

MENU

APERITIVOS

BASKET OF CHIPS & FRESH SALSA ... 4.00
choice of Verde, Chipotle or Diabolito salsa

GUACAMOLE & CHIPS ... 10.50
avocado, onion, garlic, cilantro, serrano peppers, fresh lime juice

TLACOYO ... 9.00
corn masa boat filled with Oaxacan cheese & black beans, topped with a fava bean pesto, cotija cheese, radish

TAQUITOS DE POLLO ... 10.50
three corn taquitos filled with chicken, topped with lettuce, sour cream, queso fresco, cherry tomatoes

QUESABIRRIA (SPICY) ... 13.50
two corn quesadillas filled with chili braised pulled beef, Oaxacan cheese, onion, cilantro; a side of birria dipping broth

ENSALADAS & SOPA

Add Chicken ... 5.00 Add 5 oz. Steak... 8.00 Add Shrimp... 6.00

PICARITA SALAD ... 9.50 With Chicken... 14.50
romaine lettuce, grilled corn, poblano peppers, red bell peppers, avocado, cumin, black beans, lime and cilantro dressing, topped with tortilla strips

POZOLE VERDE SOUP
Served with a side of chips
Cup ... 6.50 Bowl ... 10.00
green broth with chicken, hominy, cilantro, onions, cabbage, radish, sliced avocado



 Contain Gluten

Please note that any fried items are fried with shared oils.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

HOURS [11:00AM-CLOSE]
DINE IN & TAKE OUT EVERYDAY!

TACOS DE LA CASA

3 tacos served on handmade corn tortillas with a side of corn tortilla chips or rice & beans

ZANAHORIA ... 13.50
harissa-coated rainbow carrots, queso fresco, fresh fava beans


BONIATO ... 13.50
sautéed yams, corn, roasted peppers, cotija cheese, avocado crema, cilantro

CHORIZO ... 14.50
house made chorizo, roasted potatoes, onions, cilantro, cotija cheese, roasted garlic aioli

TRADITIONAL CARNITAS ... 14.50
pork confit, onions, cilantro, cascabel chile salsa & avocado salsa

CARNE ... 15.50
grilled steak, onions, cilantro, radish, avocado salsa

POLLO ... 15.00
chicken, onions, cilantro, radish, avocado salsa

BAJA ... 15.50 
panko breaded, fresh, wild, WA black cod, chipotle mayo, pico de gallo, avocado, red cabbage


ROCKFISH ... 15.50
seared fresh, wild, WA rockfish marinated in an adobo sauce, topped with a fresh mango salsa, red cabbage, cilantro


CAMARONES ... 15.50
shrimp cooked in a chili garlic butter, red cabbage, cilantro, topped with avocado crema


FAVORITOS DE LA CASA


CARNE ASADA PLATE ... 19.50
marinated grilled steak served with grilled onions, black beans, cotija cheese, green rice, corn tortillas


BURRITOS... MAKE IT A BOWL!
served in flour tortillas with a side of chips


VEGGIE ... 13.00 
roasted peppers, yams, corn, queso, guacamole, rice, pinto beans, avocado sauce, pico de gallo

CARNE ... 15.00 
grilled steak with guacamole, queso, rice, pinto beans, cilantro, onions

POLLO ... 14.50 
chicken with guacamole, queso, rice, pinto beans, cilantro, onions

PUERCO ... 13.75 
pork with guacamole, queso, rice, pinto beans, cilantro, onions

BAJA ... 15.00 
panko breaded cod, pico de gallo, red cabbage, chipotle mayo, guacamole, rice, pinto beans

BIRRIA ... 15.00 
chili braised pulled beef, rice, pinto beans, cilantro, onions, queso, sour cream, guacamole

DESSERT!!!

APRICOT TRES LECHES ... 7.50


orange sweetened pound cake filled with apricot honey jam





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#AGUERVERDECAFE

QUESADILLAS & NACHOS

topped with sour cream, lettuce and pico de gallo
Add Guacamole small ... 2.50 Add Guacamole large ... 6.50
Add Chicken... 5.00 Add Steak... 6.00 Add Shrimp... 6.00

QUESADILLA ... 8.50 With Chicken ... 13.50 
flour tortilla with Monterey jack & cheddar cheese

MANGODILLA ... 9.50 With Chicken ... 14.50 
quesadilla with mango, poblano peppers, green onions

VEGGIE QUESADILLA ... 9.50 With Chicken... 14.50 
flour tortilla with Monterey jack & cheddar cheese, poblano peppers, corn, onion, epazote, black beans

