

TAQUERIA



MARGARITA BAR

STARTERS

CHIPS \$3

Add: Guacamole \$7, Queso \$4, Molcajete Salsa \$3, Pico de Gallo \$2, Habanero \$2, Salsa Verde \$1, Crema \$1, jalapeños \$1

QUESO FUNDIDO \$10

Queso blanco, chips, chorizo - or - birria

ESQUITES EL REY \$7

Corn off cob, salsa rosada, mozzarella, cotija cheese, tajin, cilantro

ELOTE \$6

Corn on cob, lemon aioli, cotija cheese, cayenne peppers

TOSTADA \$4

Crispy fried flat corn tortilla, pinto beans, lettuce, sliced avocado, crema, cotija cheese, jalapeños

Add: Al Pastor, Pollo +\$3 | Carne Asada, Shrimp +\$4

QUESADILLA \$9

Add: Al Pastor, Chicken, Chorizo +\$5, Hongos Veggies +\$4 | Carne Asada +\$7 Shrimp +\$7

WINGS

6 FOR \$8 | 12 FOR \$14

Mango Habanero - or - Buffalo (served with pickled onions, cilantro, ranch, celery & carrot)

NACHOS \$10

Queso Rojo, Queso Blanco, jalapeños, black beans, cilantro

Add: Al Pastor, Pollo, Chorizo +\$5 Hongos Veggies +\$4 Birria +\$6 | Carne Asada, Shrimp +\$7

ENSALADA DEL REY \$10

Quinoa, arugula, cabbage, avocado, cotija, jalapeños vinaigrette

Add: Chicken +\$4 | Carne Asada +\$7 Grilled Shrimp +\$7

SIDES

Fries \$5 Consommé \$2
Rice \$3 Avocados \$3
Beans \$2

HOUSE SPECIALS

BURRITOS

Mexican rice, lettuce, pinto beans, cheese, salsa verde, crema

Choices: Veggie \$12 | Al Pastor, Chicken, Carne Asada, Chorizo, Birria \$14 | Shrimp \$15

CARNE MILANESA \$15

Fried steak cutlet, cheese, onions, beans, mayo, lettuce, tomato, avocado, Fries

QUESABIRRIA \$15

Braised beef, cheese, onions, cilantro, crema, consommé dip

EL REY FRIES \$11

French fries, queso blanco, picco, guacamole, cotija cheese, cilantro

Add: Steak or Chorizo

POLLO MILANESA \$13

Fried chicken cutlet, cheese, pickled red onions, mayo, lettuce, tomato, avocado, beans, Fries

CORN - OR - FLOUR TORTILLAS

SUBSTITUTIONS WILL BE POLITELY DECLINED

CHORIQUESO \$4

Ground chorizo sausage, mozzarella cheese, chile de arbol salsa, jalapeños, spanish onions, cilantro

AL PASTOR \$4

Roasted pork shoulder, pineapple, pickled onions, chipotle aioli, cilantro

BIRRIA MORELOS \$5

Braised beef, cheese, onions, cilantro, consommé dip

CHICKEN \$4

Grilled chicken, pickled red onions, cotija cheese, radish, chipotle aioli, cilantro

SHRIMP \$5

Marinated shrimp, pico, salsa roja, cilantro

CARNE ASADA \$5

Charred beef, tomatillo-avocado salsa, radish, onions, cilantro

HONGOS \$4

Mushrooms, peppers, onions, corn, crema, cotija cheese, cilantro (Vegetarian)

DC \$4

Fried Chicken, mambo sauce, thin crispy fries, cilantro

BAJA FISH \$5

fried Cod fish, red cabbage slaw, chipotle aioli, cilantro

CLASSICO \$4

Braised beef, arbol sauce, onions, cilantro, radich

DESSERTS

FLAN NAPOLITANO \$6

TRES LECHEs CAKE \$8

CELEBRATION PINATA

FILLED WITH SPECIAL TREATS & PRIZES \$60.00

TAQUERIA

MARGARITA BAR



MARGARITAS

EL REY MARGARITA GLASS \$12 | PITCHER \$36
ON ROCKS OR FROZEN (LIME, STRAWBERRY, MANGO, SWIRL)
HORNITOS PLATA TEQUILA, TRIPLE SEC, LIME JUICE & AGAVE NECTAR

EL REY SPICY MARGARITA GLASS \$13 | PITCHER \$44
HOUSE INFUSED SILVER TEQUILA, TRIPLE SEC, LIME JUICE & AGAVE NECTAR

EL REY MEZCAL MARGARITA GLASS \$13 | PITCHER \$44
MEZCAL, TRIPLE SEC, LIME JUICE & AGAVE NECTAR

LIFTED MARGARITA GLASS \$14
TEQUILA REPOSADO, COINTREAU, AGAVE NECTAR, LIME JUICE (ON ROCKS)

EL REY SPECIAL GLASS \$12 | PITCHER \$36

ON TAP

BOTELLAS

CERVEZAS

PACIFICO \$7.75
GOOSE ISLD IPA \$7.75
MODELO ESPECIAL \$7.75
BLUEMOON \$8
YUENGLING \$7
MILLER LIGHT \$7
EL REY ASLIN LAGER \$6.75
SIERRA NEVADA \$8
(HAZY LITTLE THING)
PORT CITY (PIZZA NIGHT) \$8
SEASONAL | SPECIAL \$8
(ASK YOUR SERVER)

CORONA \$7.25
CORONA PREMIER \$7.25
MODELO NEGRA \$7.75
ANGRY ORCHARD \$7
TOPO CHICO SELTZER \$7
XX LAGER \$7
HEINEKEN \$7.25
COORS LITE \$7
SIERRA NEVADA \$8
(WILD LITTLE THING)
SIERRA NEVADA \$8
(TORPEDO EXTRA IPA)

CÓCTELES

MANGONADA \$12
FROZEN MANGO MARGARITA,
CHAMOY SAUCE, TAJIN,
MEXICAN ESPRESO MARTINI \$13
TEQUILA, COLD BREW, COFFEE LIQUOR
(AVAILABLE WITH TITO'S)
THE PASSION MOJITO \$13
RUM, PASSIONFRUIT, LIME JUICE,
FRESH MINT, SIMPLE SYRUP
SMOKE & MIRRORS \$13
MEZCAL, TEQUILA, LIME,
HABANERO & ORANGE BITTERS,
PINEAPPLE,

STRAWBERRY MOTITO \$13
TITO'S VODKA, TRIPLE SEC, STRAWBERRY,
LIME JUICE, MINT LEAVES, SODA WATER
CHERRY MULE \$13
HORNITOS PLATA, CHERRY JUICE, MINT
LEAVES, GINGER BEER
FUSION MULE \$13
TITO'S VODKA, BLACK CHERRY, GINGER
BEER, MINT & LIME JUICE,
MICHELADA
CHOICE OF BEER +\$1,
HOUSE-MADE MICHELADA MIX & TAJIN RIM

VINO

OTRAS BEBIDAS

WHITE, RED, ROSE OR CAVA
GLASS \$9 | BOTTLE \$30
WHITE OR RED SANGRIA
GLASS \$10 | PITCHER \$32

MOCKTAILS
(STRAWBERRY, MANGO, PASSION FRUIT) \$7
MEXICAN COCA COLA | JARRITOS SODAS \$4
SOFT DRINKS \$3