

Starters

CHIPS & SALSA COMPLIMENTARY CHIPS served with:
ROASTED JALAPENO (med)
ARBOL CHILES SALSA (med-hot)
TOMATILLO SALSA (med)
& HABANERO SALSA (fiery) available on request—no charge

PICO DE GALLO & CHIPS / 2.29
GUACAMOLE & CHIPS / 6.27
QUESO BLANCO FUNDIDO / 5.66
with RAJAS (CHILES & ONIONS) / 5.79 with CHORIZO / 6.53

QUESADILLA RAJAS CHILES and ONIONS with QUESO, topped with PICO and CREMA / 5.87

QUESADILLA POLLO CHICKEN in ACHIOTE, QUESO, topped with PICO and CREMA / 6.31

HOT DOG TAQUITOS two HOT DOGS rolled in a TORTILLA and fried crispy with side of SRIRACHA CREMA / 4.68

SHRIMP CEVICHE w/ SMOKED CHILE VINAIGRETTE / 6.89

MEXICAN CORN ROASTED CORN with QUESO COTIJA, CHILE POWDER and LIME AIOLI / 2.97

CANTINA NACHOS

A large plate of chips, piled with toppings.

VEGETARIAN FRESH JALAPENOS, QUESO FUNDIDO, BLACK BEANS, PICO, CREMA / 8.89

CARNE NACHOS CARNE ASADA, FRESH JALAPENOS, QUESO FUNDIDO, BLACK BEANS, PICO, CREMA / 9.89

POLLO NACHOS GRILLED CHICKEN, FRESH JALAPENOS, QUESO FUNDIDO, BLACK BEANS, PICO, CREMA / 9.89

Fajitas

*Serves 2 - 3 guests!
Comes with a side of tortillas, rice and beans, guacamole, pico, and crema.*

KOREAN BEEF BELL PEPPERS, ONIONS, RICE and SPICY SWEET MARINATED BEEF grilled in SIZZLE SAUCE, garnished with JICAMA, CARROTS, SALSA and SRIRACHA MAYO / 16.89

POLLO YUCATAN BELL PEPPERS, ONIONS, TOMATOES and MARINATED CHICKEN grilled in SIZZLE SAUCE, garnished with PINEAPPLE and AVOCADO SALSA / 15.89

PORTOBELLO MUSHROOM BELL PEPPERS, ONIONS, POBLANO PEPPERS, TOMATOES and PORTOBELLA MUSHROOMS grilled in SIZZLE SAUCE, garnished with CHIMICHURRI SAUCE and BLACK BEAN SALSA / 15.89

GRILLED STEAK BELL PEPPERS, ONIONS, TOMATOES and STEAK grilled in SIZZLE SAUCE garnished with PICO DE GALLO and CREMA, served with a side of SALSA ROJA / 16.89

Sides

AVOCADO SALSA TOMATILLO, JALAPENO & CILANTRO (med) / .85

CHIPS w/SALSA ROJA TO GO / 2.59

PICO DE GALLO / .79

SOUP

ENCHILADA SOUP topped with CHEESE and TORTILLA CHIPS / 3.89

SOPA POLLO CHICKEN, TOMATO, ONION, RICE and AVOCADO / 3.89



SALADS

HOUSE GREENS with SWEET ONION, TOMATO, AVOCADO and TEQUILA LIME VINAIGRETTE / 5.39

BAJA FRESCO GREENS topped with PINEAPPLE, JICAMA, TORTILLA STRIPS, CABBAGE and BUTTERMILK AVOCADO RANCH / 6.89

add CARNE ASADA / 2.29

add POLLO VERDE or YUCATAN / 1.89

add GRILLED SPICY SHRIMP / 2.69

TACO SALAD SEASONED GROUND BEEF or GRILLED CHICKEN in a CRISPY BOWL packed full of LETTUCE, PICO DE GALLO, SHREDDED CHEESE and drizzled with CREMA / 9.95

Tostadas

*Mix-n-match with tacos.
Order 3 tostadas and we'll throw in rice & beans.*

LOBSTER COLD LOBSTER & CRAB SALAD with CRUNCHY RADISH, ONION, TOMATO, CILANTRO & MAYO; topped with BELAIR SLAW & AVOCADO / 4.85

