



CASA
RÚSTICA

HAPPY HOUR

DAILY 3PM-5PM

→ \$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 pickled jalapeños
ADD *chicken* +4 | *carnitas* +5

STREET CORN 🌱

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

CALI FRIES

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

NOPALES SALAD 🌱

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

🌱 vegetarian 🌱 vegetarian option 🌱 vegan ✂️ gluten-free 🌰 contains nuts