

Happy Hour

SIP ON SIGNATURE COCKTAILS AND TASTY BITES
MON-FRI FROM 3:00 - 5:00 PM

Drink

Margaritas

ALMA MARGARITA

REAL DEL VALLE BLANCO TEQUILA, Lime,
Cointreau, Agave

ALMA PALOMA

CUERVO TRADITIONAL TEQUILA, Campari,
Grapefruit, Lime, Agave

QUIEREME MUCHO

SEVERO PLATA TEQUILA, Fresh Watermelon,
Mint, Lime, Jalapeño

LOTERIA

SILENCIO ESPADIN MEZCAL, Blackberry, Mint, Lime

Cervezas

LAGUNITAS

MODELO ESPECIAL

NEGRA MODELO

PACIFICO

White Wine

TREFETHEN CHARDONNAY

JERMANN PINOT GRIGIO

WHISPERING ANGEL ROSE

LUNA NUDA PROSECCO

Red Wine

JUSTIN CABERNET

STAG'S LESP MERLOT

WALT PINOT NOIR

Eat

GUACAMOLE DE LA CASA

mashed avocado with lime, tomato,
chopped onion, serrano chili and fresh
cilantro; served with chips or tostadas

TACO DE MILANESA

pan fried breaded beef strips,
black beans and guacamole

Add cheese

TACO DE PASTOR

pork pastor with adobo sauce

Add cheese

TOSTADA DE PULPO

Acapulco style octopus with mayo,
tomato, onion and cilantro, on a corn
tostada with avocado

TOSTADA DE ATUN

tuna with chipotle mayo, avocado, fried
leek and ponzu sauce on a corn tostada

QUESABIRRIA

beef with adobo, cheese and herbs
served with consome, onion and
cilantro

TACO DE SIRLOIN

prime sirloin

Add cheese

TACO DE POLLO CON MOLE

shredded chicken in mole sauce

TOSTADA DE CAMARON

sauted shrimp in red salsa with
onion, tomato and cilantro, on a
corn tostada with avocado

TOSTADA DE CEVICHE

white fish, tomato, red onion,
cilantro, avocado slices with
orange, lime juice and olive oil
on a corn tostada

GET THE WEEKEND STARTED RIGHT WITH OUR

#AlmaBrunch

EVERY SATURDAY & SUNDAY

11:00 - 3:00 PM

PRICES ARE IN USD AND EXCLUDE SALES TAX & SERVICE CHARGE
A 4% CHARGE WILL BE ADDED TO EACH GUEST CHECK TO ENSURE HEALTH AND MEDICAL BENEFITS
FOR ALL OF OUR VALUED FULL TIME TEAM MEMBERS. IN SUPPORT OF THIS INITIATIVE,
THE ENTIRE OF THE CHARGE IS RETAINED BY THE RESTAURANT.
IF YOU WOULD LIKE THIS CHARGE REMOVED, PLEASE LET OUR STAFF KNOW.
THANK YOU FOR DINING WITH US AND SUPPORTING OUR STAFF.