

HAPPY HOUR



**3PM - 6PM
DAILY**

\$6.00 **HOUSE MARGS**

\$6.00 **CHIP +
DIP
SAMPLER**

\$6.00 **HAPPY
HOUR
QUESADILLA**

\$2.50 **DRAFT ODELAY**

**GET
KETO!**



NOW OFFERING KETO FRIENDLY TORTILLAS

FOR ALL BURRITOS & TACOS
11 CARBS | +\$2 1 CARB | +\$0.50

LOOK FOR THE KETO ICON:



**1 CARB!
TORTILLAS!**

BORRACHO

TACOS & TEQUILERIA

STARTERS

Specialty Meats +\$1

CHIP & DIP SAMPLER \$9

Warm chips served with guacamole, queso, and house salsa.

Pairs well with Odelay!

BEAN & CHEESE DIP \$7

Warm chips served with a refried bean, queso chihuahua, and pico de gallo layered dip.

CHIPS & SALSA \$5

CHIPS & QUESO \$9

Add Bacon & Jalapeno \$2 Extra

CHIPS & GUAC \$9

Hand smashed guacamole with a hint of cilantro, onions, garlic and tomatoes.

Bacon & Jalapeno \$2 Extra

CHICHARRONES \$6

Cooked to order and served crackling with our house made hot sauce, and topped with queso cotija and fresh chopped cilantro.

4 CHEESE NACHOS \$15

Choice of signature meat, black beans, queso, shredded cheese blend, pico de gallo, black olives, jalapenos, sour cream, avocado sauce, queso cotija.

JALAPENO POPPERS \$10

Cream cheese filled jalapeno bites breaded and fried to perfection. Served with a side of house made avocado ranch.

BORRACHO TOTS \$8

Served with Ketchup or avocado ranch.

Queso \$2 Extra

TOTCHOS \$11

Seasoned tots, queso cotija, ground beef, black beans, shredded cheese blend, jalapenos, black olives, pico, sour cream, avocado sauce, and house queso sauce.

QUESADILLA \$10

Large flour tortilla with your choice of signature meat, pico de gallo, and queso chihuahua. Served with side of chips and salsa.

TATER KEGS \$12

You'll never want a tater tot again! Bacon, cheddar, and chive stuffed oversized tater tots. Fried and served with ketchup.

CHICK-A-RONNES \$12

1 pound of our delicious chicken thighs and skin bites tossed in our sweet and spicy rub and served with avocado ranch for dipping.

BREAKFAST

COMING THIS NFL SEASON



BURRITOS

All burritos are available as vegetarian.

Replace the regular tortilla with a keto tortilla +\$2 11 CARBS

Specialty Meats +\$1

BURRITO \$13

Available in a tortilla or in a bowl! Mexican rice, black beans, choice of protein, pico de gallo, house made queso sauce, and shredded cheese. Served with a side of chips and salsa.

Add sautéed fajita vegetables \$1

WET BURRITO \$15

Large flour tortilla with choice of signature meat, rice, refried beans, drenched in either red or green enchilada sauce. Topped with pico de gallo, sour cream and avocado sauce drizzle. Served with side of chips and salsa. Drench with Queso \$2 Extra.

BACON SHRIMP BURRITO \$16

Large flour tortilla with seasoned shrimp, Borracho Tots, bacon, lettuce, rice, pico de gallo, avocado ranch. Served with side of chips and salsa.

SOUP & SALAD

Salads available without shell upon request

TORTILLA SOUP \$6

A Mexican classic.

TACO SALAD \$13

Choice of signature meat, romaine lettuce, black bean and corn relish, pico de gallo, queso cojita, avocado ranch in a crispy flour shell.

POZOLE \$8

Traditional spicy Mexican soup. Slow simmered pork broth, our Al Pastor, hominy, cabbage, and spices.

GRANDE PLATES

All grande plates are available as vegetarian.

\$1 EXTRA FOR SPECIALTY MEATS.

ENCHILADAS (3) \$14

Pollo or Al Pastor, your choice of red or green sauce, topped with sour cream and lettuce. Served with rice and refried beans.

