

HANDCRAFTED COCKTAILS

MARGARITA DE LA CASA 10

Nacimiento Tequila blanco, fresh lime juice, blood orange liqueur.

Try our Strawberry or Mango Margarita.

MANGO LOCO 11

Habanero infused Nacimiento Tequila Blanco, fresh lime, mango puree.

ANGEL FRESH 11

Nacimiento Tequila Blanco, elderflower liqueur, fresh lime juice, cucumber, mint.

LAKE BREEZE 10

Vodka, fresh lime juice, grapefruit juice, thyme, elderflower liqueur, mineral water.

RHUBARB BASIL GIMLET 11

Gin, blueberries, basil, rhubarb bitters, fresh lime juice.

PEACH MOJITO 10

Rum blanco, fresh lime juice, fresh mint, peach puree.

STRAWBERRY CAIPIRINHA 11

Cachaca, fresh lime juice, strawberry, sugar cane syrup.

PERUVIAN NIGHTS 11

Pisco, fresh lime juice, egg whites, hibiscus syrup.

KENTUCKY FIELDS 11

Whiskey, blackberries, fresh lime juice, fresh mint.

MACHO MULE 11

Mezcal, jalapeno, fresh lime juice, pineapple juice, ginger beer.

CERVEZA

BOTTLES

MILLER LITE 3.50

COORS LIGHT 3.50

CORONA 4.50

CORONA LIGHT 4.50

MODELO 4.50

MODELO NEGRA 4.50

TECATE 4.50

VICTORIA 4.50

DOS EQUIS LAGER 4.50

DOS EQUIS AMBER 4.50

BOHEMIA 4.50

PACIFICO 4.50

MEXICAN CRAFT DRAFT BEER

We offer a wide variety of Mexican craft brewed beers from Chicago's very own Casa Humilde.

MAIZAL 8

Mexican Lager - Brewed with just the right amount of corn for a pleasant touch of sweetness. Mild bitterness. Crisp and refreshing!

ALBA 8

Mexican Amber Lager - Copper Color. Mild Maltiness, pleasantly toasty with a crisp finish.

NOPALLI 9

Farmhouse Ale - Bright Red hue. Effervescent with a dry finish. Fruity aroma from the Prickly Pear and the late addition of Citra and Nelson Sauvin hops. Think agua fresca meets beer.

NEBLINA 10

Juicy Pale Ale - Light body with a mild haze. Citra and Amarillo hops really pop and make this pale ale an easy drinking tropical delight.

PA' LA CASA MICHELADA 10

This premade Tamarindo Michelada brings together craft beer and the authentic Mexican Michelada.

MESITA 9

Table Beer (Hibiscus) - Light bodied. Light pink hue with a pleasant mild tartness from the hibiscus. Easy drinking crusher.

PILON 10

Belgian Strong Ale - Traditional Belgian Ale with a Mexican twist. Brewed with Mexican piloncillo sugar, coriander, orange peel and grains of paradise.

FIRME 10

IPA - Brewed with Cascade and Amarillo hops. Pleasant grapefruit flavor. Medium Bitterness.

CAFECITO 10

Coffee Porter - Brewed with a Colombian blend of coffee for a balanced, roasted flavor.

BOTANAS

GUACAMOLE

Served with onion, tomato, jalapenos and cilantro. 10

ELOTE

Roasted corn, garlic, cilantro, mayonnaise and queso fresco. 8

CEVICHE DE CAMARON Y PESCADO

Fresh shrimp and white fish marinated in lime juice and spices, cucumber, tomato, red onion, jalapeno, roasted peppers, corn and avocado. 12

QUESADILLAS FRITAS

Made with our homemade corn masa and lightly fried with your choice of filling, served with a house salsa.

