

SIGNATURE * MARGARITAS

perfect \$11
sauza hornitos reposado
+ gran gala

señor don julio \$12.5
don julio reposado + cointreau

patrón silver \$11
patrón silver tequila
+ homemade margarita mix

casamigos mezcal \$12
tequila and mezcal,
tres agaves strawberry

triple tequila \$12
sauza gold, cazadores reposado,
espolón silver, cointreau,
homemade sour mix + salted rim

mango jalapeño \$9.5
exótico blanco tequila, mango,
pineapple, lime + jalapeño

real skinny \$11
tres agaves organic, gluten free,
68 calorie mix + tres agaves silver
REAL SKINNY STRAWBERRY \$12

HOUSE MARGARITAS

Served blended or on the rocks
lime (regular) • **strawberry** • **raspberry** • **mango**
wildberry • **blue moon** • **watermelon**

GLASS \$6 — WITH FLAVOR \$6.5
HALF PITCHER \$12 — WITH FLAVOR \$13
FULL PITCHER \$24 — WITH FLAVOR \$26

rainbow
blended + layered
strawberry, lime, and
blue moon flavors
GLASS \$8.5
HALF PITCHER \$17
FULL PITCHER \$34

killer margarita \$9
house signature margarita
in a big fish bowl and
a flipped over bottle
of mini corona

black 'n blue \$9
El Beso house
signature margarita,
muddled fresh black
and blue berries

SPECIALTY COCKTAILS

paloma \$8
cazadores reposado tequila, squirt,
lime + pinch of salt

cuba libre \$8.5
our house lime margarita topped
with bacardi rum and coke

tito's mule \$9
tito's vodka, fresh lime juice,
ginger beer + fresh mint

beso long island \$12
bacardi rum, 1800 silver tequila,
cointreau, tito's vodka,
tanqueray gin, lemonade + coke

mojito \$8
bacardi rum, muddled fresh mint,
lime + simple syrup
ADD BLACK + BLUE BERRIES \$1

piña colada \$8
cruzan spiced rum, homemade
real coconut cream mix
ADD FLAVOR \$1

miami breeze \$9
grey goose vodka, orange juice,
blue curacao + cherry grenadine

watermelon crush \$8.5
frozen watermelon house margarita,
midori, sprite float + sugar rim



www.ElBesoMke.com

Monday - Saturday: 11am - 10:30pm | Sunday: 11am - 9pm

Happy Hour: Every Day 2:30pm - 6:00pm

BEERS

import and craft bottles
\$5.5

bohemia
corona
corona light
corona premier
dos equis lager
dos equis lager
estrella jalisco
modelo especial
negra modelo
pacifico
sol
tecate
victoria
lagunitas ipa
lakefront seasonal

domestic bottles
\$4

bud light
coors light
miller lite
mgd 64
mgd
miller high life
o'doul's [n/a]

Michelada \$6
our homemade recipe with
choice of any bottled beer
bucket of beers
(5 BEERS) \$18

draft pints

22oz TALL add \$1.5
bud light \$4
dos equis lager \$4.5
hacker-pschorr (22oz) \$6
lakefront riverwest
stein \$4.5
miller lite \$4
modelo especial \$4.5
negra modelo \$4.5
new glarus
spotted cow \$4.5
pacifico \$4.5

WINES

REDS

cabernet sauvignon
josh, california
\$8 | \$25

merlot
francis ford coppola,
diamond collection
blue label, california
\$8.5 | \$33

pinot noir
castle rock, california
\$6.5 | \$23

sweet red
roscato, italy
\$7.5

SANGRIAS

sangría roja tradicional
GLASS \$7
FULL PITCHER \$28

tropical mango sangria
GLASS \$8
FULL PITCHER \$32

WHITES

chardonnay
josh, california
\$6.5 | \$25

sauvignon blanc
kim crawford,
new zealand
\$8.5 | \$32

moscato
albertoni, california
\$6.5 | \$20

rosé
layer cake, california
\$7 | \$25

BEVERAGES

soda (ONE FREE REFILL) \$2.5 • **mexican coke** (BOTTLE) \$3
sprecher root beer \$3 • **lemonade** \$2.5 • **flavored lemonade** \$3
green mint iced tea unsweetened (ONE FREE REFILL) \$2.5
jarritos mexican soda (BOTTLE) \$3 • **red bull** \$4
juice apple • cranberry • orange • pineapple \$2.5 • **horchata** \$2.5
smoothies mango • strawberry \$4 • **coffee or tea** \$2.5

