

MEXICAN GRILL			
SMALL PLATES CHIPS AND SALSA 5 V homemade tortilla chips, sea salt, salsa roja, salsa verde GUACAMOLE 14 V onion, serrano, charred jalapeño, garlic, lime juice, yuzu juice, cilantro, chips GUACAMOLE CHICHARRON 15 guacamole, crispy chicharron, toasted peanut, salsa macha, cotija, epazote oil, chips GUACAMOLE CHAMOY MANGO 15 V guacamole, mango, homemade chamoy, tajin, chips GUACAMOLE SASSY SQUAD 16 trio of our lucia's guacamoles, chips QUESO FUNDIDO 16 refried beans, cheese sauce, kimchi red onions, guajillo strips, chips STREET CORN 12 V corn, queso cotija, chili flakes, herbs, spread options: natural - takis - cheetos TAQUITOS 16 slow-braised birria, corn tortilla, queso fresco, mole-consommé sauce, crema de rancho, mix green salad MANGO-TAMARIND RIB DIPPERS 19 bbq ribs, mango-tamarind sauce, elote dip, crispy chicharron crumbles NATCH-YO NACHOS 20 V choice: chicken, carnitas, pork al pastor, homemade chips, white cheese sauce, beans, fire roasted corn, pico de gallo, kimchi red pickled onions, salsa macha, queso fresco carne asada 6, shrimp 6	PLATOS FRIOS MANGO SHRIMP CEVICHE 19 * cold-smoked shrimp marinated, mango-miso ponzu, habanero, kimchi red onions, epazote oil, toasted sesame seed, baja battered nori I LOVE TACOS THREE STREET STYLE TACOS ON CORN TORTILLA ADD RICE AND BEANS \$5 V CARNE ASADA 20 skirt steak, charred scallion green salsa, flamed queso panela, cilantro, limes CARNITAS 18 kimchi red onions, cilantro, limes SHRIMP TACO 20 battered shrimp, ensenada crema, brussels slaw, kimchi red onions, pickled carrots, oregano, limes TACOS DE HONGOS AL PASTOR 18 V mushroom mix, al pastor adobo, pineapple, onion, cilantro, limes TACO BOARD 65 served family style with two of your favorite taco proteins, fixings, tortillas (serves 3-4 people) RIBEYE AGUACHILE 23 * seared ribeye slices, charred jalapeño, black garlic, cilantro, citrus, soy sauce, avocado, yuzu aioli, truffle oil, lemon zest, crispy onions \$5 TACOS Every Tuesday CHICKEN TINGA 18 grilled corn, lime crema, queso fresco, cilantro, limes AL PASTOR 18 roasted pineapple, onion, cilantro, habanero, limes FISH TACOS 20 battered fish, ensenada crema, brussels slaw, kimchi red onions, pickled carrots, oregano, limes QUESO BIRRIA 21 cheese crusted tortilla, mole-consommé sauce, grilled nopal, onion and cilantro, limes		
	PLATOS TRADICIONALES LUCIA'S BURRITO 25 choice: chicken, carnitas, or pork al pastor flour tortilla, beans, rice, cheese, choice of protein, crispy chicharron, guacamole, green sauce, red sauce, salsa, macha crema, queso cotija, brussels slaw carne asada 6, shrimp 6 ENMOLADAS 27 choice: chicken, carnitas, or pork al pastor mole-consomme sauce, corn tortillas, lime-crema, queso fresco, brussels slaw, pickled carrots, radish, rice, beans carne asada 6, shrimp 6 CHILE RELLENO 26 birria, cheese, red sauce, consommé, lime-crema, flamed queso panela, chorizo, kimchi red onions, cilantro, rice, beans QUESADILLA 20 rotisserie chicken, flour tortilla, cheese, white corn, smoked chile aioli, charred scallion, green salsa CHICKEN ENCHILADAS 27 rotisserie chicken, corn tortillas, green sauce, lime-crema, queso fresco, chorizo, grilled corn, radish, rice, beans		
	Lucia Sins FAJITAS 28 choice: chicken, carnitas, or pork al pastor red onions, poblano pepper, red bell pepper, brussel sprouts, choice of protein, crema, pico de gallo, kimchi red onions, rice, beans, flour tortillas carne asada 6, shrimp 6 MANGO-TAMARIND BBQ RIBS 32 latin gremolada, street style corn, brussel sprout slaw, coconut citrus dressing SALMON 32 * miso marinade, green mole sauce, crema, pickled veggie slaw, beluga lentils STEAK NORTENO 32 * grilled steak, white bean puree, chimichurri smashed papas bravas, roasted cebollitas, pickled fresno pepper		
	SIDES Individual Tacos 7 Spanish Rice 5 V Beans 5 V Guacamole 7 V		
	AZÚCAR & LAUGHS TRES LECHES TOAST 14 V frosted flakes coated toast, tres leches, cajeta, vanilla ice cream, mike's hot honey, berry coulis CHURROS 12 V cinnamon, sugar, cajeta, three sauces GULA THE MOLCAJETE 32 skirt steak or chicken breast, chicharron, panela cheese, grilled nopal, fried egg, street style corn, chile toreado, grilled green onion, kimchi red onion, beans, mole-consommé sauce, limes * Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry, or shell stock reduces the risk of foodborne illness. Young children, the elderly, and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked. V - Vegetarian		

MARGARITAS

REGULAR 16 | LARGE 26 | PITCHER 43

LUCIA

El Jimador, Triple Sec, lime, agave
(frozen or on the rocks)