POLLO VERDE original recipe! SHREDDED SPICED CHICKEN, SALSA VERDE, QUESO COTIJA, ONION, CILANTRO / 3.20

CARNE ASADA SEASONED SKIRT STEAK, ONION, CILANTRO, LIME / 3.95

KOREAN BEEF SPICY SWEET MARINATED BEEF garnished with GREENS, JICAMA, CARROT, LIME & SRIRACHA CREMA / 3.95

BELAIR SPICY TINGA CHICKEN with ARBOL CHILES and SPICES, topped w/CITRUS COLESLAW / 3.39

OAXACAN BLACK BEANS (vegan) / 1.49

DRUNKEN PINTO BEANS (with bacon) / 1.49

MEXICAN RICE with PLAINTAIN and CREMA / 1.49

PLANTAINS / 4.29

GUACAMOLE (2oz) / 1.49

MEXICAN CREMA / .95

TORTILLAS (4) / 1.03

With our apologies, we are unable to accommodate split checks for parties of 7 or more.

Tacos

(FLOUR OR CORN)

Prices are for 1

Order 3 and we'll throw in the rice & beans!

Mix-n-match with tostadas.

MEAT

- T CARNE ASADA** SEASONED SKIRT STEAK, ONION, CILANTRO, LIME / 3.49
- T CARNITAS** CRISPY PORK, PICO DE GALLO / 3.29
- KOREAN BEEF** SPICY SWEET MARINATED BEEF garnished with GREENS, JICAMA, CARROT, LIME & SRIRACHA CREMA / 3.49
- GRINGO** HARD CORN SHELL, GROUND BEEF, LETTUCE, TOMATO, SOUR CREAM and SHREDDED CHEDDAR / 2.89
- BARBACOA BBQ** beef slow cooked with MODELO, ORANGE SODA, COCA COLA, garnished with RAW ONION and CILANTRO / 3.49
- T BLT** BACON, LETTUCE, and TOMATO smothered in AVOCADO SALSA / 2.69

CHICKEN

- T POLLO VERDE** original recipe! SHREDDED SPICED CHICKEN, SALSA VERDE, QUESO COTIJA, ONION, CILANTRO / 2.69
- T POLLO YUCATAN** GRILLED CHICKEN with ACHIOTE, PINEAPPLE, AVOCADO SALSA / 2.69
- TAMARIND GLAZED CHICKEN** topped with SCALLIONS, RADISH and ORANGE / 2.90
- BELAIR SPICY TINGA** CHICKEN with ARBOL CHILES and SPICES, topped w/CITRUS COLESLAW / 2.89

SEAFOOD

- ZIHUATANEJO SHRIMP** seared with ONION, TOMATO, JALAPENO, CILANTRO / 3.89
- TILAPIA YUCATAN** TILAPIA sauteed with SALSA PINA & TOMATILLO AVOCADO SALSA / 3.29
- BAJA TILAPIA** breaded & fried, with JALAPENO SLAW & BUTTERMILK AVOCADO DRESSING / 3.29
- MANGO TILAPIA** GRILLED TILAPIA topped with BLACK BEAN SALSA / 3.49
- AHI TUNA*** seared in CAJUN SEASONINGS and served rare to medium rare with BAJA COLESLAW and WASABI & NORI POWDER CREAM SAUCE / 3.79

VEGGIE

- T RAJAS** GRILLED CHILES & ONIONS, BLACK BEANS, QUESO / 2.69
- T OFU YUCATAN** ACHIOTE grilled with SALSA PINA, PINEAPPLE & TOMATILLO AVOCADO SALSA / 2.69
- T ROASTED VEGGIE** ROASTED POTATOES, CORN, ONION, ZUCCHINI with JALAPENOS, drizzled with AVOCADO SALSA / 2.85

* The consumption of raw or undercooked eggs, meat, poultry or seafood may increase the risk of food borne illness.

T = Taco \$2 Tuesday Options

Burritos or Bowls

+top any Burrito or Bowl with QUESO FUNDIDO / 2.25

MAKE ANY BURRITO INTO A BOWL (WITH GREENS) FOR THE SAME PRICE!