SMALL * PLATES

chicken flautas (6) \$10
corn tortilla stuffed with
shredded chicken, rolled and fried,
guacamole + sour cream

shrimp ceviche* \$12
lime juice marinade, cilantro, onions,
tomatoes + avocado

tostada de ceviche (1) \$6

quesadilla
chihuahua cheese, choice of meat,
guacamole + sour cream

\$10.5 **Steak · Shrimp · Mahi-Mahi**

\$7.5 **Pulled Pork · Shredded Chicken**
Chorizo · Ground Beef · Mushroom
Fajita Veggies · Spinach

queso dip \$6
blend of mexican cheeses, tomatillo
salsa, topped with tomatoes + cilantro

fresh-made guacamole \$9

appetizer combo \$21
four flautas, stuffed banana pepper,
camaron al mojo de ajo,
chihuahua cheese quesadilla,
six wings + beef empanada

queso fundido
en salsa verde \$8.5
baked mexican chihuahua cheese,
tomatillo salsa + poblano peppers
ADD CHORIZO \$2

stuffed banana peppers \$6
signature spinach blend, chihuahua
cheese, tomato + cilantro

wings (8) \$6
traditional bone-in
ARBOL · VERDE · CHIPOTLE · GUAJILLO (mild)

sopes
two savory fried masa, thick tortilla,
beans, lettuce, tomato, avocado,
chihuahua cheese + sour cream

\$13 **Steak · Shrimp · Mahi-Mahi**

\$10 **Pulled Pork · Shredded Chicken**
Chorizo · Ground Beef · Mushroom
Fajita Veggies · Bean

beef empanadas \$8
two savory masa turnovers filled with
ground beef, sour cream + pico de gallo

camaron al mojo de ajo \$6.5
shrimp sautéed with fresh garlic

coctel de camaron* \$10
cold shrimp cocktail with onions,
cilantro, tomatoes + avocado in
our homemade tomato broth
LARGE \$15

NACHOS

chicken \$10
shredded chicken, black beans, mexican cheese, lettuce,
fresh pico de gallo, cilantro + sour cream

beef \$9
ground beef, refried beans, mexican cheese, black olives,
sliced jalapeños, pico de gallo + sour cream

pork \$9
pulled pork, black beans, mexican cheese, cilantro,
topped with salsa verde, pico de gallo + sour cream

avocado \$6
refried beans, mexican cheese + fresh avocado

SIDE ORDERS

GUACAMOLE \$3 • SOUR CREAM \$1 • TORTILLAS \$1 • RICE + BEANS \$3
CUP OF POZOLE VERDE \$2.5 • CUP OF TORTILLA SOUP \$2.5

Item can be prepared GLUTEN FREE — These menu items can be modified to be gluten friendly. Be sure to specify modifications when placing your order. Please be aware El Beso is not a gluten free establishment and therefore cross contamination or other errors may occur.

LOS ★ TACOS

Three tacos served with rice & beans, and choice of flour or corn tortillas

tacos el beso 🌮
onion + cilantro

*\$16.5 **Steak · Shrimp · Mahi-Mahi**

*\$13.5 **Pulled Pork · Shredded Chicken
Ground Beef · Chorizo · Mushroom
Fajita Veggies · Bean · Avocado**

tacos tradicional 🌮
lettuce, tomato +
chihuahua cheese

*\$16.5 **Steak · Shrimp · Mahi-Mahi**

*\$13.5 **Pulled Pork · Shredded Chicken
Ground Beef · Chorizo · Mushroom
Fajita Veggies · Bean · Avocado**

mahi-mahi 🌮 *\$17.5
pineapple pico de gallo + avocado

hawaiianos (SPICY) 🌮 *\$17.5
grilled steak, melted chihuahua
cheese, pineapple pico de gallo
+ arbol sauce

rancheros 🌮 *\$17.5
grilled steak, grilled chicken, chorizo,
poblanos, onion + avocado

mushroom 🌮 *\$14
sautéed mushrooms + onion,
queso fresco + avocado

chipotle (SPICY) 🌮
salsa chipotle, onion,
cilantro + avocado
CHICKEN \$14.5 | **STEAK** \$17.5 | **SHRIMP** \$17.5

azteca (SPICY) 🌮
sautéed onions, jalapeños + avocado
CHICKEN \$14.5 | **STEAK** \$17.5 | **SHRIMP** \$17.5

