

ÉL BEBE

TACOS + TEQUILA



MARGARITAS

CLASICO

Cuervo Especial silver tequila, agave, fresh lime, Bebe rim / 10.5
La Grande / 14.5

FRESA-JALAPEÑO

jalapeño infused Cuervo Especial silver tequila,
strawberry agave, fresh lime, Bebe spicy rim / 11.5
La Grande / 15.5

PASSION FRUIT

Cuervo Especial silver tequila, passion fruit, agave, fresh lime,
Bebe spicy rim / 11.5
La Grande / 15.5

REFRESCANTE

Mi Campo reposado tequila, cucumber, mint, agave, fresh lime,
Bebe spicy rim / 11.5
La Grande / 15.5

FROZEN MARGARITAS

CLASICO

Cuervo Especial silver tequila, agave, lime / 11.5
La Grande / 15.5

FRESA

Cuervo Especial silver tequila, strawberry, agave, lime / 12.5
La Grande / 16.5

EL CORAZON

Cuervo Especial silver tequila, blood orange, pomegranate,
passion fruit, agave, lime / 12.5
La Grande / 16.5

PASSION FRUIT

Cuervo Especial silver tequila, passion fruit, agave, fresh lime,
Bebe spicy rim / 12.5
La Grande / 16.5

Cointreau, Grand Marnier, or Pierre Ferrand +3



HANDCRAFTED COCKTAILS

MY PALOMA IS SMOKING

Maximo mezcal, Aperol, fresh grapefruit,
fresh lime, agave, grapefruit jarritos / 12

HASTA LA VISTA...

chipotle-infused Maximo mezcal,
Mi Campo reposado tequila, Cynar, agave,
fresh lime / 13

RUM IN BARREL

Don Q Gran Anejo rum, demerara syrup,
Bittermens Tiki bittahs, Angostura
orange bitters aged in white oak barrels
for 2 weeks / 14

CERVEZA

FLYING DOG NUMERO UNO / 7.25

PACIFICO CLARA / 6.5

MODELA NEGRA / 7.25

DOS EQUIS AMBER / 6.25

SOLACE 2 LEGIT 2 WIT / 6.5

DC BRAU FULL TRANSPARENCY HARD SELTZER / 7

3 STARS PEPPERCORN SAISON / 7

ROTATING DRAFT / MKT



EXCLUSIVE BREW
ATLAS TROPIC THUNDER IPA / 7.5

VINO

ROSÉ, LE CHARME / 11

SAUVIGNON BLANC, WITHER HILLS / 11

MALBEC, DON MIGUEL GASCON / 10

CABERNET, GOUGEUNHIEM / 11

CERVEZA

CORONA (16 OZ CAN) / 6.5

CORONA LIGHT / 6

TECATE (16 OZ CAN) / 6

MILLER LITE (CAN) / 5.5

MODELO ESPECIAL / 7

3 STARS DIAMONDS ARE FOREVER PALE / 7

CUERVO PLAYA MAR GRAPEFRUIT / 6.5

TRULY LIME HARD SELTZER / 6

FIND YOUR BEACH BUCKET / 20

SELECT 5

CHOICE OF CORONA, CORONA LIGHT, OR
MODELO ESPECIAL

TOGO BEBIDAS

PEQUEÑO (4 MARGS) / \$25

GRANDE (8 MARGS) / \$45

GRAN JEFE (24 MARGS) / \$95

CLASICO MARGARITAS

FRESA-JALAPEÑO MARGARITAS

PASSION FRUIT MARGARITAS

BRING BACK THE GLASS BOTTLE FOR A REFILL AND
RECEIVE 10% OFF YOUR NEXT BOTTLE



CHIPS & DIPS

GUACAMOLE

cilantro, lime, jalapeños / 9

CHIPS + SALSA

choice of smoky tomato salsa, tomatillo verde salsa, or pico de gallo / 2.5
make it a trio / 7

MEXICAN STREET CORN DIP

grilled corn, lime, jalapeño, red onion, spiced mayo / 8

QUESO

served with warm tortilla chips / 8

NACHOS

chicken tinga, creamy nacho cheese, cotija, jalapeños, pico de gallo, sour cream, guacamole / 14

ENSALADA

MEXICAN CHOPPED SALAD

romaine, napa cabbage, avocado, pico de gallo, chopped cucumbers, seasoned black beans, corn, red onion, white cheddar, chipotle ranch, crispy tortilla strips / 11

add

carne asada / 10

grilled shrimp / 10

grilled chicken / 8

grilled portobello / 8

BURRITOS

cilantro lime rice, smoky black beans, guacamole, pico de gallo, lime crema, chihuahua cheese

CHICKEN TINGA

stewed chicken, mole rojo, cotija / 11
*contains peanuts

CARNE ASADA*

grilled steak, salsa roja / 13

CARNITAS

beer braised pork, salsa verde / 12

MUSHROOM

marinated grilled portobello, salsa roja / 12

FAJITAS

served with warm tortillas, guacamole, pico de gallo, sour cream, smoky black beans, cilantro lime rice, and chihuahua cheese

CHICKEN / \$17

STEAK / \$19

SHRIMP / \$21

MUSHROOM / \$17

DESSERT

CHURRO DOUGHNUTS

3 doughnuts, cinnamon sugar dusted, Mexican hot chocolate / 7

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TACO PLATTERS

3 tacos, cilantro lime rice, and smoky black beans

CARNITAS

beer braised pork, pickled onion, chicharrón, carnita jus / 14

CARNE ASADA*

red chimichurri, white onions, cilantro / 16

CRISPY SHRIMP

green sauce, napa cabbage, mango pico de gallo, cilantro / 16

CHICKEN TINGA

tomatillo salsa, pickled onion, cotija, cilantro / 14

BULGOGI

marinated short rib, gochujang mayo, napa cabbage, peanuts / 16

PORK BELLY

soy glazed pork belly, bánh mì slaw, cilantro / 15

EL GUERO SUPREME

spiced ground beef, white cheddar cheese, lettuce, pico de gallo, lime crema, served on a flour tortilla / 15

MUSHROOM

marinated grilled portobello, Mexican street corn dip, cotija cheese / 15

AL PASTOR

traditional achiote pork, grilled pineapple, diced white onion, tomatillo salsa, cilantro / 15

BLACKENED FISH

red cabbage slaw, cilantro lime aioli, pickled radish / 16

+ .75 bibb lettuce wrap

QUESADILLAS

served with pico de gallo, lime crema, guacamole, chihuahua cheese

GRILLED SHRIMP

grilled rock shrimp, mango / 13.5

CHICKEN TINGA

stewed chicken, scallions / 12

CARNITAS

beer braised pork / 12

MUSHROOM

marinated grilled portobello mushroom / 11

ENCHILADA PLATTERS

2 enchiladas, cilantro lime rice, and smoky black beans

CHEESE

chihuahua cheese, cotija, white cheddar, queso, onions, salsa roja / 12

SPICED GROUND BEEF

seasoned ground beef, chihuahua cheese, red onion, queso, salsa roja, lime crema / 15

CHICKEN TINGA

stewed chicken, pickled radish, mole rojo, cotija / 13
*contains peanuts

GENERAL MANAGER YORK VAN NIXON IV | EXECUTIVE CHEF MANUEL RAMIREZ

* These items may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS.