



CASA  
RÚSTICA

## HAPPY HOUR

DAILY 2-6PM

### → \$4 BEERS ←

THORN ST. BREWING  
BARRIO LAGER

STONE  
TANGERINE EXPRESS IPA

ALESMITH  
.394 PALE ALE

NEGRA  
MODELO

### → \$5 MARGARITAS ←

#### CLASSIC MARGARITA

*tijuana, circa 1937*

tequila reposado, triple sec, and fresh lime juice

#### TOMMY'S MARGARITA

*tommy's mexican restaurant sf, circa 1990*

tequila blanco, fresh lime juice, and agave syrup

#### STRAWBERRY MARGARITA

tequila blanco, creme de fraise, fresh lime juice, and strawberries  
*blended on request*

#### SPICY PASSION FRUIT MARGARITA

tequila blanco, fresh lime juice, passion fruit, and serrano bitters

#### SMOKED WATERMELON MARGARITA

tequila blanco, mezcal, lime, and watermelon

#### HIBISCUS PALOMA

hibiscus infused tequila, fresh lime juice, and squirt

#### EL DIABLO

tequila reposado, fresh lime juice, ginger beer, and creme de cassis

#### COCONUT HORCHATA MARGARITA

tequila blanco, fugu horchata, fresh lime juice, and coconut

### → \$6 APPETIZERS ←

#### CASA CEVICHE ✖

shrimp, tomatillo, red onion, cucumber, serrano, cilantro, radish, and lime juice, served with chips

#### CASA GUACAMOLE 🥑

topped with cilantro, radish, and cotija cheese, served with tortilla chips

#### CASA NACHOS 🥑✖

tortilla chips, bean sauce, cheese, pico de gallo, guacamole, crema, and picked jalapeños  
ADD *chicken* +4 | *carnitas* +5

#### STREET CORN 🌽✖

charred corn covered with spicy crema, lime juice, and cotija cheese

#### CALI FRIES

crispy shoestring fries topped with marinated skirt steak, jack and cheddar cheese, pico de gallo, and crema  
ADD *guacamole* +2

#### NOPALES 🌵✖

cured cactus, organic spring mix, red onion, avocado, tofu crumble, radish, tortilla crisps, and oregano vinaigrette

🌿 vegetarian 🥑 vegetarian option 🌱 vegan ✖ gluten-free 🌾 gluten-free option 🥜 contains nuts