



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.



*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

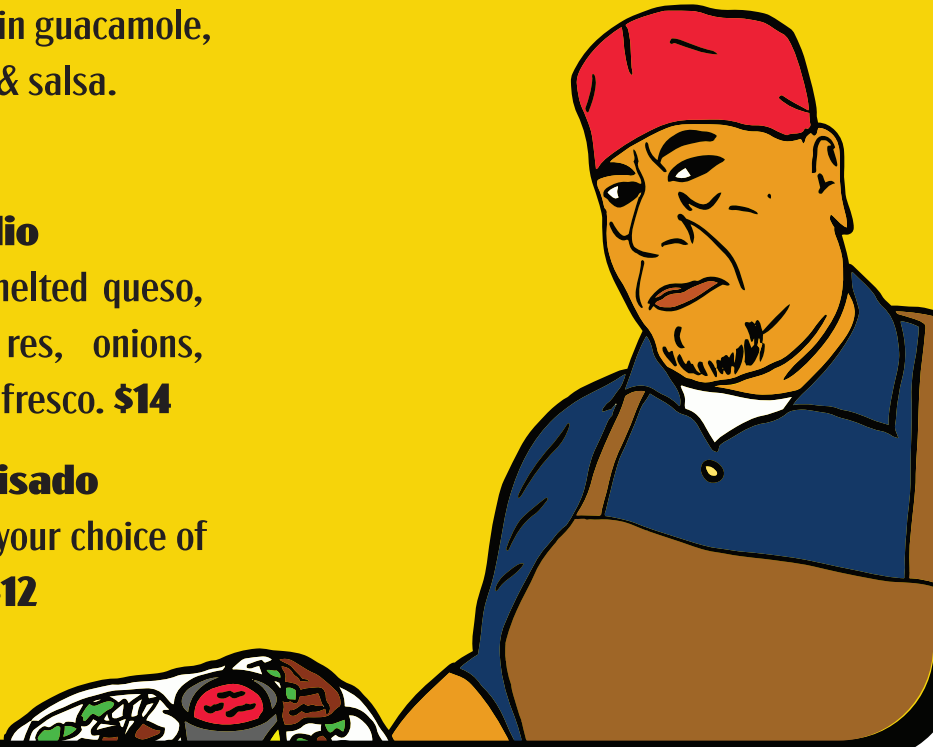
Two (2) tacos with melted queso, nopales, carne de res, onions, cilantro, and queso fresco. **\$14**

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 Tradicional, 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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