CARNE ASADA GRILLED SKIRT STEAK with choice of BLACK BEANS OR PINTO BEANS, CREMA FRESCA, GUACAMOLE, RICE, SHREDDED LETTUCE, CILANTRO, ONIONS, topped with QUESO FUNDIDO and SALSA ROJA / 10.87

CARNITAS CRISPY PORK with choice of BLACK BEANS OR PINTO BEANS, CREMA FRESCA, GUACAMOLE, RICE, SHREDDED LETTUCE, CILANTRO, PICO DE GALLO topped with SALSA ROJA / 9.37

POLLO YUCATAN GRILLED CHICKEN with ACHIOTE (a ground spicy seed), choice of BLACK BEANS OR PINTO BEANS, AVOCADO SALSA, SHREDDED LETTUCE, CREMA FRESCA, PINEAPPLE, topped with SALSA ROJA / 9.23

POLLO VERDE GRILLED CHICKEN, choice of BLACK BEANS OR PINTO BEANS, SALSA VERDE, QUESO COTIJA, SHREDDED LETTUCE, ONION, CILANTRO topped with SALSA ROJA / 9.23

SHRIMP BURRITO SHRIMP seared with ONION, TOMATO, JALAPENO and partnered with JALAPENO SLAW, AVOCADO SALSA, CHIPOTLE MAYO, and RICE with choice of BLACK BEANS OR PINTO BEANS topped with SALSA ROJA / 11.59

PORT-RAJAS (VEGGIES) GRILLED CHILES and ONIONS, PORTABELLA MUSHROOMS, BLACK BEANS, GUACAMOLE, RICE, LETTUCE and QUESO FUNDIDO / 8.79

CHORIZO BURRITO CHORIZO, QUESO, SCRAMBLED EGGS, RICE and DRUNKEN PINTO BEANS, topped with SALSA VERDE and CREMA / 8.79



YIP
YIP

Burritos
as big as a
Chihuahua

Dessert

FRIED VANILLA ICE CREAM served with CINNAMON CHIPS and PLAINTAINS / 4.25

MEXICAN BROWNIE CHILI POWDER BROWNIE with ICE CREAM / 5.26

Margaritas

made with 100%

HOUSE MARGARITAS

Fresh



Lime

THE BELAIR SAUZA SILVER and **FRESH LIME JUICE**, served on the rocks with a **SALTED RIM** / 6.50
pitchers: half / 14 whole / 26

DEL TORRO MILAGRO REPOSADO, **FRESH LIME JUICE** and **COINTREAU** served on the rocks with a **SALTED RIM** / 7.50
pitchers: half / 16 whole / 30

EL BANDITO CASA NOBLE REPOSADO, **FRESH LIME JUICE** and **COINTREAU** served on the rocks with a **SALTED RIM** / 9.50
pitchers: half / 21 whole / 38

MANGO MARGARITA taste the tropics with **CAZADORES BLANCO**, **COINTREAU**, **FRESH LIME** and **MANGO PUREE** / 8
pitchers: half / 17 whole / 32

RASPBERRY SEÑORITA no kiddie cocktail here – a flavored margarita for the adult palate made with **SAUZA SILVER**, **FRESH LIME**, **COINTREAU**, and **RASPBERRY LIQUEUR** / 7.50
pitchers: half / 16 whole / 30

SEASONAL MARGARITA a rotating cocktail that takes advantage of the most delicious flavors of each season while showcasing the best of our 100-plus tequilas – *check with your server or bartender for our current offering*

CREATE YOUR OWN MARGARITA pick any **TEQUILA** from our tequila menu, combined with **FRESH LIME JUICE** and **COINTREAU** served on the rocks with a **SALTED RIM**
prices listed with tequila options
half and whole pitchers are available for all tequilas

TOLOACHE MARGARITA

Named for the moonflower that is traditionally used in many indigenous Mexican love potions, it is said that the drinker will give their heart to whoever presented the elixir.