Pairs well with River City Brewing Riverkeeper IPA.

2 TACOS EL GRINGO \$12 (Hard or Soft)

ADD A THIRD +\$3

Two tacos with your choice of our signature meats. Topped with lettuce, pico de gallo and shredded cheese blend. Served with rice and refried beans.

Dos Decker Tacos \$1 Extra.

2 SHRIMP TACOS \$16

ADD A THIRD +\$3

Golden blend tortillas filled with seasoned shrimp, house made slaw, pico de gallo, cilantro, queso cotija and avocado sauce. Served with rice and refried beans.

Pairs well with Odelay!

CRUNCHY WRAP \$13

Crisp corn shell with your choice of signature meat. Topped with refried beans, lettuce, sour cream, pico de gallo, queso and shredded cheese blend. Wrapped in a grilled, flour tortilla. Served with side of chips and salsa.

FAJITAS \$17(Pollo) \$19(Asada)

4 warm golden blend tortillas with sautéed bell peppers and onions. Served with lettuce, guacamole, sour cream, pico de gallo, rice and refried beans.

CHIMICHANGA \$14

A deep fried burrito filled with refried beans, pollo, and shredded cheese. Topped with sour cream and avocado sauce drizzle and a side of Mexican rice.

BIRRIA TACOS \$12

2 fresh corn tortillas dredged in house made consommé. Generously filled with fresh imported queso chihuahua and signature barbacoa then grilled to a crispy finish. Served with consommé and infused chili oil and a side of rice.

DESSERT

CHURRO BITES \$6

Served with whipped cream.

SIDES & EXTRAS

M 4 OZ LG 8 OZ

SALSAS \$3(M) \$4(LG)

House: Mild, mixture.
Pico de Gallo: Mild, mixture.
Verde: Medium, green salsa.
Roja: Hot, red salsa.

QUESO \$3(M) \$5(LG)

Bacon and Jalapeno \$1 Extra

GUAC \$3(M) \$6(LG)

AVOCADO RANCH \$1(M)

SOUR CREAM \$1(M)

GRILLED VEGGIES \$5

MEXICAN RICE \$4

REFRIED BEANS \$4

Topped with shredded cheese.

BLACK BEANS \$4

Topped with queso cotija.

VEGAN + KETO TORTILLA AVAILABLE

1 CARB | +\$0.50

STREET TACOS \$3

ADD RICE AND BEANS TO
MAKE IT A MEAL FOR \$4

Al Pastor

Seasoned shredded pork, pineapple, cilantro, onions, queso cotija.

Pollo

Grilled, diced chicken in our house seasoning. Onion, fresh cilantro, queso cotija.

Chorizo y Papas

Spicy sausage/potato mix, onions, cilantro, queso cotija.

Veggie

Zucchini, yellow squash, red bell peppers, and onion sautéed in house made sofrito sauce.

SPECIALTY

Carne Asada

House trimmed and cut steak, cabbage, onions, cilantro, queso cotija.

Fried Avocado

Fried avocado, avocado sauce, cabbage, pickled onion, cilantro, queso cotija.

Pescado

Cod, house made slaw and avocado sauce.

Ground Beef

Topped with pico de gallo, cabbage, cheese.

Barbacoa

Mildly spicy/sweet shredded, beef, cilantro, pickled onions, queso fresco.



SPICY



KETO FRIENDLY



VEGETARIAN AVAILABLE



GLUTEN FREE



GLUTEN FREE



GLUTEN FREE



GLUTEN FREE



GLUTEN FREE



GLUTEN FREE



GLUTEN FREE

Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

BORRACHO

TACOS & TEQUILERIA

COCKTAILS

All cocktails are made with freshly squeezed juices that are prepared daily, including Oranges, Grapefruits, Lemons and Limes.

CRAFT MARGARITA \$10

Milagro Silver Tequila, Cointreau, fresh squeezed lime juice, fresh squeezed orange juice, Agave Nectar, salt rimmed.

HOUSE MARGARITA \$8

Lunazul Tequila and margarita mix on tap for your enjoyment.