TACO DAYS
Tuesdays
AND
Thursdays



**THREE TACOS
TRADICIONAL FOR \$6**
SHREDDED CHICKEN
GROUND BEEF · PULLED PORK
ADD RICE + BEANS \$3

FRESH ★ SALADS

fiesta salad 🌮 *\$10
iceberg lettuce, black beans, sweet corn, pineapple pico de gallo,
queso fresco + avocado with our house mango vinaigrette
Add Grilled Chicken Breast, Steak, Shrimp, or Mahi Mahi *\$5

shrimp ceviche cobb salad 🌮 *\$13
shrimp ceviche surrounded by fresh chopped iceberg lettuce, red onion, tomatoes,
hard boiled egg, celery, pineapple pico de gallo, sweet corn, black beans + avocado

taco salad 🌮
choice of meat, refried beans, chihuahua cheese, lettuce, tomatoes, black olives,
sliced jalapeños, pico de gallo + sour cream served in a crispy tortilla bowl
Steak · Shrimp · Mahi-Mahi *\$15
Pulled Pork · Shredded Chicken · Ground Beef · Chorizo · Fajita Veggies · Bean · Avocado *\$12

**ASK YOUR SERVER ABOUT ITEMS AVAILABLE A LA CARTE
AND DRINK SPECIALS**

ENTRÉES

All served with rice & beans, and choice of flour or corn tortillas

tamales tradicionales *\$13
three pork tamales, handmade and steamed,
sour cream + red guajillo sauce

tostadas 🌮
two open-faced crispy corn tortillas
layered with refried beans, lettuce,
tomatoes + chihuahua cheese

*\$16 **Steak · Shrimp · Mahi-Mahi**

*\$13 **Pulled Pork · Shredded Chicken · Ground Beef
Chorizo · Mushroom · Fajita Veggies
Bean · Avocado**

gorditas 🌮
two savory pastries made with masa,
choice of meat + melted chihuahua cheese

*\$16 **Steak · Shrimp · Mahi-Mahi**

*\$13 **Pulled Pork · Shredded Chicken · Ground Beef
Chorizo · Mushroom · Fajita Veggies · Bean**

chimichanga
choice of meat, chihuahua cheese,
rolled in a flour tortilla and fried golden

*\$17 **Steak · Shrimp · Mahi-Mahi**

*\$14 **Pulled Pork · Shredded Chicken · Ground Beef
Chorizo · Mushroom · Fajita Veggies · Bean**

chicken mole poblano *\$14
grilled chicken breast, mole poblano sauce,
toasted sesame seeds

milanesa de pollo 🌮 *\$15
hand breaded chicken breast with fries

pollo de la casa *\$18
grilled chicken breast and shrimp,
melted chihuahua cheese, black beans,
corn, avocado + cilantro

beso chicken breast 🌮 *\$15
grilled chicken breast, melted chihuahua
cheese on bed of sautéed poblano peppers,
onions, mushrooms + cilantro

fajitas 🌮
sautéed onions, bell peppers,
tomatoes + poblanos, with rice, beans,
sour cream, pico de gallo + tortillas
*\$20 **Steak · Shrimp · Mahi-Mahi**
*\$17 **Chicken · Chorizo · Vegetables + Mushrooms**
COMBO \$22 | **TRIPLE COMBO** \$25

enchiladas 🌮
verde sauce, mole poblano or red sauce,
choice of meat, melted chihuahua cheese,
served with rice, beans + sour cream
*\$17 **Steak · Shrimp · Mahi-Mahi**
*\$14 **Pulled Pork · Shredded Chicken · Ground Beef
Chorizo · Mushroom · Fajita Veggies
Bean · Cheese · Cheese + Onion**
mario's mole enchiladas 🌮 *\$16
mole poblano sauce, grilled chicken,
crumbled queso fresco, chihuahua
cheese, sour cream, red onion,
avocado + sesame seeds

a la mexicana 🌮
onions, bell peppers, poblanos, tomatoes,
house tomato sauce
CHICKEN \$15 | **STEAK** \$18 | **SHRIMP** \$18

