

sótano

appetizers

Housemade Guacamole
Made fresh to order. \$5.00

Cheese Dip sm \$3.00 lg \$5.00

Nachos

Topped with cheese dip, ground beef or chicken, pico de gallo & sour cream. \$6.00

La Cueva Dip

Cheese dip with our spicy ground beef and pico de gallo. Served with tortilla chips. \$6.00

Mini Mexi Dogs

Two all beef hot dogs, wrapped in bacon, deep fried, in a fresh bun, topped with pico de gallo, jalapenos & sour cream. Served with homemade potato chips. \$5.00

Hard Shell Tacos

Two hard shell tortillas filled with ground beef or shredded chicken, with cheese, lettuce & sour cream. \$5.00

Quesadilla Rellena

Stuffed with beef or chicken and cheese. Served with guacamole salad. \$6.00

Ahi Tuna Tostadas

Seared rare Ahi Tuna on mini tostadas, fresh guacamole, chipotle pepper, agave nectar & sour cream. \$7.00

Shrimp Cocktail

Mexican style. \$7.00

Add a side of rice or refried beans to any item. \$1.50

UPSTAIRS UNWIND
DINE DOWNSTAIRS

- **Open 5pm Thursday, Friday, & Saturday**
- **Live Entertainment**

Host Your Private Event Here!

- Parties
- Meetings
- Private Dining
- Holiday Gatherings



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signature cocktails

Jalapeno Margarita \$7.50

herradura reposado, triple sec, lime & orange juice, muddled jalapeno & cucumber

Key Lime Margarita \$7.50

cien anos silver, lime juice, mailibu, coconut milk

Chango Margarita \$9.00

tres generaciones anejo, patron citronge, gran marnier, lime juice, served up with salt foam

Aztec Margarita \$8.00

corzo blanco, agave nectar, fresh squeezed lime juice

Paloma \$7.50

patron silver, grapefruit soda, lime & orange juice

Michelada \$4.00

dos equis lager, tomato juice, jugo maggi, lime juice, pepper, hot sauce & salt

Strawberry Cucumber Martini \$7.50

jose cuervo traditional, triple sec, lime juice, muddled strawberry & cucumber

Raspberry Martini \$7.50

stoli razberi vodka, chambord raspberry liqueur, sweet & sour and fresh raspberries

Sangria Martini \$7.50

peach schnapps, orange vodka, pineapple & orange juice, red wine & cinnamon

Cucumber Cocktail \$7.50

tanqueray, muddled cucumber, orange, mint & ginger beer

Monkey's Tail \$8.00

herradura anejo, kahlua, triple sec & cream

Mojitorita \$7.50

a mexican twist on this cuban favorite!

wines

Beringer White Zinfandel \$6.00

Esperanza Verdejo-Viura \$8.00

(Var-day-ho / Vee-er-a)

Crisp and refreshing, this blend of two Spanish grapes displays delicate floral aromas with forward fruit.

Ventisquero Chardonnay \$8.00

Complex and delicate with fragrances of pineapple, papaya, peach, lime and grapefruit. Round and smooth with good acidity.

Yali Sauvignon Blanc \$8.00

Complex and elegant with a nose of fresh lime, grapefruit and pear, rounded off by delicate floral notes.

Cono Sur Pinot Noir \$8.00

This is a voluptuous pinot noir with rich fruit notes of cherry, raspberry, plum and strawberry enhanced by subtle smokey hints.

Santa Rita 120 Cabernet Sauvignon \$8.00

Medium-bodied and fruit-forward with elements of dried current and spice rounded out by well structured tannins.

Bodoni Malbec \$8.00

Aroma of dark, ripe bing cherries and toasty caramel. Full and fleshy with loads of ripe and spicy black and red fruits.



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specials

Chimichangas

Two flour tortillas (soft or fried), filled with chicken or beef then topped with cheese sauce.

Served with rice, refried beans and guacamole salad. \$7.95

With Shrimp or Carnitas. \$9.25

Grand Slam Burrito

Two soft, flour tortillas filled with beer-simmered chicken, with melted cheese and pico de gallo. Served with rice and refried beans. \$8.50

Carnitas

Juicy pork simmered in its own juices. Served with rice, guacamole salad, flour tortillas and refried beans. \$9.25

Chile Verde

Slow simmered pork tips, topped with our special tomatillo sauce, complimented with rice, refried beans and your choice of flour or corn tortillas. \$8.95

Arroz con Pollo

Mexi-Rice topped with grilled chicken and creamy cheese sauce. Served with soft tortillas. \$8.50

Soccer Burritos

Two rolled flour tortillas filled with shredded beef or chicken and refried beans.

Topped with cheese sauce and served with rice and refried beans. \$8.50

With Shrimp or Carnitas \$9.50

Goal Burritos

Two burritos (one chicken, one beef) with refried beans, topped with cheese, red sauce, lettuce, tomato, guacamole and sour cream. \$8.50

la cueva combos

Choose Two Items below and make your own **La Cueva del Chango Combo.**

Rice and Refried beans included. \$7.50

Taco

Fried crispy, soft corn or flour tortilla folded and stuffed with ground beef or simmered chicken, lettuce and cheese.

Burrito

Flour tortilla rolled around ground beef or simmered chicken, topped with cheese and red sauce.

Enchilada

Corn tortilla rolled around ground beef or simmered chicken, topped with enchilada sauce.



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tequilas

CAZADORES BLANCO	7.00
CAZADORES REPOSADO	7.50
CIELO BLANCO	7.50
CIELO REPOSADO	8.00
CORRALEJO BLANCO	7.00
CORRALEJO REPOSADO	7.50
CORRALEJO ANEJO	8.50
CORZO SILVER	7.50
CORZO REPOSADO	8.00
CORZO ANEJO	9.00
DON EDUARDO SILVER	7.00
DON EDUARDO REPOSADO	7.50
DON EDUARDO ANEJO	8.00
DON JULIO BLANCO	7.50
DON JULIO REPOSADO	8.00
DON JULIO ANEJO	9.00
EL JIMADOR BLANCO	6.00
EL JIMADOR REPOSADO	6.50
EL JIMADOR ANEJO	7.00
HERRADURA BLANCO	7.00
HERRADURA REPOSADO	7.50
HERRADURA ANEJO	8.00
HERRADURA SUPREMO	25.00
JOSE CUERVO GOLD	5.00
1800 REPOSADO	7.00
JOSE CUERVO RESERVA DE FAMILIA	20.00
PATRON SILVER	7.00
PATRON REPOSADO	7.50
PATRON ANEJO	8.00
PATRON PLATINUM	25.00
SAUZA HORNITOS PLATA	6.00
SAUZA HORNITOS REPOSADO	6.50
TRES GENERACIONES SILVER	8.00
TRES GENERACIONES REPOSADO	8.50
TRES GENERACIONES ANEJO	9.00
CUESTION SILVER	7.00
CUESTION REPOSADO	7.50
CUESTION ANEJO	8.00
CABO WABO SILVER	7.00
CABO WABO REPOSADO	8.00
CABO WABO ANEJO	9.00
CABO UNO	25.00

beer

Domestic Draft

16 oz. \$3.00

22 oz. \$5.00

Miller Lite

Bud Light

Imported Draft

16 oz. \$4.00

22 oz. \$6.00

Dos Equis Lager

Dos Equis Amber

Domestic Bottles

\$2.95

Miller Lite

Michelob Ultra

Bud Light

Budweiser

Import Bottles

\$3.75

Corona

Victoria

Dos Equis Lager

Dos Equis Amber

Modelo Especial

Pacifico

