



# EL INDIO

## BOTANAS Y CERVEZA



### SOPAS

#### Barbacoa en Consome

Bowl of slow cooked barbacoa beef in its broth. **\$16**

#### Sopa de Fideo con Pollo

Bowl of Mexican style chicken noodle soup. **\$11**

#### Carne en su Jugo

Carne asada in green salsa de tomatillo, frijoles, and tocino. **\$15**

#### Sopa de Fideo Verde

A spicy soup with espinaca, papa, calabasitas, avocado, cilantro. Served with 2 small corn quesadillas. **\$13**

### DESAYUNO Y ALMUERZO

#### Chilaquiles\*

Red or green salsa and 2 eggs of your choice. **\$15**

Add guisado **\$1** Add barbacoa **\$2**

#### Huevos Rancheros\*

Two (2) sunny side up eggs served on top of a fried tortilla and covered in ranchera sauce. **\$13**

#### Machaca con Huevos

Scrambled eggs with shredded beef, bell pepper and onions. **\$15**

#### Tacos de Guisado Combo\*

Two (2) tacos with your choice of guisado. **\$13**

#### Huevos con Chorizo\*

Scrambled eggs mixed in chorizo. **\$14**

#### Huevitos y Guisado\*

Huevos served with choice of guisado.

Includes salsa and tortillas. **\$14**

Add \$2 for barbacoa.

#### Plato de Guisado

Choice of guisado served with rice, beans, salsa, and tortillas. **\$14**

Add barbacoa **\$2**

#### Torta Mojada de Barbacoa\*

Wet torta stuffed with barbacoa meat and broth. **\$13**

#### Huevos con Nopales\*

Scrambled eggs mixed with traditional mexican nopales. **\$13**

\*SERVED WITH A SIDE OF RICE AND BEANS.

## Los Guisados

\*CHOICE OF MEATS

BARBACOA  
TINGA DE POLLO  
CHORIZO CON PAPA

CHICHARRON EN SALSA VERDE  
MOLE DE POLLO  
CARNITAS

### BOTANAS

#### Guisado Plate

Choice of guisado served with a side of rice, beans, salsa, and tortillas. **\$14** Add \$2 for barbacoa.

#### Quesadilla Tipica

Traditional quesadilla with choice of guisado. **\$12**

#### Mulita de Barbacoa

Barbacoa beef with melted cheese in a fresh corn tortilla. **\$13**

#### Enmoladas

Enchiladas covered in mole sauce. **\$14**

#### Picaditas

Two (2) small sopas with beans, shredded lettuce, crema mexicana, and queso fresco. **\$12**

#### Guisado Nachos

Classic shareable sized nachos with your choice of guisado. **\$14**

#### Mexican Avocado Toast

Queso fresco and guacamole served on top of chicharron. **\$13**

#### Indio Volcanes

Two mini fried tortillas with guisado of your choice. **\$12**

#### Burrito de Guisado

Stuffed with rice, beans, salsa, and your choice of guisado. Served with a side of chips. **\$13**

#### Mole Wings

Six (6) wings served with a side of rice. **\$14**

#### Torta

Traditional torta with your choice of guisado. **\$12**

#### Alitas con Mexican Adobo\*

Six (6) Chicken wings seasoned with Mexican adobo and garnished with serrano cebolla. **\$12**

#### Tostaditas de Tinga

Two (2) small tostadas with shredded chicken in a mild chipotle sauce. **\$12**

#### Enchiladas de Barbacoa

Covered in your choice of red or green sauce. **\$14**

#### Ensalada de Nopales

Traditional mexican salad made of cooked nopales. **\$12**

#### Pambazo

Toasted Mexican bread in tangy sauce and stuffed with chorizo con papas, frijoles, queso, sour cream, and lettuce. **\$13**

SIDE OF RICE AND BEANS **\$5**



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ALL PRICES INCLUDE SALES TAX



## TACOS

### Botana de Taquitos

Three (3) chicken taquitos fried and served with guacamole. **\$10**

### Tacos de Barbacoa

Three (3) cheesy tacos de barbacoa served with a small cup of consome. **\$12**

### Tacos de Barbacoa Dorados

Three (3) crunchy tacos filled with barbacoa, shredded lettuce, sour cream and cebolla. **\$14**

