

**ANTOJITOS**

**TACOS Y ENCHILADAS**

**TACOS AL CARBON**

<b>GUACAMOLE</b> tomato, onion, jalapeño, lime, add shrimp (4)	<b>9</b>
<b>PICO DE GALLO</b> tomato, red onion, jalapeño	<b>7</b>
<b>LAS SALSAS</b> roja   smoked onion   verde   habanero-cashew	<b>4 ea</b>
<b>FUNDIDO</b> poblano, onion, tomato mojo, add chorizo (4) / mushrooms (5)	<b>10</b>
<b>NACHOS</b> black beans, poblano, scallion, crema, arbol salsa add chicken (4) / beef (5)	<b>11</b>
<b>CHILE RELLEÑO</b> poblano, winter squash, sofrito, queso oaxaca, crema	<b>9</b>

<b>TACOS DE POLLO</b> chicken confit, black bean purée, scallion, cilantro avocado, queso fresco	<b>9</b>
<b>TACOS DE CARNE ASADA</b> flat iron, refried beans, avocado, queso fresco, arbol	<b>15</b>
<b>TACOS DE BAJA</b> crispy cod, cabbage, green apple, avocado, spicy lime aioli	<b>13</b>
<b>TACOS DE VERACRUZ</b> grilled cod, green olive aioli, tomato escabeche, crispy capers, avocado	<b>13</b>
<b>TACOS DE CARNITAS</b> crispy pork, spicy black beans, onion, lime, cilantro	<b>9</b>
<b>TACOS DE QUINOA</b> black beans, brussels sprouts, peanut, sesame yogurt	<b>9</b>

*served with salsa roja, queso fresco,  
crema & corn tortilla*

<b>GRILLED STEAK</b>	<b>32</b>
<b>CHICKEN ALAMBRE</b>	<b>22</b>
<b>WILD MUSHROOM</b>	<b>18</b>
<b>GARLIC CHILI SHRIMP</b>	<b>24</b>
<b>MIXTO</b>	<b>28</b>

**CEVICHEs**

<b>CAMARONES</b> shrimp, spicy tomato, orange, avocado, corn nuts	<b>8</b>
<b>ATUN</b> yellowfin tuna, cucumber, avocado, agave-lime, masa	<b>13</b>
<b>VIERAS</b> diver scallop, red chile, coconut, lime, crispy garlic	<b>15</b>

<b>ENCHILADAS DE POLLO</b> chicken, guajillo chile sauce, queso fresco, crema, pickled onion	<b>14</b>
<b>ENCHILADAS VERDES</b> green chile, black beans, chihuahua, crema, tomatillo salsa	<b>10</b>

**ADICIONALES**

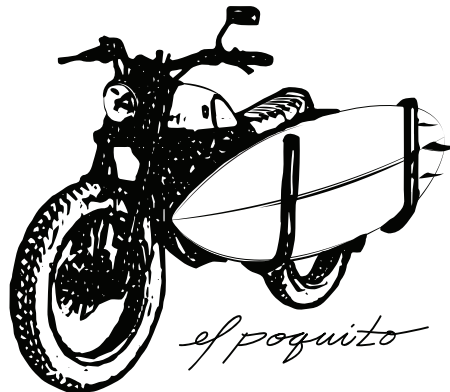
<b>CALABAZAS</b> roasted squash, pepita pesto, queso fresco	<b>6</b>
<b>PLATANO</b> crispy plantain, queso fresco, mexican crema	<b>4</b>
<b>REFRITOS</b> pinto beans, chipotle, queso fresco	<b>4</b>
<b>ARROZ CON FRIJOLEs</b> rice and beans, pickled onion	<b>4</b>
<b>COLES DE BRUSELAS</b> brussels sprouts, chorizo, queso fresco, peanuts	<b>6</b>

**SOPAS Y ENSALADA**

<b>TORTILLA</b> chicken, spicy chile broth, queso fresco, crispy tortilla	<b>8</b>
<b>ENSALADA VERDE</b> baby lettuces, jicama, chayote, radish, avocado, orange vinaigrette add chicken (4) / beef (5) shrimp (9)	<b>10</b>
<b>ENSALADA PICADA</b> romaine, baby kale, apple, squash, pomegranate, pepita, chipotle ranch add chicken (4) / beef (5) shrimp (9)	<b>11</b>

**HOURS**

**Monday: 5-10 PM**  
**Tuesday: 5-10 PM**  
**Wednesday: 5-10 PM**  
**Thursday: 5-11 PM**  
**Friday: 5-11 PM**  
**Saturday: 5-11 PM**  
**Sunday: 5-10 PM**



**KIDS**

<b>GROUND BEEF TACO</b> ground beef, hard taco shell, mexican cheese, mild tomato salsa	<b>3</b>
<b>CHICKEN TACO</b> grilled chicken, hard taco shell, mexican cheese, mild tomato salsa	<b>3</b>
<b>CHICKEN QUESADILLA</b> grilled chicken, mexican cheese, sour cream, mild tomato salsa	<b>5</b>
<b>CHEESE NACHOS</b> fresh tortilla chips, mexican cheese, sour cream, mild tomato salsa add ground beef / chicken (3)	<b>5</b>
<b>MEXICO CITY HOT DOG</b> kosher hot dog, potato roll, queso fresco, diced tomato	<b>6</b>
<b>PEAS AND CORN</b>	<b>3</b>



