

## 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



pinch to zoom ↗

# BORRACHO

## TACOS & TEQUILERIA

### STARTERS

Specialty Meats +\$2

#### CHIP & DIP SAMPLER \$13

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

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

#### CHIPS & QUESO \$12 GF V

Add Bacon & Jalapeño +\$2

#### CHIPS & GUAC \$12 GF V

Hand smashed guacamole with cilantro, onions, garlic and tomatoes

#### NACHOS GRANDE \$18 GF

Choice of signature meat, black beans, queso, 4 cheese blend, pico de gallo, black olives, pickled jalpenos, sour cream, avocado sauce, queso cotija

#### QUESADILLA \$14

Large flour tortilla with your choice of signature meat, pico de gallo, and 4-cheese blend. Served with side of chips and salsa.

#### ASADA FRIES \$14

Seasoned french fries with carne asada, house made queso, sriracha ranch topped with cilantro, pickled jalapeno, avocado sauce and pico de gallo.

### SOUP & SALAD

Salads available without shell upon request

#### POLLO TORTILLA SOUP \$8

A Mexican classic soup with a tomato base. The perfect comfort food.

#### POZOLE \$8

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

#### TACO SALAD \$16

Choice of signature meat, romaine lettuce, black bean and corn relish, pico de gallo, queso cojita, avocado ranch in a crispy flour shell. Specialty Meat +\$2

### SIDES & EXTRAS

M 4 OZ LG 8 OZ

#### SALSAS \$3(M) \$5(LG) GF V

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

#### QUESO \$5(M) \$8(LG) GF V

Add Bacon and Jalapeño +\$2

#### GUAC \$5(M) \$8(LG) GF V

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

### \$4 STREET TACOS

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

#### HOUSE

##### Al Pastor

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

##### Pollo

Grilled in our house seasoning, onions, cilantro, queso cotija.

##### Ground Beef

Seasoned Beef topped with pico de gallo, cabbage, and 4 cheese blend.

##### 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

Fried Pescado, house made cornslaw, and avocado sauce.

##### Chorizo y Papas

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

##### Barbacoa

Mildly spicy/sweet shredded beef, cilantro, pickled onion, cotija cheese

### SPECIALS

#### TACO TUESDAY

\$3 House tacos and \$9 Chip & Dip Sampler

#### HAPPY HOUR 3-6 DAILY

\$9 Chip & Dip Sampler and \$7 Quesadilla

VEGAN + LOW CARB  
TORTILLA AVAILABLE  
1 CARB | +\$0.50

### GRANDE PLATES

V All grande plates are available as vegetarian.  
Specialty Meats +\$2

#### FAJITAS \$22(Pollo) \$24(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 \$19

Add A Third +\$5

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

#### BIRRIA TACOS \$18

Add A Third +\$5

Two 5" golden blend 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, Birria slaw, and side of rice.

### BURRITOS

V All burritos are available as vegetarian.  
Specialty Meats +\$2

#### BURRITO \$15

Available in a tortilla or a bowl! Mexican rice, black beans, choice of signature meat, pico de gallo, and 4 cheese blend. Served with side of chips and salsa.

Add Sautéed Fajita Vegetables +\$2

#### WET BURRITO \$16

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

Drench with Queso +\$2

#### BACON SHRIMP BURRITO \$18

Large flour tortilla with battered fried shrimp, mexi fries, bacon, corn slaw, rice, pico de gallo, and avocado ranch. Served with side of chips and salsa.

### DESSERT

#### CHURRO BITES \$8

Served with whipped cream and drizzled with huckleberry sauce.

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 \$13

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

### HOUSE MARGARITA \$9

Tequila and Margarita mix on tap for your enjoyment.

### CACTUS JUICE \$13

Altos house infused Strawberry Tequila, Strawberry puree, with a dash of cranberry and lime 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.

### NEW PIMIENTA IN PINK \$13

Habanero Tequila, spicy mango puree, dashes of lime juice and grapefruit juice with Chamoy and Tajin rimmed clay glass. "It's like you won prom queen twice, spicy and sweet."

### FIRE ROASTED MARGARITA \$13

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 \$17

Our classic house margarita....just bigger. A lot bigger (32oz). ORIGINAL, HUCKLEBERRY, MANGO, PEACH, RASPBERRY, STRAWBERRY.

### 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.

### GET LAID IN THE SHADE \$13

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

### MARGARITA FLIGHT \$19

Choose 4 from these options; Lime, Huckleberry, Raspberry, Strawberry, Mango or Peach.

## 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

### JALAPEÑO

The unisex of infusions.

### PINEAPPLE

Sweet and mellow. Great for sipping.

### GHOST PEPPER

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

### ROTATING INFUSION

Ask us about our current Infusions!

## FROZEN COCKTAILS

### PIÑA COLADA \$9

Rum, house coconut mix and pineapple juice.

### FROZEN MARGARITA \$9

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

### REDBULL SLUSHY \$10

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



HOP VALLEY  
ROTATING IPA



805  
PALE ALE



BLUE MOON  
BELGIAN WHITE



ELYSIAN  
ROTATING IPA



ELYSIAN  
PALE ALE



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