SPICY LUCIA

Casamigas Jalepeño Tequila, Triple Sec,
lime, agave (frozen or on the rocks)

STRAWBERRY

Don Julio Blanco Tequila, strawberry , lime,
agave (frozen or on the rocks)

TAMARIND

Patrón Silver Tequila, tamarind,
lime, agave

TITO-RITA

Tito's Handmade Vodka, Cointreau, lime,
agave (frozen or on the rocks)

Draft Beer

6 OZ PONY \$4

12 OZ \$7

20 OZ \$11

40 OZ PERSONAL PITCHER \$20

Modelo Especial | Pacifico | Estrella Jalisco
Dos Equis XX | Stella Artois | Michelob Ultra

Bottles & Cans \$8

DOS EQUIS XX

CORONA EXTRA | NEGRA MODELO

PACIFICO | TECATE | BUDWEISER

GOLDEN ROAD MANGO CART

GOLDEN ROAD BELGIAN WHITE

MICHELOB ULTRA ZERO

NUTRL WATERMELON SELTZER

SPECIALTY COCKTAILS

GŪISQUI MULE 16

Jack Daniels Tennessee Whiskey, ginger beer,
lime, agave

AGED MOJITO 16

Mount Gay Heritage Rum, mint, lime, soda

PALOMA 16

Tres Generaciones Plata Tequila, grapefruit
liqueur, lime , agave, grapefruit soda

Wine & Sangria

SANGRIA - GLASS 16 | PITCHER 42
(WHITE OR RED)

CHATEAU MINUTY ROSE - GLASS 16

LA MARCA PROSECCO - GLASS 15

BONITA BONITA CHARDONNAY - GLASS 14

SANTA MARGHARITA PINOT GRIGIO- GLASS 15

BONITA BONITA CABERNET SAUVIGNON - GLASS 14

BLANCO

SHOT | 4 SHOT FIESTA

Casa Dragones Blanco	23 69
Casa Mexico Blanco	16 48
Casamigas Spicy Jalapeño	16 48
Casamigos Blanco	16 56
Cazadores Blanco	16 48
Chamucos Blanco	17 51
Cincoro Blanco	20 60
Clase Azul Plata	41 124
Don Fulano Blanco	16 48
Don Julio Blanco	16 48
El Jimador Blanco	16 48
El Tesoro Blanco	16 48
Fuenteseca Cosecha 2018 Huerta Singular Blanco	36 108
Flecha Azul Blanco	16 48
Ghost Tequila	16 48
Herradura Blanco	16 48
Jose Cuervo Tradicional Silver	16 48
Lalo Blanco	16 48
Lobos 1701 Joven	16 90
Patrón El Cielo	22 66
Patrón Gran Plata	36 108
Patrón Silver	16 48
Santo Blanco	16 48
Siete Leguas Blanco	16 57
Teremana Blanco	16 48
Tres Generaciones Plata	16 48
Villa One Silver	16 50
Volcan Blanca	16 48

REPO

SHOT | 4 SHOT FIESTA

Casamigos Cristalino Reposado	18 54
Casamigos Reposado	19 57
Cazadores Reposado	16 48
Cincoro Reposado	22 66
Clase Azul Reposado	44 132
Dahlia Cristalino	17 51
DeLeón Reposado	21 63
Don Julio Primavera Reposado	22 66
Don Julio Reposado	18 54
El Tesoro Reposado	17 51
Espolòn Reposado	16 48
Flecha Azul Reposado	16 48
Herradura Reposado	16 48
Lobos 1707 Reposado	32 96
Magnifico Reposado	16 48
Patrón Reposado	18 54
Siete Leguas Reposado	20 60
Skelley Reposado	23 69
Teremana Reposado	16 48

AÑEJO

SHOT | 4 SHOT FIESTA

Casamigos Añejo	19 57
Cincoro Añejo	32 96
Cinoro Extra Añejo	225 675
Clase Azul Añejo	95 285
Clase Azul Gold	69 207
Código 1530 Original	69 207
Corrido Añejo	36 108
Dame Mas Extra Añejo	63 189
Don Abraham	20 60
Don Fulano Extra	39 117
Don Julio 1942	39 117
Don Julio Añejo	20 60
Eight Reserve Añejo	36 108
Fuenteseca Reserve	199 597
Herradura Añejo	17 51
Gran Patrón Burdeos Añejo	75 225
Komos Cristalino	29 87
Lobos 1707 Extra Añejo	39 117
Patrón Añejo	19 57
Rey Sol Extra Añejo	69 300
Skelly Añejo	29 87
Tears of Llorona	225 675
Vuelo del Aviator	29 87

MEZCAL

SHOT | 4 SHOT FIESTA

Casamigos	21 63
Clase Azul Durango	66 198
Clase Azul Joven Guerrero	68 204
Del Maguey Vida Mezcal	16 48
Madre Oaxaca	16 48
Rosaluna Joven	18 54

LIQUEUR

SHOT | 4 SHOT FIESTA

Gran Malo	15 48
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REFRESCOS

SOFT DRINKS 4

Coca-Cola | Coca-Cola Zero
Diet Coke | Sprite | Minute Made Lemonade
Mr. Pibb Xtra | Fanta Orange

COCA-COLA MEXICANA (BOTTLE) 5

ICED TEA 4

WATER (LITER) 10

Fiji | San Pellegrino | Topo Chico

JUICE 6

Orange | Pineapple | Cranberry

COFFEE 4

HOT TEA 5

Happy Hour

DAILY FROM 5PM-6PM
BAR ONLY

HALF-OFF
LUCIA MARGARITA

\$4 BEERS (12 OZ)

