

Featured Menu Items

WHAT THE PHO MARGARITA \$14

House infused Alto's tequila with traditional pho spices, ginger, lime and Chile oil.



BIRRIA EGGROLLS \$15

Crispy eggrolls packed with slow-braised beef birria and oaxaca cheese with a consome dipping sauce.



NEW BORRACHO HOT SAUCES!



GARLIC VERDE \$10

A zesty blend of roasted garlic, fresh cilantro, lime, and a touch of jalapeño heat. This vibrant green sauce is perfectly balanced, it delivers a savory kick with a smooth, finish that omplements everything from tacos to grilled vegetables.



SMOKEY RED \$10

A bold hot sauce with a smoky kick. Crafted from the intense heat of red pepper and habanero, ilnfused with hickory smoke, it adds a rich, savory depth, The vibrant flavors of fresh garlic,cilantro, and a zesty squeeze of lime deliver a refreshing finish.



BORRACHO

TACOS & TEQUILERIA

CHIP

CHIPS & SALSA \$8 **GF** **V**

CHIPS & DIP SAMPLER \$13 **GF** **V**

CHIPS & SALSA FLIGHT \$13 **GF** **V**

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

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

STARTERS

Specialty Meats +\$2

NACHOS GRANDE \$18 **GF**

Choice of signature meat, black beans, queso, 3 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 3-cheese blend. Served with side of chips and salsa.

ASADA FRIES \$15

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

ELOTES \$13

Corn on the cob, cut into shareable planks, lightly smoked and fried, finished with house-made mojo lime crema, Tajin, cojita, and cilantro.

BORRACHO CAMARON \$15

10 butterflied shrimp, sauteed with butter garlic herb served with house-made verde mojo and grilled lemon

BIRRIA EGG ROLLS \$15

Crispy egg rolls packed with slow-braised beef birria and oaxaca cheese with a consomé dipping sauce.

BIRRIA WONTONS \$13

5 beef stuffed wontons in a birria broth, topped with cilantro, white onion and a chipotle crema

SOUP & SALAD

Salads available without shell upon request

POLLO TORTILLA SOUP \$8

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

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

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 \$6 (M) \$9 (LG) **GF** **V**

AVOCADO RANCH \$2

\$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 chicken in our house seasoning, onions, cilantro, queso cotija.

Ground Beef

Seasoned Beef topped with pico de gallo, cabbage, and 3 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.

Cauliflower

Battered cauliflower, cabbage, mango habenero sauce, pineapple, pico de gallo, lime.

Pescado

Fried fish, house made cornslaw, and avocado sauce.

Chorizo

Spicy sausage, 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

\$7 Pollo Quesadilla

\$8 Walking Taco (Doritos, 3 Cheese blend, ground beef, jalepeno, olives, pico de gallo)

\$9 Chip & Dip Sampler

M 4 oz LG 8 oz

REFRIED BEANS \$4 **GF**
Topped with 4 cheese blend.

BLACK BEANS \$4 **GF** **V**
Topped with queso cotija.

SIRACHA RANCH \$2

AVOCADO SAUCE \$3

SOUR CREAM \$2

GRILLED VEGGIES \$5 **GF** **V**

MEXICAN RICE \$4 **GF**

GRANDE PLATES

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

FAJITAS \$23 (Pollo) \$26 (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 golden blend tortillas dredged in house made consommé. Generously filled with fresh oaxaca cheese 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

Mexican rice, black beans, choice of signature meat, pico de gallo and 3 cheese blend. Served with side of chips and salsa.

Add Sautéed Fajita Vegetables +\$2

Available in a tortilla or a bowl

WET BURRITO \$16

Large flour tortilla with choice of signature meat, rice, refried beans, topped with pico de gallo, sour cream, and avocado sauce. 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 chocolate drizzle with huckleberry sauce.

LEMON TRES LECHE \$8

Lemon cream cake soaked with lemon cream sauce and topped with lemon-infused whipped cream and strawberry glaze.

GF GLUTEN FREE **V** VEGETARIAN AVAILABLE

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

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, Agave Nectar, black sea salt rim.