Here, **SWEET HIBISCUS-PINEAPPLE SYRUP** replaces the poisonous moonflower—it's blended with **BELAIR'S HERRADURA DOUBLE REPOSADO**, **GRAN MARNIER** and **LEMON JUICE**, served up for a margarita that will enchant anyone / 11

To ensure the potion's allure, pour from your own bottle as a member of **BELAIR'S TEQUILA SOCIETY** *see your server or bartender for details*

On Tap

CASA DE ORO JOSE CUERVO GOLD and **STIRRINGS ALL NATURAL MARGARITA MIX**, less tart and sweeter than the BelAir / 6.50
pitchers: half / 14 whole / 26

SMIRNOFF AND LEMONADE SMIRNOFF VODKA and **STIRRINGS ALL NATURAL LEMONADE** / 6.50
pitchers: half / 14 whole / 26

Blended

EL CHEAPO a delicious frozen margarita / 5.50
pitchers: half / 12 whole / 22

LIME STRAWBERRY BLUE RASPBERRY

PIÑA COLADA with **BACARDI COCONUT RUM** / 5.50
pitchers: half / 12 whole / 22

Cocktails

PALOMA a traditional cocktail comprised of **MILAGRO SILVER, FRESH LIME JUICE, a PINCH OF SALT and GRAPEFRUIT SODA** / 7.50

HOUSE-MADE RED SANGRIA our secret blend of **WINE, LIQUOR, JUICES and CITRUS** / 6.50

EL BARRIO the Manhattan for tequila drinkers; **ORO AZUL REPOSADO, DOLIN BLANC VERMOUTH** and just a touch of **ORANGE and BITTERS** served up with a **TWIST OF LEMON** / 10

MICHELADA an authentic, tantalizing blend of **VALENTINA, TABASCO, LIME, WORCESTERSHIRE SAUCE and SEASONING** served over ice with a **SALTED RIM** ... just add your **CHOICE OF BEER: CORONA, CORONA LIGHT, MODELO ESPECIAL or TECATE** / 6

Tiki Drinks

Add \$4 and keep the cup!

BIG LAKE MAI TAI a riff on the tiki classic combining **ROARING DAN'S and GOSLING'S RUMS** into an easy-drinking and potent pint / 9

INFELIZ BASTARDO a refreshing tiki-inspired mix of **REHORST GIN, SEAGRAM'S 7 and GINGER BEER** with just a **TOUCH OF LIME** / 8

THE BEACH BUDDHA perhaps not the path to enlightenment, but with a heavy pour of **PYRAT RUM** this **POMEGRANATE and CITRUS PUNCH** will definitely take you somewhere / 9

Hot Drinks

TEQUILA TODDY the classic toddy fixed up with a little **CHINACO ANEJO, BLACK TEA** and a squeeze of **FRESH LEMON** / 9

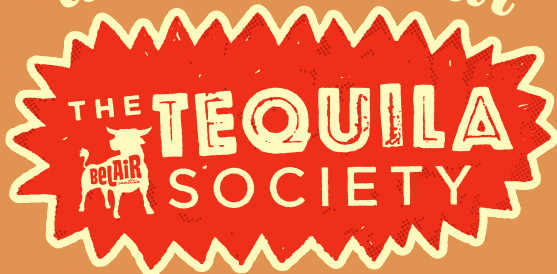
COWBOY COFFEE **BULLEIT BOURBON and BAILEY'S IRISH CREAM** with **COFFEE and CREAM** / 7

HOT BUTTERED RUM **PYRAT RUM** is the only variation to this storied cold-weather drink / 7

MEXICAN MOCHA **SPICED CHOCOLATE, TIA MARIA, HORNITOS REPOSADO** mixed into **COFFEE and CREAM**, all topped with a **DOLLOP OF WHIPPED CREAM** / 8

RED STRAP **FRUIT and SPICE** combined for a tropical hot drink with **SPICED RUM and GRENADINE** to balance out this warm cocktail / 7

ask us about



Beer

ask about our
2 rotating taps!

TAPS

- Dos Equis Amber / 4
- Lakefront Riverwest Stein / 4
- New Glarus Spotted Cow / 4
- Anchor Steam / 4
- Lagunitas IPA / 4
- North Coast Red Seal / 4

MEXICAN CANS

- Corona / 4
- Corona Light / 4
- Cucapa Chupacabra / 5
- Cucapa Obscura / 5
- Modelo Especial / 4
- Tecate / 4

MEXICAN BOTTLES

- Bohemia / 4
- Carta Blanca / 4
- Dos Equis Lager / 4
- Negra Modelo / 4
- Pacifico / 4