# DINNER BEVERAGE

8201 germantown avenue | chestnut hill, pa  
elpoquito.com

## COCKTAILS

<b>MARGARITA</b> <i>tequila, triple sec, lime</i> add seasonal juice (2/10)	9/43
<b>FROZEN MARGARITA</b> <i>tequila, triple sec, key lime</i>	9/43
<b>PALOMA</b> <i>lunazul blanco, salt, grapefruit</i> soda	9
<b>RODRIGO</b> <i>frozen margarita, bottled beer</i>	12
<b>MICHELADA</b> <i>lager, hot sauce, lime</i>	7
<b>LA CASA</b> <i>tecate, lunazul blanco,</i> <i>sangrita</i>	10
<b>MEZCAL NEGRONI</b> <i>mezcal, campari, sweet</i> <i>vermouth</i> barrel aged when available (14)	12
<b>NIGHTS REVIVAL</b> <i>vodka, lillet, rosemary,</i> <i>grapefruit</i>	12
<b>SANGRIA</b> <i>white or red</i>	8/37

## FLIGHTS

one oz. of each

<b>HOUSE</b> <i>tres agaves blanco, corralejo</i> <i>reposado, casa noble añejo</i>	24
<b>HIGHLAND</b> <i>siembra azul blanco, milagro</i> <i>reposado, don julio añejo</i>	25
<b>LOWLAND</b> <i>chinaco blanco, dos armadillos</i> <i>reposado, corralejo añejo</i>	31
<b>AÑEJO</b> <i>chinaco, el tesoro, milagro</i>	34
<b>MEZCAL</b> <i>del maguey vida, vago espadin,</i> <i>fidencio classico</i>	26

Add \$2 for a margarita with your favorite tequila. All our margaritas are made with fresh lime juice and can be done up or on the rocks. Additionally, we would like you to make it home safely. If you do not have a designated driver, please allow us to call you a taxi or suitable transportation.

## TEQUILA

<b>BLANCO (un-aged)</b>	
Lunazul - <i>earth, pepper</i>	8
Siembra Azul - <i>agave</i>	11
Chinaco - <i>smoke, agave</i>	13
Casa Noble - <i>grass, herbs</i>	14
Espolon - <i>sweet spice</i>	9
Kah - <i>white pepper, agave</i>	16
Corralejo - <i>mint, pepper</i>	9
Don Julio - <i>citrus, spice</i>	15
Milagro - <i>citrus, brine</i>	10
Tres Agaves - <i>agave, herb</i>	9
Herradura - <i>earth, citrus</i>	12

### REPOSADO (rested 2-12 months)

Lunazul - <i>vanilla, spice</i>	8
Chinaco - <i>sweet, agave</i>	19
Casa Noble - <i>caramel, agave</i>	15
Espolon - <i>spicy, vanilla</i>	9
Corralejo - <i>caramel, pepper</i>	10
Don Julio - <i>fruit, caramel</i>	15
Milagro - <i>wood</i>	11
Herradura - <i>earth, pepper</i>	13
Dos Armadillos - <i>hazelnut</i>	18
El Gran Jubileo - <i>fruit, pepper</i>	13
Herradura Cognac Finish	22

### AÑEJO (aged minimum a year)

Siembra Azul - <i>cocunut</i>	14
Chinaco - <i>caramel, pepper</i>	20
Casa Noble - <i>roasted fruit</i>	20
Corralejo - <i>earth, smoke agave</i>	18
Don Julio - <i>grilled pineapple</i>	17
Milagro - <i>butterscotch, caramel</i>	14
Tres Generaciones - <i>honey</i>	12
Herradura - <i>toffee, vanilla</i>	13
Dos Armadillos - <i>vanilla, fruit</i>	20
El Tesoro - <i>pepper, pineapple</i>	16
Kah - <i>citrus</i>	20
El Mayor Ultra Añejo	29
Siembra Azul Suro Extra Añejo	30

## MEZCAL

tequilas more rustic cousin

Del Maguey Vida	13
Del Maguey Chichipapa	22
Del Maguey Pechuga	48
Fidencio Classico	12
Pierde Almas La Purutata Verde	16
Vicio (dock street brewery)	14
El Buho	11
Vago Espadin	15
Los Amantes Reposado	18
Illegal Joven	13

## BEER

### DRAFT

Dos Equis Lager	5/18
Dos Equis Amber	5/18
Corona Light	4/15
Allagash White	6/22
Round Guys Kiss Off IPA	6/22
Brooklyn Lager	6/22
Yards Philadelphia Pale Ale	6/22
Sly Fox O'Rielly Stout	6/22

### BOTTLE

Negra Modelo	5
Pacifico	5
Bohemian	5
Yards IPA	6
Petrus Aged Pale Ale	8

### CAN

Modelo Especial	5
Corona Extra	5
Tecate	4
Narraganset Lager 16 oz	4
Jack's Cider	6
Sixpoint Bengali Tiger IPA	6

## WINE

### SPARKLING

Brut Cava	8/37
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### WHITE

Sauvignon Blanc	9/42
Chardonnay	10/47
Pinot Grigio	9/42

### RED

Rioja	11/51
Syrah	7/32
Malbec	9/42

## DRINKS

<b>FOUNTAIN SODA</b> <i>coke, diet coke, sprite, lemonade</i>	2.5
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<b>JARRITOS</b> <i>grapefruit, tamarind, fruit punch</i>	3.5
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<b>MEXICAN COKE</b>	4
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