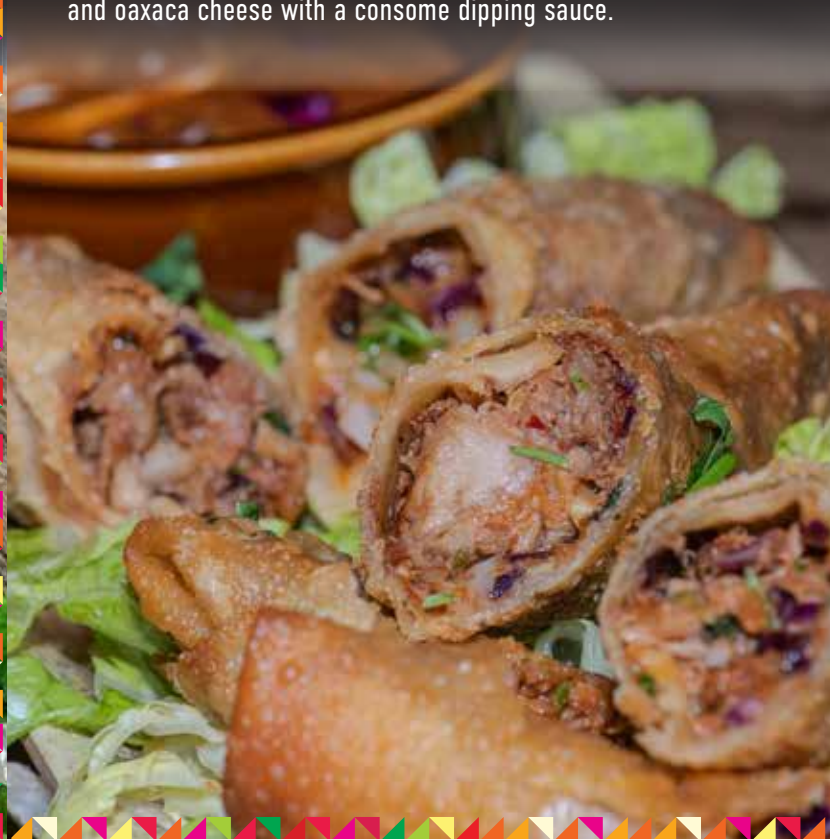
Featured Menu Items

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.



BORRACHO
TACOS & TEQUILERIA

CHIPS
CHIPS & SALSA $8 GF V
CHIPS & DIP SAMPLER $12 GF V
CHIPS & DIP FLIGHT $12 GF V
CHIPS & QUESO $10 GF V
CHIPS & GUAC $11 GF V

STARTERS
Specialty Meats +$2

NACHOS GRANDE $15 GF
Choice of signature meat, black beans, queso, four cheese blend, pico de gallo, black olives, pickled jalapeños, sour cream, and queso cotija.

BIRRIA EGG ROLLS $13
Crispy egg rolls packed with slow braised beef, birria and Oaxaca cheese with a consommé dipping sauce.

ASADA FRIES $15
Masa battered waffle fries topped with carne asada, house made queso, sriracha ranch, cilantro, pickled jalapeño, and pico de gallo.

QUESADILLA $14
Large flour tortilla with your choice of signature meat, pico de gallo, and four cheese blend. Served with a side of chips and salsa.

CHICHARRONES $7
Crispy golden pork rinds seasoned with a hint of chili, lime and red mojo sauce.

ELOTES $12
Corn on the cob, cut into shareable planks, lightly smoked and fried. Finished with house-made mojo lime crema, Tajin, cotija, and cilantro.

CRISPY CHICKEN SKINS $13
Crunchy, savory and fried. Topped with chipotle crema and cilantro.

SOUP & SALAD
Salads available without shell upon request
Specialty Meat +$2

ROTATING HOUSE SOUP $10
A chef's choice soup inspired by the flavors of Mexico, featuring a rotation of traditional recipes. Made fresh with seasonal ingredients. Ask your server for today's soup.

TACO SALAD $16
Choice of signature meat, romaine lettuce, black bean and corn relish, pico de gallo, queso cotija, and salsa ranch in a crispy flour shell.

$3 STREET TACOS
Add Rice And Beans To Make It A Meal +$3

HOUSE

Al Pastor
Seasoned shredded pork, pineapple, cilantro, onions, and queso cotija.

Pollo
Grilled chicken in our house seasoning, onions, cilantro, and queso cotija.

Ground Beef
Seasoned Beef topped with pico de gallo, cabbage, and four cheese blend, and chipotle crema.

Veggie
Eggplant, zucchini, red and yellow peppers drizzled with mango habanero sauce and cilantro.

$4 SPECIALTY TACOS

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

Fried Avocado
Fried avocado, chipotle crema, pickled onion, and cilantro.

Chorizo
Spicy sausage mix, onions, cilantro, and queso cotija.

