexico chile sauce, topped with house-made queso, onion,
cilantro, cotija, cilantro oil, served with rice & beans – 18

BURRITO choice of chicken tinga, barbacoa, al pastor, grilled chicken (+3)
chili shrimp (+5), grilled steak (+5), or kale & mushroom, rice, beans, cheese,
pico de gallo, crema, served with a side house salad – 15 (v)(g)
add suiza, roja or both sauces +2

QUESADILLA flour tortillas, melted Monterey, topped with guajillo
crema, pico de gallo, cilantro, served with rice and beans – 14 (v)(g)
add chicken tinga, beef, or al pastor +4, add grilled chicken +5,
add grilled steak, or chili shrimp +7, add spicy kale and mushroom +2

TACO PLATOS

served with rice & beans

AL PASTOR marinated grilled
pork, avocado salsa, pineapple,
diced onion, cilantro – 17

CHILI SHRIMP shrimp sautéed
in chile oil, cabbage, Japanese mayo,
cilantro, pico de gallo – 18 (s)

BAJA FISH grilled or beer
battered mahi mahi, cabbage,
pico de gallo, Japanese mayo,
cilantro – 18 beer battered (g)

KALE AND MUSHROOM
spicy kale and sautéed mushrooms,
crema, cotija, cilantro – 15 (s)(v)

(v) vegetarian (s) spicy * vegan (g) contains gluten

*Consuming raw or undercooked food can increase the risk of exposure to foodborne illness.

MARGARITAS



THE PURISTS

tart, simple, and classically prepared

PURIST Javelina blanco, lime, agave – 13

MEZCAL PURIST
Illegal mezcal, lime, agave – 16

CADILLAC Espolon reposado, Grand Marnier, lime, agave – 18

FRESA MARGARITA
Strawberry-infused Javelina Blanco, lime, agave, salted rim – 14

SPICY PURIST jalapeño-infused Javelina blanco – 14

make any margarita a cadillac - add a float of Grand Marnier +1



HOUSE MARGARITAS

all made with Javelina blanco tequila and our house-made Poquitos sour mix and fresh juices

POQUITOS MARGARITA salt rim – 13

MANGO MARGARITA chipotle cinnamon salt rim – 14

CUCUMBER MARGARITA coriander salt rim – 14

GUAVA GINGER MARGARITA lavender salt rim – 14

COCONUT MARGARITA jalapeño salt rim – 14

PRICKLY PEAR MARGARITA hibiscus peppercorn salt rim – 14

PINEAPPLE MARGARITA garam marsala salt rim – 14

*spice up your margarita with jalapeño-infused Javelina blanco +1
sweeten up your margarita with strawberry-infused Javelina blanco +1*

FROZEN POQUITOS MARGARITA – 13

FROZEN GUAVA MARGARITA – 13

HOUSE COCKTAILS

LA FIONA habanero-infused tequila, passion fruit purée, chipotle cinnamon salt rim – 15

EL HECTOR habanero-infused mezcal, passion fruit purée, chipotle cinnamon salt rim – 17

PALOMA Cazadores blanco, grapefruit, lime, agave – 15

CAIPIRINHA Novo Fogo Cachaça, lime, simple syrup – 13

RED SANGRIA cabernet sauvignon, lemon, orange, Combiér, brandy, Ancho Reyes chili ancho, cinnamon – 15

CERVEZAS

DRAFT – 8

Pacifico

Black Raven pilsner

Manny's pale ale

Black Raven Men's Room IPA

Bodhizafa IPA

Larrabee kölsch

Rooftop La Azotea Mexican lager

Watts Red Mason Rye

BOTTLES + CANS

Corona, Modelo Especial, Dos XX

Amber, Dox XX Lager, Victoria,

Avid Blackberry Cider – 6

MAKE IT A MICHELADA

house-spiced tomato juice & fresh lime with your choice of cerveza +2

MAKE IT AN ICEBERG

add a Frozen Margarita float +3

N/A CERVEZAS

Corona non-alcoholic – 6

N/A

HIBISCUS AGUA FRESCA – 5

add a well spirit – 9

HORCHATA contains dairy – 6

add a well spirit – 9

JARRITOS tamarind, mandarin, grapefruit, pineapple, or lime – 5

TOPO CHICO – 5

MEXICAN COKE – 5

CAFFE VITA COFFEE – 3.5

not available after 3pm

FOUNTAIN SODA – 3.5

GINGER BEER – 5

SPECIALS

MEZCAL MONDAY

50% off mezcal from spirits list \$15+ every Monday

TEQUILA TUESDAY

50% off tequila from spirits list \$15+ every Tuesday

HAPPY HOUR

mon-fri 3pm-6pm & last hour before close every night

WINE

HOUSE WHITE Francis Ford Coppola Pinot Grigio – 10/34

SAUVIGNON BLANC San Simeon – 11/38

CHARDONNAY Mark Ryan's The Vincent – 11/38

BUBBLES Campo Viejo – 10/34

HOUSE RED Mark Ryan's The Vincent Red Blend – 10/34

CABERNET Elevation – 12/42

4/25/24

DESSERT

CHURROS fried dough, cinnamon sugar, caramel sauce – 8 (v)(g)

FLAN red wine figs, whipped cream – 9 (v)

MEXICAN CHOCOLATE CHEESECAKE

chocolate whipped cream – 10 (v)(g)

SIPPING TEQUILA

CHAMUCOS REPOSADO

toasted almond, pit fruits, custard, cocoa – 17
pairs well with Churros!

HERRADURA ULTRA

smooth woody notes, vanilla, caramel – 20
pairs with the Flan!

CORZO ANEJO

warm caramel, vanilla, charred oranges, baked fruit, toffee finish – 16
pairs with Mexican Chocolate Cheesecake!

AVION 44

dried fruits, cinnamon, eucalyptus – 30
aged 44 months, rated World's Best Tasting Tequila at 2012 San Francisco World Spirits competition!

(v) vegetarian (g) contains gluten