



**Casita**

mexican restaurant | bar

---

## Happy Hour

5-6pm Daily | Bar Only

---

### Cocktails | \$12

Casita Margarita

*blanco tequila, lime, house-made simple*

Spicy Passionfruit Margarita

*blanco tequila, passionfruit, citrus, chili, chamoy*

Frozen Margarita

*blanco tequila, lime, house-made simple*

Frozen Strawberry Margarita

*blanco tequila, strawberry, house-made simple*

### Bubbles & Wine | \$10

House Bubbles, White, Red & Rosé

### Beer | \$3 Off

Modelo Especial

Pacifico

Corona Extra

Negro Modelo

Ballast Point Sculpin IPA

*sips*

Consuming raw or undercooked meats, fish, shellfish & egg products may increase risk of food-borne illness. Please tell your server about dietary allergies/restrictions.

To help defray the rising wages & benefits in California, a 3% service fee is added to each check. Thank you for your support!



## Tacos (2pc) | \$6

Chicken Tinga  
*pickled onion, cotija*

Impostor  
*impossible, jalapeno-cashew cheese, lettuce, tomato*

Carnitas  
*pickled jalapeno, carrot*

Barbacoa  
*pickled onion, radish, queso fresco*

## \$12

Guacamole  
*avocado, citrus, onion, cilantro*

Flaming Panela  
*panela cheese, mezcal, fire!*

Chicken Taquitos  
*guacamole, crema, cotija, pickled onion*

Caesar Salad  
*romaine, spiced pepitas, achiote croutons, parmesan*

## Nachos | \$14

Choice of Meat  
*chicken | impossible | carnitas | barbacoa*  
*guacamole, crema, cheese, pico*

## \$16

Salsa & Guacamole Tower  
*habanero ranchero, jicama-avocado pico, roja, verde, casita*

Yellowtail Crudo  
*diced chile, ginger, garlic, yuzu soy*

Shrimp Ceviche  
*jalapeno, jicama, apple, avocado*

Calamari  
*charred citrus, chipotle aioli, lemon aioli*

*bites*