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

SPECIALS
TACO TUESDAY
$1 Featured Taco | $3 House Cerveza
$5 House Margarita | $9 Chip & Dip Sampler

HAPPY HOUR 3-6 DAILY
$7 Quesadilla de Pollo | $8 Elotes
$9 Chip & Dip Sampler | $10 Birria-Dilla

GRANDE PLATES
V **All grande plates are available as vegetarian.**
Specialty Meats +$2

FAJITAS $20 (Pollo) $22 (Asada)
Flour or corn tortillas with sautéed bell peppers and onions. Served with lettuce, guacamole, sour cream, pico de gallo, rice and refried beans.

2 SHRIMP TACOS $18
Add A Third +$4
Corn tortillas filled with battered fried shrimp, house made corn slaw, pico de gallo, cilantro, queso cotija and verde mojo. Served with rice and refried beans.

BIRRIA TACOS $18
Add A Third +$4
Two corn tortillas dredged in house made consommé. Filled with fresh imported queso chihuahua and signature barbacoa then grilled to a crispy finish. Served with consommé, and a side of rice.

CAJUN GRILLED FISH TACOS $18
Add A Third +$4
2 corn tortillas filled with blackened white fish. Topped with crisp slaw, mango peach salsa, pico de gallo, red mojo and cilantro. Served with rice and black beans.

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

BORRACHO BURRITO $18
The mother of all burritos. Choice of signature meat, refried beans, rice, cheese, pico de gallo, cabbage and fried chile relleno. Served with chips and salsa.

BURRITO $15
Choice of signature meat, mexican rice, black beans, pico de gallo, and four cheese blend. Served with a 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 verde mojo. Choice of red or green enchilada sauce. **Drench with Queso +$2**

DESSERT

CHURRO BITES $7
Served with whipped cream, chocolate drizzle and strawberry glaze.

CHURRO CHEESECAKE $8
Cheesecake topped with whipped cream, strawberry glaze and warm churros with a gooey cinnamon center filling.

SIDES & EXTRAS
M 4 OZ LG 8 OZ

SALSAS $3 (M) $5 (LG) GF V
House: Mild
Pico de Gallo: Mild, mixture.
Verde: Medium, green salsa.
Roja: Hot, red salsa.

QUESO $5 (M) $7 (LG) GF V
GUAC $6 (M) $8 (LG) GF V
SRIRACHA RANCH $1

REFRIED BEANS $4 GF
Topped with four cheese blend.
BLACK BEANS $4 GF V
Topped with queso cotija.

SOUR CREAM $2
GRILLED VEGGIES $4 GF V
MEXICAN RICE $4 GF

GF GLUTEN FREE V VEGETARIAN AVAILABLE

Parties of 8 or more will have an automatic gratuity of 20%

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, orange liquor, fresh squeezed lime juice, fresh squeezed orange 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 jalepeño, fresh mango, lime juice, and Tajin rim.

CARAMELO BORRACHO $13
Spicy tamarind vodka with house made mango lemonade, pinapple juice, orange juice. Chamoy and 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
Tito's vodka, orange, passion fruit, guava.

FIRE ROASTED MARGARITA $13
Milagro Silver Tequila, orange liquor, 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 Reposado, triple fresh pressed citrus with lime, lemon, grapefuit, honey ginger syrup. Served with an edible buzz button.
**Will cause a tingling sensation in mouth. 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 $13

PIÑA COLADA
Captain Morgan coconut rum, house coconut mix, and pineapple juice.

FROZEN MARGARITA
Lunazul tequila, house made sweet and sour mix. Classic.

REDBULL SLUSHY
Perfect refreshing pick me up with vodka to get the party started.

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

$25 REPLACEMENT CHARGE FOR STOLEN DRINKWARE

BEER ON TAP

BORRACHO
TACOS & TEQUILERIA

ADD A MARGARITA FLOAT TO ANY BEER $2

ELYSIAN
SPACE DUST

10 BARREL
HAZY IPA

KONA
BIG WAVE

HOUSE CERVEZA

BLUE MOON
BELGIAN WHITE

BUD LIGHT

COORS LIGHT

ASK YOUR SERVER ABOUT OUR 2 SEASONAL BEERS

BOTTLES

MODELO
DOS EQUIS
DOS EQUIS AMBER
PACIFICO
CORONA
SOL
HEINEKEN
MICHELOB ULTRA

MILLER LITE
BUD LIGHT
COORS LIGHT
RAINIER
SUNCRUISER
VICTORIA
VIZZY
NÜTRL

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

NON-ALCOHOLIC: LAGUNITAS IPNA, CORONA, MICHELOB ULTRA, & WHITE CLAW

TACO TUESDAY

VOTED SPOKANE'S BEST TACO TUESDAY

$1 FEATURED TACO

$3 MODELO | $3 HOUSE TACO

$5 HOUSE MARGARITA

DINE IN ONLY

BORRACHO

TACOS & TEQUILERIA

211 N DIVISION ST, SPOKANE WA | BORRACHOSPOKANE.COM