salsa de arbol (SPICY) 🌮
sautéed onions, arbol sauce
CHICKEN \$15 | **STEAK** \$18 | **SHRIMP** \$18

poblano con queso 🌮
sautéed onions, poblanos topped with
melted chihuahua cheese
CHICKEN \$15 | **STEAK** \$18 | **SHRIMP** \$18

tampiquena* 🌮 *\$22
carne asada grilled to order,
chihuahua cheese enchilada,
bell peppers + onions

mar y tierra* 🌮 *\$26
carne asada grilled to order, jumbo
shrimp in choice of al mojo de ajo or
arbol sauce, bell peppers + onions

carne asada* 🌮 *\$20
carne asada grilled to order,
bell peppers + onions

camaron al mojo de ajo 🌮 *\$18
sautéed jumbo shrimp in olive oil + garlic

caldo de camaron 🌮 *\$18
spicy shrimp soup, red broth,
potatoes, peas + carrots

pozole verde 🌮 *\$10
traditional chicken tomatillo soup
with hominy

tortilla soup *\$10
crispy tortilla strips, avocado,
sour cream + cilantro

BURRITOS

mole chicken burrito *\$14
grilled chicken, sautéed poblano
peppers + onions, refried beans,
lettuce + tomatoes, topped
with mole poblano sauce
+ chihuahua cheese

jumbo burrito clasico
choice of meat, refried beans,
lettuce + tomatoes, topped with
red sauce + chihuahua cheese

*\$17 **Steak · Shrimp · Mahi-Mahi**

*\$14 **Pulled Pork · Shredded Chicken
Chorizo · Ground Beef · Fajita Veggies
Mushroom · Bean · Avocado**

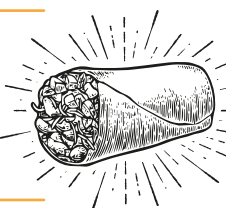
verde steak burrito *\$17
grilled steak, sautéed poblano
peppers + onions, refried beans,
lettuce + tomatoes, topped with
salsa verde + chihuahua cheese

burrito bowl 🌮
layers of rice, black beans, choice of
meat, lettuce, tomato, queso fresco,
pico de gallo + sour cream

*\$17 **Steak · Shrimp · Mahi-Mahi**

*\$14 **Pulled Pork · Shredded Chicken
Chorizo · Ground Beef · Fajita Veggies
Mushroom · Bean · Avocado**

**BURRITO
DAYS**
Mondays **AND**
Wednesdays



JUMBO BURRITO CLASICO FOR \$6
SHREDDED CHICKEN
GROUND BEEF · PULLED PORK
ADD RICE + BEANS \$3

COMBINATIONS

Served with rice, beans, and sour cream. NO SUBSTITUTIONS PLEASE.
MEAT CHOICES: Shredded Chicken · Ground Beef · Pulled Pork · Chorizo
(Steak, Mahi Mahi, or Shrimp FOR additional charge)

#1 PORK TAMAL, ENCHILADA + CHIMICHANGA *\$14

#2 SOPE, ENCHILADA + BESO-STYLE TACO *\$14

#3 TOSTADA, CHICKEN FLAUTAS + SPINACH STUFFED BANANA PEPPER *\$14

BURGERS AND SANDWICHES

create your own sandwich or burger
served with lettuce, tomato + red onion, choice of fries or rice + beans
GRILLED CHICKEN BREAST SANDWICH *\$12 | **HANDMADE BURGER*** *\$12
avocado \$2 · chihuahua cheese \$1 · fried onions \$1 · mushrooms \$1
fried jalapeños \$1 · arbol sauce \$1 · guacamole \$2

torta
made with fresh homemade mexican telera bread, jalapeño mayo,
lettuce, onions, tomatoes, sliced avocado + beans,
served with fries or rice + beans
GROUND BEEF · CHORIZO · SHREDDED CHICKEN · PULLED PORK *\$10
STEAK · SHRIMP · MAHI MAHI *\$13
MILANESA DE POLLO *\$13

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*Reminder: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially with certain medical conditions. Food allergy? Dietary restriction? Please inform your server when ordering. An 18% Service Charge will be added to parties of 12 or more. One check per table — no separate checks.