

Poquitos

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SALADS

add choice of protein (listed below) to any salad!

CAESAR SALAD crispy romaine lettuce, creamy garlic and anchovy vinaigrette, lemon, cotija cheese, durito croutons – 12 (v)(g)

ENSALADA ONTOÑO butternut squash, spinach, queso fresco, lime, red onion, crispy black beans, pepita salsa macha – 10 (v)

CHOPPED SALAD seasonal mixed greens, avocado, sliced radish, queso fresco, grilled corn, pico de gallo, black beans, house-made tortilla strips, Mexican oregano vinaigrette – 15 (v)

SOUP

POZOLE ROJO hearty soup of braised pork in tomato, chili and hominy broth, shredded cabbage, cilantro, onion, radish, lime, served with crispy tostadas – 13

SOPA AZTECA tomato and ancho chili broth, your choice of protein, diced onion, cilantro, grilled corn, crispy tortilla strips – 9/12 (s)(v) add avocado +2

three tacos on corn tortillas

AL PASTOR marinated grilled pork, avocado salsa, pineapple, diced onion, cilantro, habanero hot sauce on the side – 14

POLLO ASADO Grilled achiote-marinated chicken thighs, avocado salsa, pineapple, diced onion, cilantro – 13

PROTEIN CHOICES: chicken tinga (+4) · al pastor (+4) · carnitas (+4) · pollo asada (+4) · beef barbacoa (+4) · carne asada (+7) · shrimp en salsa brava (+7) · kale & mushroom (+4) (v) · jackfruit tinga (+4) (v) · soy chorizo (+4) (v)

APPETIZERS

SALSA TRIO pico de gallo, tomato jalapeño salsa, tomatillo salsa, served with chips – 7 (v)

GUACAMOLE fresh avocado, cilantro, lime, onion, tomato, serrano chile, served with chips – 8/15 (v)

JALAPEÑO QUESO house-made queso, jalapeño, served with chips – 7 (v) add house-made chorizo +3

TRES AMIGOS house-made jalapeño queso*, tomato-jalapeño salsa, refried pinto bean dip, served with chips – 9 (v)(s) (v) *vegan cashew crema available

ESQUITES roasted sweet corn, lime juice, crema, aioli, cotija, tajin – 9 (v)

BLACK BEAN TOSTADAS two grande yellow corn tostadas, black bean purée, shredded lettuce, cotija, crema, avocado – 15 (v) add choice of protein (below)

SHRIMP CEVICHE poached shrimp, habanero Xinipepec salsa, tomato, pickled red onion, cilantro, lime, served with yellow corn tortilla chips – 15 (s)

NACHOS house-made tortilla chips, black beans, jalapeño queso, pickled onion, pickled jalapeño, pico de gallo, crema, guacamole, cilantro – 13 (v) add choice of protein (below)

PLATOS

MOLE COLORADITO half chicken cooked in traditional mole sauce of chilies, tomato, onion garlic, spices, nuts and Oaxacan chocolate, served with plantains, rice, and black beans – 23 (s) add warm corn tortillas +2

CARNE ASADA marinated grilled New York strip steak, pinto beans, grilled onion, jalapeños, served with rice and corn tortillas – 29 (s)

ENCHILADA SUIZA OR ROJA choice of cheese 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 and beans – 17(v)/18

BURRITO choice of protein, rice, beans, cheese, pico de gallo, crema, flour tortilla – 14 (v) make it a wet burrito with suiza or roja sauce +3

PAMBAZO BURGER beef smash patty, chorizo, queso fundido, refried pinto beans, iceberg lettuce, onion, served on telera roll seared in guajillo salsa – 15 (s)(g) add avocado +2 add papas fritas +5

PORK SHANK 'PIBIL' citrus and achiote marinated pork shank, slow cooked in banana leaf, served with fried plantains, black beans, rice, and Habanero Xinipepec salsa – 24 (s) add warm corn tortillas +2

OAXACAN VEGAN TAMALES house-made masa tamales stuffed with kale and mushrooms, steamed in banana leaves, served with pumpkin seed mole verde, rice and black beans – 16 (v)

QUESADILLA flour tortilla, melted Monterey cheese, choice of protein, topped with pico de gallo, crema – 12 (v) add guacamole 3

TACO PLATOS add rice & beans or house salad +3

CARNE ASADA Sliced, grilled steak with avocado salsa, cilantro, onion and cotija – 15

BAJA FISH grilled or beer battered mahi mahi, cabbage, pico de gallo, Japanese mayo, cilantro – 16 beer battered (g)

CHILI SHRIMP shrimp sautéed in chile oil, cabbage, aioli, cilantro, pico de gallo – 15 (s)

KALE AND MUSHROOM spicy kale and sautéed mushrooms, crema*, cotija – 12 (s)(v) (v) *vegan cashew crema available

(v) vegetarian (s) spicy (v) 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

PALOMA Cazadores blanco, grapefruit, lime, agave – 15

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

SPICY PURIST jalapeño-infused Javelina blanco – 14



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

HOUSE COCKTAILS

TACOMA-LOMA Rayu espadin mezcal, grapefruit, lime, agave – 13

JUAN COLLINS MG botanical mezcal, tonic, lime, orange, mint – 13

TEXAS RANCH WATER Jarritos agua mineral, Javelina tequila blanco, lime – 10

MICHELADA house-made spicy achiote mix added to your favorite beer – +3

WINE

ALBARINO Nortico – 10/40

SPARKLING TEMPRANILLO ROSÉ Land Mass – 12/20 (500ml)

PROSECCO La Bella – 9/36

TEMPRANILLO Flaco – 9/36

CABERNET SAUVIGNON Kind Stranger – 11/44

CERVEZAS



our list of cervezas rotates often—please scan the QR code to see our current list and help us save paper

SPIRITS

TEQUILA, MEZCAL, SOTOL, AND MORE!

our full spirits list is available upon request—please ask your server

COME BY FOR HAPPY HOUR!

Wed-Sun: 4-5pm

Late Night Fri & Sat: 10-11pm

NON-ALCOHOLIC

AGUA FRESCA ask your server for today's rotating flavor – 5/9

HORCHATA contains dairy – 5/9

JARRITOS tamarind, pineapple, lime, or agua mineral – 4

RED BULL – 5

CAFFE VITA COFFEE – 4

OWEN'S NITRO ESPRESSO – 5

ICED TEA – 4

SODA Sprite, Coke, Diet Coke, Root Beer – 3

GINGER BEER – 3.5

Poquitos

DESSERT

CARROT CAKE TRES LECHES

spiced carrot and walnut cake soaked in cinnamon tres leches with lime and tajin – 6 (v)(g)

CHOCOLATE LAVA CAKE

warm chocolate cake with melted chocolate core, pepita ancho chile peanut brittle – 6 (v)(g)

FLAN horchata and rum custard, pineapple raisin compote – 6 (v)

COCONUT TAPIOCA PARFAIT

coconut tapioca, layered with diced mango, passion fruit caramel, toasted coconut – 6 ☸

ICE CREAM house-made dulce de leche and tortilla crunch with chocolate swirl – 6 (v)

(v) vegetarian (g) contains gluten (☸) vegan