

BOTANAS

shareable or not
we're not going to judge
we're just glad you're here!



- 🥑 **SALSA & CHIPS** GF | Vegan 8.5
Classic restaurant-style salsa.
A true crowdpleaser!
- GUACAMOLE & CHIPS** GF | Vegan 10
Fresh avocado, tomato, onion, cilantro,
lime juice, + serrano pepper.
- 🥑 **BEAN DIP & CHIPS** GF | V* 8
Refried beans with a little kick! Topped
with queso fresco.
- ESQUITE** GF 6
Corn + green chile mayo in a cup,
topped with queso fresco + tajin.
- 🥑 **QUESO FUNDIDO & CHIPS** GF 12
Chorizo topped jalapeño *Without Chorizo 8*
pepperjack cheese dip.

ENTRADAS

crunchy + piled high
smiles guaranteed

- ENSALADA DE CASA** GF & V* 13
Kale, romaine, mango-chipotle vinaigrette,
candied pecans, sliced almonds +
crumbled queso fresco.
- ENSALADA CAESAR** 13
Kale, romaine, shaved parmesan, + croutons,
tossed in our house-made caesar dressing.
Dressing contains anchovies, dairy, + eggs.
- 🥑 **NACHOS** GF 14
House-made chips, refried beans, queso,
crema, green onion, pickled jalapeños,
cilantro, olives, + a scoop of guac.
- DREAM BOWL** GF | Vegan 13
Mango-chipotle vinaigrette cabbage with rice
and refried beans topped in verde sauce, pickled
red onions, a scoop of guac, + cilantro.

ADD PROTEIN:

Add carnitas, adobada, chorizo,
chicken mole, bbq mushrooms,
or camarones 6

TACOS

two tacos per order
served on corn tortillas
all tacos are gluten-free

- CARNITAS** * 12
Our Jalisco-style carnitas street tacos
are made with tender pork carnitas
including pork rinds topped with pico,
verde sauce + chipotle sauce.
New Friends Pale
- ADOBADA** Dairy 11
Adobada pork topped with onion,
cilantro, verde sauce + creamy
guacamole sauce.
Alemania Kolsch
- CHORIZO** Dairy 11
House-made chorizo made with
Carlton Farms pork topped with verde
sauce, onion, cilantro + creamy
guacamole sauce.
Alebrijes Mexican Lager
- 🥑 **CHICKEN MOLE** Dairy | Nuts* 12
Shredded chicken in a decadent dark
mole sauce topped with pineapple habanero
salsa, queso fresco, + pickled red onion.
*Mole contains walnuts, peanuts, + almonds.
Conejo Azteca Mexican Dark Lager

Check out our suggested beer pairings!

- 🔥 **BBQ MUSHROOM** Vegan 12
King oyster mushrooms covered in our
house-made Mezcal BBQ sauce topped with
vegan slaw, pickled red onion, and pickled
fresno peppers.
Night Shift IPA
- CAMARONES** * | Dairy 12
Shrimp cooked al mojo de ajo topped
with verde sauce, chipotle sauce,
cabbage + pico de gallo with lime.
Guerita Blonde
- FRIJOLE CON QUESO** * | Dairy 9
House-made refried beans topped with
queso fresco, chipotle sauce, +
cabbage.
Conejo Azteca Mexican Dark Lager

MAKE IT A MEAL!

Add a side of house-made refried
beans and Mexican rice topped
with queso fresco 7

V* = Vegan available if ordered with no dairy

* = Chipotle sauce contains eggs

🥑 = Bellingham spicy



TAMALES

all gluten free
half pound each
made with love

Check out our suggested beer pairings!



SALSA VERDE CHICKEN

Stuffed with Draper Valley chicken breast cooked in tomatillo sauce spiced with jalapeños, garlic, onion.

New Friends Pale

SALSA ROJA PORK

Stuffed with Carlton Farms pork cooked in a mild chile guajillo sauce with potatoes.

Night Shift IPA

CHORIZO & CHEESE

Stuffed with Carlton Farms ground pork cooked in our house-made chorizo packed with cheese.

