

Brunch TACOS by the TWOs

Saturday and Sunday
10:30 am - 2 pm.

All brunch tacos are served on a 4.5" flour tortilla. White corn tortilla subbed upon request.

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| BACON + EGG ^{gs} | 6 |
| soft scrambled egg*, bacon, fried potato, sharp cheddar, salsa verde, scallion | |
| RANCHERO ^{v gs} | 6 |
| soft scrambled egg*, refried black beans, chihuahua cheese, salsa ranchero, scallion | |
| HUEVOS + HONGOS ^{v gs} | 6 |
| soft scrambled egg*, mushroom, guajillo chile sauce, scallion | |
| CARNE ASADA + EGG ^{gs} | 7.5 |
| soft scrambled egg*, carne asada, serrano chile, cotija, chile-lime aioli | |
| CHORIZO + POTATO ^{gs} | 6 |
| pan-seared chorizo, fried potato, queso fresco, morita crema, scallion | |

MORE TACOS

All lunch tacos are served on 4.5" white corn tortillas. Flour tortilla subbed upon request.

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| CARNITAS ^{gs} | 6.5 |
| mango-habanero sauce, queso fresco, onion, cilantro | |
| COFFEE BRAISED BEEF SHORT RIB ^{gs} | 7.5 |
| chimichurri, crispy potato, cabbage, pickled onion, cilantro | |
| CHICKEN PASTOR ^{gs} | 7 |
| ranchero, salsa verde, pineapple, onion, cilantro | |
| FISH ^{gs} | 7.5 |
| tecate beer-battered or grilled cod, tajín spice, pickled morita crema, green cabbage, citrus salsa, cilantro | |
| FRIED CAULIFLOWER ^{v vg} | 6.5 |
| tecate-battered cauliflower, guajillo chile sauce, crema, tomatillo-radish-red onion slaw, cilantro | |

GRIDDLED BURRITOS

Skip the tortilla and make any burrito bowl-style, just ask.

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| STEAK + EGG BURRITO | 10.5 |
| soft scrambled egg*, carne asada, fried potato, chihuahua cheese, sautéed poblano pepper and onion, chile-lime aioli | |
| CHORIZO BREAKFAST BURRITO | 9.5 |
| soft scrambled egg*, chorizo, fried potato, chihuahua cheese, salsa verde | |
| VEGGIE BREAKFAST BURRITO ^v | 8 |
| soft scrambled egg*, avocado, fried potato, refried black beans, chihuahua cheese, salsa verde, chile-lime aioli | |
| BAJA BURRITO ^{v vg} | 9.5 |
| cabbage slaw, citrus vinaigrette, avocado, pico de gallo, chile-lime aioli, choice of chicken, grilled fish, fried fish, carne asada (+1.5), or fried cauliflower | |
| BREAKFAST BURRITO BOWL ^{v gs} | 8.5 |
| two fried eggs*, loaded Mexican rice, corn salsa, sofrito, black bean, avocado, cilantro, cotija, crema, choice of chorizo, picadillo ground beef, or chicken | |

UPGRADE **SMOTHER YOUR BURRITO** 1.5
smother your burrito with guajillo chile sauce, queso sauce, or roasted green chile and tomatillo cream sauce

Snacks and Sides

DURITOS ^{v vg} 1st bag is on the house (it's a buck a bag after that)

puffed wheat wagon wheels, chile, lime, tajín spice

7-LAYER DIP + CHIPS ^{v gs} 9

refried black beans, guacamole, pico de gallo, poblano crema, ranchero, cheddar, pickled jalapeño

GUACAMOLE + CHIPS ^{v vg gs} 7.5

avocado, cilantro, onion, lime, jalapeño, cotija

QUESO DIP + CHIPS ^{v gs} 6.5

red bell pepper, green chile

TRES SALSAS + CHIPS ^{v vg gs} 4.5

salsa verde, salsa ranchero, arbol chile

UPGRADE

CHICHARRONES FOR CHIPS ^{gs} 1.5

MEXICAN STREET CORN ^{v gs} 4

chile-lime butter, chile-lime aioli, cotija, tajín spice, grilled scallion, serrano chile

REFRIED BLACK BEANS ^{v vg gs} 3

queso fresco, scallion

ESCABECHE 3

house pickled vegetables

MAS CHILAQUILES ^{v gs} 8

corn tortilla chips, guajillo chile sauce, two sunny side up eggs*, avocado, black bean, crema, cotija cheese, radish, cilantro, onion, sesame seed, scallion (add chicken or carnitas +3)

HUEVOS RANCHEROS ^{v gs} 8

two fried eggs*, refried black beans, avocado, pico de gallo, ranchero salsa, cilantro, tostada, grilled flour tortilla (add chicken or carnitas +3)

BREAKFAST SANDWICH 9

two fried eggs*, bacon, guacamole, refried black beans, chihuahua cheese, chile-lime aioli, torta bread (add chicken or carnitas +3)

SWEET POTATO DORADOS ^{v gs} 11

crunchy rolled corn tortillas, sweet potato, corn, black bean, chihuahua cheese, guajillo chile sauce, crema, avocado and tomatillo purée, blackened corn salad, side of loaded Mexican rice

^v: Menu item is vegetarian. Our fryer is shared with meat and fish.