DOMESTIC & IMPORT CANS

- Amstel Light / 4
- Guinness Draught Pub Can / 5
- Miller Lite / 3
- Miller Highlife / 3
- Oskar Blues Dale's Pale Ale / 5
- Oskar Blues Yella Pils / 5
- PBR Tallboy / 4
- Red Stripe Tallboy / 5
- Schlitz Tallboy / 4
- Strongbow Tallboy / 6
- Wittekirke / 5

DOMESTIC & IMPORT BOTTLES

- Lagunitas Censored Copper Ale / 5
- Lakefront Cream City Pale Ale / 4
- Lakefront Fuel Coffee Stout / 4
- Lakefront IPA / 4
- Sierra Nevada / 5

N/A Clausthauer / 5

Wine

All red and white wines:
Glass / 6 or bottle / 25

REDS

- Evodia Grenache
- Tilia Malbec
- Doña Paula Cabernet Sauvignon

WHITES

- Marcus James Chardonnay
- JJ Muller Riesling
- Vina Ventisquero Sauvignon Blanc
- Trapiche Torrentes

SPARKLING

- Christalino Brut Cava

More Drinks

ON THE GUN / 2

- Coke
- Diet Coke
- Sprite
- Fresca
- Iced Tea
- Lemonade
- Cranberry Juice

COFFEE & HOT TEA / 3

JUICE / 2

- Apple
- Orange
- Pineapple
- Grapefruit

CANS & BOTTLES

- Cock 'n Bull Ginger Beer / 3
- Jarritos / 2
(Please see server/ bartender for selection.)
- Orangina / 4
- Red Bull / 4
- Sugar Free Red Bull / 4
- Sprecher Root Beer / 3

FRESH-MADE LEMONADE OR LIMEADE / 4

(one free refill)

HORCHATA / 2.5

AQUA FRESCAS / 2.5

(ask server for this week's flavor)

N/A MARGARITAS / 4

LIME STRAWBERRY MANGO

Brunch Cocktails

BLOODY MARIA the south-of-the-border counterpart to the Bloody Mary - ours mixes **SAUZA SILVER** and **HOUSE-MADE SANGRITA** for a milder morning cocktail with a hint of sweetness and spice / 8

THE HIM-OSA WITTEKERKE WHITE BEER, ORANGE JUICE and a **SPLASH OF AMARETTO** - 'nuf said? / 7

MIMOSA SUNRISE VEEV AÇAI SPIRIT, CAVA, ORANGE JUICE with a **DASH OF BLOOD ORANGE BITTERS** and **GRENADINE** / 8

MORNING FIXER SQUARE 1 BOTANICAL VODKA, PATRÓN CITRÓNGE and **OJ** - more dynamic than your ordinary screwdriver / 8

LA CAFÉ SIMPLE just a cup of **COFFEE**, a shot of **PATRÓN XO CAFÉ** and a bit of **WHIPPED CREAM** / 6

MIX TAPE MONDAYS

9PM-1AM WE PLAY YOUR TUNES!
Bring your 20min playlist or mix CD.
You are the DJ, you are what you play.

- \$2 PBR AND SCHLITZ TALLBOYS
- \$1 HIGHLIFE CANS
- \$3 SELECT TEQUILA SHOTS

\$2 TUESDAYS ALL DAY LONG

- \$2 SELECT TACOS
- \$2 DOS EQUIS AMBER TAP
- \$2 MODELO AND TECATE CANS
- \$2 MYSTERY TEQUILA SHOTS

Especiales

HAPPY HOUR Mon-Fri 3-7PM

- \$2 SELECT TAP BEERS
- \$5 CASA DE ORO MARGARITA
\$20 PITCHERS (\$10 HALF PITCHERS)
- \$5 SMIRNOFF & LEMONADE
\$20 PITCHERS (\$10 HALF PITCHERS)



WESTERN WEDNESDAYS

WESTERN & WEST COAST MOVIES
Double feature, 2ND in Stereo!
9PM-1AM

- \$2 SELECT CALIFORNIA TAP BEERS
- \$2 PBR AND SCHLITZ TALLBOYS
- \$3 SHOTS OF BULLEIT BOURBON
- \$3 SELECT TEQUILA SHOTS

TEQUILA LATE NIGHTS

Thurs-Sun 12-CLOSE

- \$2 OFF ALL TEQUILA!
- \$2 OFF ALL MARGARITAS!
- BEAT THAT!