Alebrijes Mexican Lager

PORK & NOPALES **NEW!**

Stuffed with Carlton Farms pork cooked in tomatillo sauce with onions and cactus

Alemania Kolsch

A LA CARTA

ONE HALF POUND TAMAL

7

Choose **MILD VERDE** or **SPICY ROJA** sauce
Smothered with crema and pickled veg

MAKE IT A MEAL!

Each meal comes house-made refried beans and Mexican rice topped with queso fresco

ONE TAMAL PLATE

14

TWO TAMALES PLATE

21



Add a scoop of fresh guacamole +3

TAKE TAMALES HOME

7

Take frozen tamales with you to steam and enjoy later. They make for easy meals!

FAJITA VEGGIES

Vegan*

Stuffed with bell peppers, onion, corn and black beans.

Conejo Azteca Dark Mexican Lager

JALAPEÑO & CHEESE

Vegetarian

Stuffed with jalapeño slices and Monterey Jack cheese.

Guerita Blonde

MUSHROOM & CHEESE

Vegetarian

Stuffed with sauteed mushrooms, sweet corn, onion cooked in a chipotle sauce stuffed with Monterey Jack cheese.

Conejo Azteca Mexican Dark Lager

BEAN & CHEESE

Vegetarian

Stuffed with pinto refried beans and Monterey Jack cheese.

Conejo Azteca Mexican Dark Lager

SPINACH & CHEESE

Vegetarian

Stuffed with sauteed baby spinach, onion, sweet corn and Monterey Jack cheese.

New Friends Pale

Vegan available if ordered with no dairy*



TRES LECHES CAKE SLICE

9

Enjoy one of Mexico's most popular dessert: tres leches cake. Made & packaged by our friends at Tres Lecheria in Seattle, a gay & Latino-owned bakery. Not gluten-free. Rotating flavors available.

ROTATING FLAVORS

BEBIDAS PA' EL CORAZÓN

[DRINKS FOR THE HEART]

NON-ALCOHOLIC

House-Made Agua Fresca and Vegan Horchata 4.5 - 6

Ask your bartender for our current flavors

Topo Chico 4.5

Mexican Coke

Ginger Beer

Mexican Squirt

Mocktail

Topo Chico, Agua fresca, + lime

4.5



CIDER + WINE +

Wine by the glass 8

House White or House Red

Rotating ciders on tap: 7

Kiss My Pineapple | Soundbite Cider

A not too sweet pineapple cider that just plain refreshes. 6.8% ABV

Ch.ch.Cherry Bomb | Soundbite Cider

With a slight pepper bite, this semi-sweet cherry cider, along with a blend of southwestern chilies, is taking Washington by storm. 6.5% ABV

Underberg 4

Refreshing herbal bitters, after a good meal!



EL SUEÑITO
· BREWING COMPANY ·

CLASSIC COCKTAILS

11

House Margarita

Tequila, lime, agave, + salt rim

Ranch Water

Tequila, Topo Chico, + lime

Paloma

Squirt, Tequila, grapefruit juice, + lime with a salt rim

Jalisco Mule

Ginger beer, Tequila, + lime

Michelada

Alebrijes Mexican Lager, house-made Michelada mix, + lime with a tajin rim

Want it spicy? Let us know!

SUEÑITO SPECIALTIES

Beergarita 12

Alebrijes Mexican Lager, Tequila, lime, agave, + salt rim

Spiked Agua Fresca 11

House-made Agua Fresca + Tequila or Rum

Sueño Loco 12

Tequila, coconut cream, pineapple juice, + lime juice

Desert Wolf 14

Mezcal, Campari, pineapple juice, + agave

Sangre del Diablo 14

It's our take on a Cubanito. Rum, tomato, lime & pineapple juice with habanero and Valentina hot sauce.

Rumchata 13

Our horchata + rum

El Conejo Borracho 12

Dark Mexican Lager, Blanco, Coconut Cream & Cinnamon

SUB REPOSADO OR MEZCAL +\$2
SUB ZERO-PROOF TEQUILA
OR RUM NO CHARGE