^{vg}: Menu item is, or with modifications, can be prepared vegan. Ask your server. Our fryer is shared with meat and fish.

^{gs}: Menu item is, or with modifications, can be prepared gluten sensitive. Ask your server. Our fryers are not dedicated to gluten free products.

Our kitchen is not an allergen-free environment. Notify your server of any allergies. Please be aware that during normal kitchen operations involving shared cooking and preparation areas (including common fryer oil), the possibility exists for food items to come in contact with other food products.

*Consuming undercooked eggs and meats will be served only upon customer request and increases the risk of food-borne illness.

Desserts

| | | | |
|-----------------------------|-----|-----------------------------|---|
| FLAN ^{v gs} | 4.5 | CHURROS ^v | 4 |
| with caramel | | with chocolate sauce | |

5
FOR
\$5

CANTEEN BLOODY

your choice of tito's vodka or sauza reposado tequila, house-mix, hot sauce, escabeche, durito, fresh lemon

MICHELADA

pacifico, house-mix, hot sauce, fresh lime, spicy salted rim

MIMOSA

Standard or Paloma-mosa

BOOZY MEDIANOCHÉ

cold brew coffee, horchata, and a shot (tequila or rum)

BREAKFAST MARGARITA

sauza blue reposado tequila, patron citronge, lime, orange, salt, rocks

COFFEE

JUST COFFEE COOPERATIVE

fair trade, organic coffee roasted in Madison regular or decaf coffee (bottomless) 3

MEDIANOCHÉ

half cold brew coffee, half creamy horchata 4

BEER DRAFT

PACIFICO 5

LAGUNITAS Little Sumpin' Sumpin' Pale Wheat Ale 6

BALLAST POINT Grapefruit Sculpin IPA 8

ROTATING TAP

ask your server what we are pouring today!

BOTTLES + CANS

make any bottle or can a michelada +1

DOS EQUIS 4.5

CORONA 4.5

MODELO ESPECIAL 4.5

SOL 4.5

NEGRA MODELO 4.5

ESTRELLA JALISCO 4.5

TECATE 4.5

Ask for it Chelada style (salted rim, tajín spice, lime wedge)

BLAKE'S HARD CIDER El Chavo habanero and mango 6

ONE BARREL Gentry's Dry Hard Cider 6

MILLER LITE 4

NEW GLARUS Spotted Cow 5

BELL'S Oberon 6

O'SO Infectious Groove Sour 6

ONE BARREL Penguin Pale Ale 5

MARGS

Available in singles, 30oz pitchers, and 60oz pitchers.

CANTEEN MARGARITA single 8.5 // half pitcher 28 // full pitcher 56
sauza blue reposado tequila, fresh-squeezed lime, patrón citronge, salt, rocks

SPICY MARGARITA single 8.5 // half pitcher 28 // full pitcher 56
chile-infused sauza blue reposado tequila, fresh-squeezed lime, patrón citronge, chile salt, rocks

TITO-RITA single 8 // half pitcher 24 // full pitcher 48
tito's vodka, fresh-squeezed lime, patrón citronge, salt, rocks

EL JEFE MARGARITA single 10.5 // half pitcher 36 // full pitcher 72
milagro reposado tequila, fresh-squeezed lime, patrón citronge, agave nectar, salt, rocks

MEZCAL MARGARITA single 8.5 // half pitcher 28 // full pitcher 56
yuu baal mezcal joven, fresh-squeezed lime, patrón citronge, salt, rocks

Frozen Margaritas

GIMME THAT STRAWBERRY MARGARITA 8.5
sauza blue reposado tequila, lime, fresh strawberry, yellow chartreuse, hibiscus, patrón citronge, brain freeze

SEASONAL FROZEN MARGARITA 8.5
ask your server for today's flavor!

REFRESH

TOPO CHICO 3.5
sparkling mineral water

JARRITOS 3
strawberry, orange, lime, guava, tamarind

MEXICAN COKE 3

AGUA FRESCA 3
agua de jamaica (hibiscus), fresh squeezed lemonade, or seasonal
spike it with sauza blue silver tequila or tito's vodka +4

CREAMY HORCHATA 3.5
spike it with white rum and honey liqueur +4

**STAY FOR HAPPY HOUR!
EVERY DAY FROM 2-5 PM.**