

## EN FUEGO PINA

House infused Altos jalapeno tequila, organic pineapple ginger mix pineapple juice, lime juice, and Chamoy with a Tajin rim. \$13



## BIRRIA TACOS

2 fresh corn tortillas dredged in house made consommé. Generously filled with imported queso chihuahua and signature barbacoa then grilled to a crispy finish. Served with consommé and infused chili oil and a side of rice. \$14



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# BORRACHO

## TACOS & TEQUILERIA

### STARTERS

Specialty Meats +\$1

#### CHIP & DIP SAMPLER \$12

Warm chips served with guacamole, queso, and house salsa.

#### BEAN & CHEESE DIP \$7

Warm chips served with a refried bean, queso chihuahua, and pico de gallo layered dip.

#### CHIPS & SALSA \$7 GF V

#### CHIPS & QUESO \$10 GF V

Add Bacon & Jalapeño +\$2

#### CHIPS & GUAC \$10 GF V

Hand smashed guacamole with a hint of cilantro, onions, garlic and tomatoes.

Add Bacon & Jalapeño +\$2

#### 4 CHEESE NACHOS \$16 GF

Choice of signature meat, black beans, queso, shredded cheese blend, pico de gallo, black olives, jalapeños, sour cream, avocado sauce, queso cotija.

#### BORRACHO TOTS \$8 GF V

Served with ketchup or avocado ranch. Queso +\$2

#### TOTCHOS \$12 GF

Seasoned tots, queso, ground beef, black beans, shredded cheese blend, jalapeños, black olives, pico de gallo, sour cream, avocado sauce, and queso cotija.

#### QUESADILLA \$12

Large flour tortilla with your choice of signature meat, pico de gallo, and queso chihuahua. Served with side of chips and salsa.

### SOUP & SALAD

Salads available without shell upon request

#### TORTILLA SOUP \$6

A Mexican classic.

#### TACO SALAD \$15

Choice of signature meat, romaine lettuce, black bean and corn relish, pico de gallo, queso cotija, avocado ranch in a crispy flour shell.

#### POZOLE \$8

Traditional spicy Mexican soup. Slow simmered pork broth, signature Al Pastor, hominy, cabbage, and spices.

### \$4 STREET TACOS

Add Rice And Beans To Make It A Meal +\$5

#### Al Pastor

Seasoned shredded pork, pineapple, cilantro, onions, queso cotija.

#### Pollo

Shredded chicken in our house seasoning, onions, cilantro, queso cotija.

#### Chorizo y Papas

Spicy sausage/potato mix, onions, cilantro, queso cotija.

#### Veggie

Zucchini, yellow squash, red bell peppers, and onions sautéed in house made sofrito sauce.

### SPECIALTY

#### Carne Asada

House trimmed and cut steak, cabbage, onions, cilantro, queso cotija.

#### Fried Avocado

Fried avocado, avocado sauce, cabbage, pickled onion, cilantro, queso cotija.

#### Pescado

Cod, house made slaw, and avocado sauce.

#### Ground Beef

Topped with pico de gallo, cabbage, shredded cheese.

#### Barbacoa

Mildly spicy/sweet shredded beef, cilantro, pickled onion, queso fresco.

### SPECIALS

#### TACO TUESDAY

\$3 Tacos and \$8 Chip & Dip Sampler

#### HAPPY HOUR

\$8 Chip & Dip Sampler and \$6 Quesadilla

### SIDES & EXTRAS

M 4 OZ LG 8 OZ

#### SALSAS \$3(M) \$4(LG) GF V

House: Mild, mixture.  
Pico de Gallo: Mild, mixture.  
Verde: Medium, green salsa.  
Roja: Hot, red salsa.

#### REFRIED BEANS \$4 GF

Topped with shredded cheese.

#### BLACK BEANS \$4 GF V

Topped with queso cotija.

#### QUESO \$4(M) \$7(LG) GF V

Add Bacon and Jalapeño +\$2

#### GUAC \$4(M) \$7(LG) GF V

#### AVOCADO RANCH \$2(M)

#### SOUR CREAM \$2(M)

#### GRILLED VEGGIES \$5 GF V

#### MEXICAN RICE \$4 GF

VEGAN + KETO  
TORTILLA AVAILABLE  
1 CARB + \$0.50

### GRANDE PLATES

V All grande plates are available as vegetarian.  
Specialty Meats +\$1

#### FAJITAS \$20(Pollo) \$22(Asada)

4 warm golden blend tortillas with sautéed bell peppers and onions. Served with lettuce, guacamole, sour cream, pico de gallo, rice and refried beans.

#### 2 SHRIMP TACOS \$16

Add A Third +\$3

Golden blend tortillas filled with seasoned shrimp, house made slaw, pico de gallo, cilantro, queso cotija and avocado sauce. Served with rice and refried beans.

#### BIRRIA TACOS \$14

2 fresh corn tortillas dredged in house made consommé. Generously filled with fresh imported queso chihuahua and signature Barbacoa then grilled to a crispy finish. Served with consommé, infused chili oil, and side of rice.