CACTUS JUICE \$10

Altos house infused Strawberry Tequila, Strawberry puree, Cointreau and cranberry juice. Shaken and strained into a martini glass.

EN FUEGO PIÑA \$12

House infused Altos Jalapeno Tequila, Tres Agave Organic Pineapple Ginger mix, Pineapple juice, lime juice, and Chamoy with a Tajin rim.

BARBA ROJA \$11

Ciroc Red Berry vodka, fresh berries, fresh squeezed lime juice, raspberry seltzer, and a splash of cranberry to finish.



MANGONADA \$13

A frozen Mango Margarita with lashings of Chamoy and a Tajin rim to excite your taste buds.

FIRE ROASTED MARGARITA \$11

Milagro Silver Tequila, Cointreau, muddled roasted jalapeños, fresh squeezed orange and lime juice.

TRY IT WITH JALAPEÑO OR GHOST PEPPER INFUSED TEQUILA, \$2 EXTRA

MONDO MARGARITA \$15

Our classic house margarita...just bigger. A lot bigger (32oz). ORIGINAL, HUCKLEBERRY, MANGO, PEACH, RASPBERRY, STRAWBERRY.

GET LAID IN THE SHADE \$11

Milagro Silver Tequila, Cointreau, muddled cucumber, cilantro, Agave Nectar, fresh squeezed lime juice, fresh squeezed orange juice.

HOUSE MADE INFUSIONS \$8

All infusions are made in-house with Altos premium tequila. Please ask our servers about our current rotating selection

STRAWBERRY

Goes well with most drinks, or by itself, or from somebody's navel.

RASPBERRY

Sweet and slightly tart. Fantastic by itself, or paired with soda.

GHOST PEPPER

One of the hottest pepper known to man. It'll punch your innards.

PINEAPPLE

Sweet and mellow. Great for sipping.

JALAPEÑO

The unisex of infusions.

MANGO

Get all exotic with this refreshing flavor.

FROZEN COCKTAILS

PIÑA COLADA \$9

Rum, house coconut mix and pineapple juice. \$1 extra to make it a Lava Flow.

FROZEN MARGARITA \$9

Lunazul tequila, House Made sweet and sour mix. Classic.

WE DARE YOU!

25 TACOS IN 30 MINUTES. PIECE OF CAKE...ER TACO, RIGHT? Ask your server about entering our Taco Eating Challenge.



LET'S TACO 'BOUT TUESDAYS

\$2 TACOS

POLLO, PASTOR, VEGGIE, OR CHORIZO

MEAL \$4

ADDS RICE AND BEANS

\$3 ODELAY MEX LAGER

\$6 CHIP & DIP SAMPLER

\$3.5 CORONA SELTZERS

\$6 HOUSE MARGARITAS

*ADDED FLAVORS \$1 EXTRA

WE CATER: 509.822.7789 — FOLLOW US ON INSTAGRAM AND FACEBOOK @BORRACHOSPOKANE

TACO TUESDAY

HOUSE TACOS \$2

Al pastor, Pollo, Veggie, and Chorizo.

ODELAY! DRAFTS \$3

Our house Mexican Lager from River City Brewing.

CORONA SELTZERS \$3.5

0 carbs, 0g sugars, gluten free.

CHIP AND DIP SAMPLER \$6

Warm chips served with guacamole, queso, and house salsa.

HOUSE MARGARITA \$6

Lunazul Tequila and margarita mix on tap for your enjoyment.



BORRACHO
TACOS & TEQUILERIA

LATE NIGHT

LOCO CARNE BURRITO \$15

w/ side of chips and salsa

LOCO CLOSER DILLA \$15

w/ side of chips and salsa

CHIPS AND SALSA \$4

CHIPS AND GUAC \$8



BORRACHO
TACOS & TEQUILERIA

BEER ON TAP



HOP VALLEY
ROTATING IPA



BLUE MOON
BELGIAN WHITE



805
PALE ALE



ELYSIAN
ROTATING IPA



ELYSIAN
SUPERFUZZ



KONA
BIG WAVE GOLDEN ALE



NEW BELGIUM
V2K IPA



BUD LIGHT



COORS LIGHT

