

EL CAPATAZ

BOTANAS & DRINKS



BAR MENU

QUESO BORRACHO

Partly toasted melted cheese with tequila chimichurri & baguette slices.

11

EL CAPATAZ WINGS

1 dozen wet wings. Choose from Spicy Lime • Tamarindo, Orange & Bacon • Al Búfalo

12

FRIES “BIEN CARGADAS”

Skin on fries, diced chicken breast, melted cheese, diced tomato, pepper-bacon, green onions, jalapeño, and cilantro. Served with spicy cilantro-ranch and crema mexicana.

13

LA CABRA BRAVA

Baked goat cheese on warm, smoky, herbed tomato sauce, served with toasted baguette slices.

11

SALPICON PIBIL

Marinated shredded chicken “pibil” style, roasted corn, green onion, potatoes, and roasted red peppers, Served cold with blue corn tostada chips

12

CEVICHE EL CAPATAZ (1-2 person portion size)

Beer poached shrimp, mandarin, & fresh cucumber marinated in citrus juices. Served with pasilla chile vinagrette and habanero splash.

10

CRISPY SHRIMP ALBONDIGAS

8 tender-crisp breaded bite-sized shrimp albondigas. Served with house remoulade sauce.

12

POBLANO CHICKEN SALAD

Chopped chicken breast, roasted corn, diced poblano, queso fresco served on half romaine heart, poblano dressing, asiago cheese croutons.

10

3 HOUR PRIME RIB

Dry spice marinated and slow roasted, served with fresh horseradish sour cream and garlic scented parsley fries.

13oz \$21/23oz \$35

CHEESECAKE JARRITA

Buttery graham cracker base, creamy cheese cake, slightly sweet sour cream. Topped with fresh berries and honey. Seasonal versions may be available please ask your waiter for details!

6

CHOCO CHELA

Delicious and unique bittersweet blend of our Stout draft beer and milk chocolate ice cream. **21 + only.** Non-alcoholic version available.

7

AHOGADO

Espresso, Kahlua, and vanilla ice cream topped with cinnamon. Virgin version available.

6