### Tacos de Papa (Vegetarian)

Three (3) crunchy tacos filled with potato, shredded lettuce, sour cream and topped w/ pico de gallo. **\$12**

### Tacos de Canasta

Four (4) tacos: mole, frijol, chorizo con papas, and chicharron. **\$11**

### Taquitos Ahogados

In a cup - smothered in guacamole, crema, queso, & salsa. **\$12**

### Tacos Indio

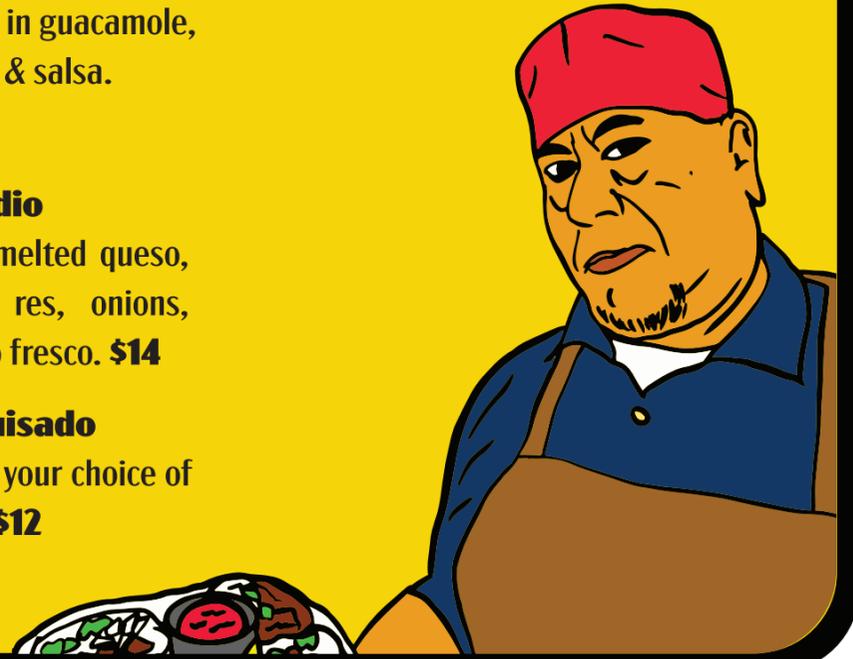
Two (2) tacos with melted queso, nopales, carne de res, onions, cilantro, and queso fresco. **\$14**

### Tacos de Guisado

Three (3) tacos with your choice of guisado. **\$12**

### Indio Alambre

Two (2) tacos with asada, chorizo, tocino, queso fundido, bell pepper, y cebolla. **\$14**



**TACOTENTO**  
**TUESDAY'S**  
**SPECIAL**

**\$2 TACOS \$7 HOUSE MARGARITAS**  
\*ALL DAY - EVERY TUESDAY\*

## CÓCTELES

### El Tepo

Desert pear-carrot infusion with 7 Misterios mezcal. **\$15**

### PapaZote

Blanco tequila, fresh raspberries, and fresh lime juice. **\$15**

### ¡Azúcar!

Indio style tequila Mojito. Fresh pineapple, mint, agave, and lime juice. **\$15**

### La Quebradora

Refreshing cucumber, mezcal, and elderflower. **\$15**

### El Divo

Passion fruit, ancho reyes, and mezcal. **\$15**

### El Indio

Tamarindo-and-chile-distilled mezcal with dash of real mole. **\$15**

### Malverde

Fresh jalapeño-avocado, tequila, and naranja liqueur. **\$16**

### Pancho Pantera

1921 crema de tequila, rum chata, and chocolate bitters. **\$15**

### Paloma Indio Clásica

Classic paloma cocktail. Choice of Guava or Mango. **\$12**

### Contrabando y Traición

Mini bottle of Jose Cuervo Traditional, passion fruit, fresh lime, and agave. **\$16**

**Skip the long line! Ask our bartenders about bottles for purchase!**

### CHELAS

Tall Cans 24 oz - \$10

Caguama - \$15

### NON-ALCOHOLIC DRINKS

Aguas Frescas - \$4

Soft Drinks - \$3



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