HOUSE MARGARITA \$9

Tequila and Margarita mix on tap for your enjoyment.

SMOKEY MONKEY \$14

Vita mezcal, Banane Du Bresil, roasted jalepeno, fresh mango, lime juice, and Tajin rim.

CARAMELO BORRACHO \$13

Spicy tamarind vodka with house made mango lemonade; pineapple & orange juice. Chamoy/tajin rim, tamarind candy straw.

WHAT THE PHO MARGARITA \$14

House infused Alto's tequila with traditional pho spices, ginger, lime and Chile oil.



PUNCH PARADISO \$9

Titos Vodka, orange, passion fruit, gauva

FIRE ROASTED MARGARITA \$13

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

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 \$14

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.

UBE MARGARITA \$14

Teremana Tequila, lime juice, coconut cream, house made ube.

ELECTRIC DAISY \$14

Teremana Reposada, triplefresh pressed citrus, lime, lemon, grapefruit, ginger syrup. Served with a buzz button will cause a tingling sensation. Drink at your own risk.

FLIGHT MENU

Can't make a decision? Our flight menu gives a little sampling of everything!

FROZEN FLIGHT \$24

Try all 4 flavors. If it's hot outside or just need a chilly beverage.

MARGARITA FLIGHT \$19

Choose 4 from these options: Lime, Huckleberry, Raspberry, mango, strawberry or peach.

APEROL FLIGHT \$36

It's like Summertime in Italy, 4 glasses our popular Aperol spritz cocktail in a shareable tower.

MIMOSA TOWER \$38

A bottle of champagne mixed with assorted fruity flavors.

INFERNO FLIGHT \$18

Beat the heat challenge - Alto House-infused tequila, Habanero, Ghost Pepper, Scorpion and Carolina reaper.

PATRON TEQUILA FLIGHT \$40

Prickly pear, watermelon, passion fruit and lime. An absolute party at your table, even comes with a sparkler.

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 \$10

Captain Morgan coconut pineapple rum, coconut mix and pineapple juice.

FROZEN MARGARITA \$11

House Tequila, house made sweet and sour mix. Classic.

RED BULL SLUSHY \$12

Perfect refreshing pick me up w/ vodka to get the party started.

LAVA FLOW \$13

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



ASK ABOUT OUR ROTATING FROZEN DRINK SPECIALS

BEER ON TAP



HOP VALLEY
BUBBLE STASH



ELYSIAN
SPACE DUST

**10 BARREL
BREWING CO**

10 BARREL
HAZY IPA



KONA
BIG WAVE



BORRACHO
TACOS & TEQUILA
HOUSE CERVEZA



BLUE MOON
BELGIAN WHITE



BUD LIGHT



COORS LIGHT

ASK YOUR SERVER ABOUT OUR 2 SEASONAL BEERS

BOTTLES

MODELO
MODELO NEGRA
SOL
DOS EQUIS
PACIFICO
CORONA
HEINEKEN

MICHELOB ULTRA
MILLER LITE
BUD LIGHT
COORS LIGHT
RAINIER
STELLA CIDRE
SUNCRUISER

CANTARITOS
JARRITOS HARD SODA
HIGH NOON
WHITE CLAW
TOPO CHICO
TWISTED TEA
ANGRY ORCHARD

NON-ALCOHOLIC: LAGUNITAS IPNA

HAPPY HOUR

3PM-6PM
DAILY

\$7.00 HOUSE MARGS

\$9.00 CHIP + DIP SAMPLER

\$7.00 HAPPY HOUR QUESADILLA

\$3.50 HOUSE CERVEZA



TACO TUESDAY

VOTED SPOKANE'S BEST TACO TUESDAY

\$3 TACOS | \$9 CHIP & DIP SAMPLER

\$7 HOUSE MARGS | \$3.50 HOUSE CERVEZA

\$5 JARRITOS HARD SODA | \$4 MEXICAN BEER

TRY THESE FAVORITES

Caramelo Borracho

Spicy tamarind vodka with house made mango lemonade, pineapple juice, orange juice. Chamoy and Tajin rim, tamarind candy straw



Birria Tacos

Two 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.