Bean and cheese 7 | Chicharron and cheese 8

Shrimp, potato and cheese 8

QUESADILLAS

Three flour tortillas filled with Mexican cheese, served with sour cream and guacamole. 10

add mushroom 2 | add chicken | add steak 4

ENSALADAS

ENSALADAS PRIMOS

Mixed greens, roasted corn, tomato, cucumber, red onion, avocado and black beans, served with a creamy cilantro vinaigrette. 8

Add chicken 3 | add shrimp or steak 5

TACO SALAD

A flour tortilla bowl filled with a bed of lettuce, Mexican rice, whole pinto beans, Oaxaca cheese and roasted tomato, served with a creamy avocado cilantro vinaigrette. 8

add ground beef or chicken 3 | add shrimp or steak 5

PRIMOS TACOS

(Served three per order)

CARNE ASADA

Marinated skirt steak, roasted peppers and avocado creole salsa. 14

CARNITAS

Braised pork, pickled onion, cilantro and salsa negra. 12

AL PASTOR

Pork shoulder marinated with a variety of chiles and roasted on a rotating rotisserie, onion, cilantro and grilled pineapple. 12

POLLO LOCO

Braised chicken, mixed greens, roasted corn, cilantro and chipotle aioli. 12

POLLO

Braised chicken, roasted tomato, queso fresco, cilantro, basil and Serrano salsa. 12

CAMARONES

Panko breaded shrimp, cilantro and citrus coleslaw. 14

PESCADO

Panko breaded white fish, purple cabbage, mango and black chili aioli. 13

ZUCCHINI FRITA

Panko breaded zucchini, arugula, roasted peppers and jalapeno salsa. 12

SIDES

ARROZ

Mexican rice with carrots and corn. 3

FRIJOLES REFritos

Refried pinto beans topped with queso fresco. 3

FRIJOLES DE LA OLLA

Whole pinto beans. 4

FRIJOLES NEGROS

Black beans. 4

BATATA

Sweet potato. 4

PLATOS

(Served with rice and beans)

FAJITAS

Mixed bed of bell pepper and red onion, rice, beans, sour cream and guacamole. 14

grilled chicken 17 | grilled skirt steak 20 | grilled shrimp 22

ENCHILADAS ROJAS O VERDE

Three corn tortillas rolled and filled with your choice of cheese, chicken or ground beef and topped with melted cheese and red or green sauce. 14

ENCHILADAS EN MOLE

Three corn tortillas rolled and filled with your choice of cheese, chicken or ground beef and topped with melted cheese and mole sauce. 16

TAMALES

Your choice of chicken or pork tamales. 14

PLATOS ESPECIALES

(Served with your choice of tortillas and two sides)

CARNE ASADA

Marinated skirt steak grilled to perfection served with grilled corn and jalapeno peppers. 25

CHIPOTLE SALMON

Fresh Alaskan salmon marinated in a chiles creamy chipotle sauce, served with roasted corn. 22

POLLO EN MOLE

Grilled chicken breast covered with mole sauce, served with roasted corn. 18

TORTA

TORTA MEXICANA

A Mexican sandwich served hot with refried beans, mixed greens, queso fresco, roasted tomato, sour cream and avocado with your choice of meat.

with chicken 8 | with pastor 8 | with carnitas 8

with steak 10

PRIMOS KIDS MENU

Served with rice and beans or fries \$6.99

(1) TACO

Choice of chicken, or ground beef.

(1) CRISPY TACO

Choice of chicken or ground beef.

(1) ENCHILADA

Red or green sauce and choice of cheese, chicken or ground beef.

(1) QUESADILLA

Choice of cheese, chicken or ground beef.

(3) CHICKEN TENDERS

Chicken tenders with fries.





DESSERT

VOLCAN

A caramel cake filled with hot caramel lava waiting to ooze out topped with fresh mixed berries. 7

CHURROS WITH ICE CREAM

Fresh made churros served with our homemade ice cream. 6

ARROZ CON LECHE

Rice pudding with cinnamon. 5