### BURRITOS

V All burritos are available as vegetarian.  
K Replace regular tortilla with keto tortilla 11 CARBS +\$2  
Specialty Meats +\$1

#### BURRITO \$13

Available in a tortilla or a bowl! Mexican rice, black beans, choice of signature meat, pico de gallo, house made queso, and shredded cheese. Served with side of chips and salsa.

Add Sautéed Fajita Vegetables +\$1

#### WET BURRITO \$15

Large flour tortilla with choice of signature meat, rice, refried beans, red or green enchilada sauce. Topped with pico de gallo, sour cream and avocado sauce. Served with side of chips.

Drench with Queso +\$2

#### BACON SHRIMP BURRITO \$16

Large flour tortilla with seasoned shrimp, Borracho tots, bacon, lettuce, rice, pico de gallo, and avocado ranch. Served with side of chips and salsa.

### DESSERT

#### SOPAPILLA \$7

Served with whipped cream.

GF GLUTEN FREE V VEGETARIAN AVAILABLE K KETO FRIENDLY

Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

# BORRACHO

TACOS & TEQUILERIA

## SPECIALTY COCKTAILS

All cocktails are made with freshly squeezed juices that are prepared daily, including Oranges, Grapefruits, Lemons and Limes.

### CRAFT MARGARITA \$11

Milagro Silver Tequila, Cointreau, fresh squeezed lime juice, fresh squeezed orange juice, Agave Nectar, salt rimmed.

### HOUSE MARGARITA \$8

El Jimador Tequila and margarita mix on tap for your enjoyment.

### CACTUS JUICE \$12

Altos house infused Strawberry Tequila, Strawberry puree, and cranberry juice. Shaken and strained into a martini glass.

### EN FUEGO PINA \$13

House infused Altos Jalapeno Tequila, Organic Pineapple Ginger mix, Pineapple juice, lime juice, and Chamoy with a Tajin rim.

### BARBA ROJA \$12

Ciroc Red Berry vodka, fresh berries, fresh squeezed lime juice, raspberry seltzer, and a splash of cranberry to finish.

### MANGONADA \$13

A frozen Mango Margarita with lashings of Chamoy and a Tajin rim to excite your taste buds. All served in a custom Borracho skull glass.

### FIRE ROASTED MARGARITA \$12

Milagro Silver Tequila, Cointreau, muddled roasted jalapeños, fresh squeezed orange and lime juice.

TRY IT WITH JALAPEÑO OR GHOST PEPPER INFUSED TEQUILA, \$2 EXTRA

### MONDO MARGARITA \$16

Our classic house margarita...just bigger. A lot bigger (32oz).

ORIGINAL, HUCKLEBERRY, MANGO, PEACH, RASPBERRY, STRAWBERRY.

### GET LAID IN THE SHADE \$12

Milagro Silver Tequila, Cointreau, muddled cucumber, cilantro, Agave Nectar, fresh squeezed lime juice, fresh squeezed orange juice.

## HOUSE MADE INFUSIONS \$9

All infusions are made in-house with Altos premium tequila. Please ask our servers about our current rotating selection

### STRAWBERRY

Full of subtle berry flavor but perfectly complimented by premium tequila

### RASPBERRY

Sweet and slightly tart. Fantastic by itself, or paired with soda.

### GHOST PEPPER

One of the hottest pepper known to man. It'll punch your innards.

### PINEAPPLE

Sweet and mellow. Great for sipping.

### JALAPEÑO

The unisex of infusions.

### MANGO

Get all exotic with this refreshing flava'.

### ROTATING INFUSION

Ask us about our current Infusion!

## FROZEN COCKTAILS

### PIÑA COLADA \$9

Rum, house coconut mix and pineapple juice. \$1 extra to make it a Lava Flow.

### FROZEN MARGARITA \$9

El Jimador Tequila, House Made sweet and sour mix. Classic.

### REDBULL SLUSHY \$9

Perfect refreshing pick me up to get the party started

### LAVA FLOW \$13

Frozen Pina Colada, strawberry puree, garnished with pineapple. Served in a 16oz Tiki glass.

# BEER ON TAP



**NINKASI**  
BREWING COMPANY  
NINKASI  
ROTATING IPA



  
HOP VALLEY  
ROTATING IPA

**805**  
805  
PALE ALE

  
BLUE MOON  
BELGIAN WHITE

  
ELYSIAN  
ROTATING IPA

  
ELYSIAN  
PALE ALE

**10 BARREL**  
BREWING CO  
10 BARREL  
ROTATING IPA

  
MODELO

  
BUD LIGHT

  
COORS LIGHT



# HAPPY HOUR



3PM-6PM  
DAILY

\$6.00 HOUSE MARGS

\$8.00 CHIP + DIP SAMPLER

\$6.00 HAPPY HOUR QUESADILLA

\$3.00 DRAFT MODELO



# TACO TUESDAY

**VOTED SPOKANE'S BEST TACO TUESDAY**

\$3 TACOS | \$8 CHIP & DIP SAMPLER  
\$6 HOUSE MARGS | \$3 MODELO DRAFTS



**BORRACHO**  
TACOS & TEQUILERIA