NACHOS AGUA VERDE ... 10.50 With Chicken ... 15.50
tortilla chips with Monterey jack & cheddar cheese, cotija cheese, pinto beans, sour cream & pico de gallo

MACHETE ... 16.50
handmade thick corn tortilla filled with carne asada, Oaxacan cheese, peppers & smashed avocado, served with rice & beans

ENCHILADAS

served with our green rice & whole pinto beans topped with cotija cheese

VEGGIE ENTOMATADAS ... 14.50
three corn tortillas filled with Oaxacan cheese, spinach, onions, lacinato kale, topped with a light tomato sauce, sour cream, queso fresco & fresh avocado Add Chicken... 2.50

ENCHILADAS DE BIRRIA (SPICY) ... 16.00
three corn tortillas filled with chili braised pulled beef, cheese, topped with cilantro, onions & sour cream

POLLO SUIZA ... 16.00
three corn tortillas filled with chicken, topped with tomatillo verde sauce, sour cream, cotija cheese, green onions

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RUMBA

RHUM & FOOD

IN HOUSE DRAFT COCKTAILS DESIGNED BY @RUMBASEATTLE

Margarita Lima	12.5
Pueblo Viejo Blanco tequila, fresh lime, triple sec	
Prickly Pear Margarita	12.5
Pueblo Viejo Blanco tequila, fresh lime, prickly pear	
Paloma Margarita	12.5
Pueblo Viejo Blanco tequila, fresh grapefruit, lime juice, grapefruit liqueur	
Wild Flower	12.5
Pueblo Viejo Blanco tequila, Los Vecinos mezcal, ginger liqueur, hibiscus, fresh lime	
Barbados Punch	12.5
Bacardi Añejo & Mt Gay Black Barrel rum, fresh cracked coconut water, fresh lime	

TO-GO CANNED COCKTAILS ONLY!

(\$12.50) EACH 8oz. CAN SERVES (2) COCKTAILS
(\$18) EACH 12oz. CAN SERVES (3) COCKTAILS



CERVEZAS

Draft

Negra Modelo (16oz)	6.50
Estrella de Jalisco (16oz)	6.50
Bodhi, Georgetown Brewery (16oz)	7.00
Michelada (16oz)	8.50

Bottled

Corona (12oz)	6.00
Pacifico (12oz)	6.00
Dos Equis Amber (12oz)	6.00
Tecate Can (16oz)	6.50

VINO

Bubbles

Wycliff Brut Champagne	gls/btl 8.00/23.00
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White

CK Mondavi 2017 Sauvignon Blanc <i>California</i>	gls/btl 8.00/23.00
CK Mondavi 2017 Pinot Grigio <i>California</i>	8.00/23.00
CK Mondavi 2017 Chardonnay <i>California</i>	8.00/23.00

Red

CK Mondavi 2017 Cabernet Sauvignon <i>California</i>	gls/btl 8.00/23.00
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CAFÉ

	8oz	12oz	16oz
Americano	3.00	3.25	3.50
Latte	3.25	3.75	4.25
Horchata Latte	4.25	4.75	5.25
Cappuccino	4.00	4.50	5.00
Mexican Mocha	4.25	4.75	5.25
Mocha	4.00	4.50	5.00
Macchiato (Espresso + Foam)	3.25	3.75	4.25
Espresso	3.00		
Drip Coffee	2.50	2.75	3.00
Café con Leche	3.25	3.75	4.25
Chai	4.00	4.50	5.00
Mexican Chai (Horchata + Chai)	4.25	4.75	5.25
Hot Cocoa	3.25	3.75	4.25
Hot Tea	2.75	3.00	3.25

Extra Espresso Shot	0.75
Flavors	0.50
Vanilla, Hazelnut, Caramel, Chocolate, White Chocolate	
Add Soy, Coconut, or Hemp Milk	0.75
Brought Own Cup Discount	0.25 off
Drip Coffee Refill (must have cup)	1.00

Sodas

Coke, Diet Coke, Sprite	3.00
Mexican Coke Bottle, Topochico & Jarritos Bottle	3.75
San Pellegrino Can	3.50

House-Made Agua Frescas

Horchata (Rice, Almond, Cinnamon)	4.50
Jamaica (Hibiscus)	3.50
Limonada	3.50
Strawberry Limonada	4.50
Strawberry Horchata	5.00

SLUSHIES!!!
STRAWBERRY RITA... \$12.5
MANGO RITA ... \$12.5

