

# PLAZA COYOACAN

## HAPPY HOUR

Daily 3-6 pm & 7-8pm

### BAR MENU

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#### COCKTAILS

##### Margarita del Dia

\$10 | Pitcher \$35

100% Agave Tequila, juice of the day, orange liqueur, salt or chile-salt rim.

##### Sangria | \$10

Red or white wine, Appleton rum, fresh fruit, cinnamon

#### BEER

##### Draft Beer

Pint \$6 | 24oz \$9 | Pitcher \$20

##### Bottled Beer | \$5

Corona, Pacifico, Modelo Especial, Negra Modelo, Victoria

#### WINE

##### Rotating White or Red

Glass \$10 | Bottle \$35

#### SPIRITS

##### Cazadores

Silver \$9 | Reposado \$11 | Añejo \$12

##### Mezcal and Tequila | \$9

Banhez Mezcal | Jimador Blanco

##### Vodka, Rum, Whiskey | \$8

Titos Vodka | Absolut Vodka

Appleton Rum | Bacardi Rum

Old Forester Whiskey

### FOOD MENU

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#### CHIPS+

+ Chips + Guacamole + Salsa | \$10

+ Chips + Guacamole | \$7

+ Chips + Pico de Gallo | \$6

+ Chips + Roasted Salsa | \$4

#### TRADITIONAL

-Sopectios (2) | \$10

-Tostadas (2) | \$10

-Flautitas (3) | \$10

-Quesa-Birria (3) | \$13

-Quesadilla \$7 | **meat or veggies \$9 | seafood \$11**

-Nachos \$10 | **meat or veggies \$12 | seafood \$14**

#### TACOS

##### Vegetarian or Meat | \$4

Served with pico de gallo for veggies and chicken.

Served with cilantro and onions for beef and pork.

##### Seafood | \$5

Served with cabbage jalapeño salsa.

#### BURRITOS

Served on a flour or whole wheat tortilla.

##### Bean and Cheese | \$9

-Beans, Jack cheese, Spanish rice, and pico de gallo.

##### Vegetarian or Meat | \$11

-Choice of filling, beans, Spanish rice, and guacamole.

-Pico de gallo included for veggies and chicken.

##### Seafood | \$13

-Choice of filling, beans, Spanish rice, guacamole, and cabbage jalapeño salsa.

### Fillings

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**Vegan Chorizo:** Black beans and sunflower seeds, with guajillo peppers and savory spices, soy free, plant based.

**Organic Tempeh:** Marinated in guajillo pepper sauce.

**House Veggies:** Roasted poblano peppers, corn, and onions.

**Prawns:** Cooked in a chile arbol sauce with onions.

**Cod Fish:** Cooked in a chile arbol sauce with onions.

**Carne Asada:** Grilled steak seasoned with salt and pepper.

**Birria:** Beef prepared with dried peppers and spices.

**Pastor:** Pork marinated in ancho and guajillo pepper, served with fresh pineapple.

**Carnitas:** Pork slowly braised in oranges, garlic, beer, and bay leaves.

**Chorizo:** Ground pork prepared with cinnamon, clove, garlic, and peppers.

**Marinated Chicken:** Marinated in a guajillo pepper sauce.

**Shredded Chicken:** Cooked in a broth with onions, garlic, and celery.

**Grilled Chicken Breast:** Seasoned with salt and pepper.

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