ÉL BEBE
TACOS + TEQUILA

MARGARITAS

CLASICO
Cuervo Especial silver tequila, agave, fresh lime, Bebe rim / 12
La Grande/ 16

FRESA-JALAPEÑO
jalapeño infused Cuervo Especial silver tequila, strawberry agave, fresh lime, Bebe spicy rim / 13
La Grande / 17

PASSION FRUIT
Cuervo Especial silver tequila, passion fruit, agave, fresh lime, Bebe spicy rim / 13
La Grande / 17

REFRESCANTE
Altos reposado tequila, cucumber, mint, agave, fresh lime, Bebe spicy rim / 13
La Grande / 17

AZUL
Cuervo Especial silver tequila, coconut, blue curacao, agave, fresh lime, Bebe rim / 13.5
La Grande / 17.5

FROZEN MARGARITAS

CLASICO
Cuervo Especial silver tequila, agave, lime / 13
La Grande / 17

FRESA
Cuervo Especial silver tequila, strawberry, agave, lime / 14
La Grande / 18

MANGO
Cuervo Especial silver tequila, mango, agave, lime / 14
La Grande / 18

PASSION FRUIT
Cuervo Especial silver tequila, passion fruit, agave, lime, Bebe spicy rim / 14
La Grande / 18

BLACKBERRY
Cuervo Especial silver tequila, blackberry, agave, lime, Bebe rim / 14
La Grande / 18

Cointreau, Grand Marnier, or Pierre Ferrand **+4**

HANDCRAFTED COCKTAILS

MY PALOMA IS SMOKING
Banhez mezcal, Aperol, fresh grapefruit, fresh lime, agave, Q Mixers Grapefruit Spectacular / 13

HASTA LA VISTA...
chipotle-infused Banhez mezcal, Altos reposado tequila, Cynar, agave, fresh lime / 13

TEQUILA OLD FASHIONED
El Bebe select Maestro Dobel Cristalino barrel, Cynar, agave, Angostura bitters / 15

HAPPY HOUR
MONDAY-FRIDAY / 4-7PM

$2 OFF MARGARITAS
$5 DRAFT BEERS
$4 TECATE + CORONA CANS
$3 CHIPS + SALSA
$5 CHIPS + SALSA TRIO
$5 CHIPS + QUESO

BRUNCH MIMOSAS $5

CLASSIC
cava, orange juice

FRESA
cava, strawberry

PASSIONFRUIT
cava, passionfruit

FRAMBUESA
cava, raspberry

CERVEZA

EXCLUSIVE BREWS
UNO MAS MEXICAN LAGER / 7
ATLAS TROPIC THUNDER IPA / 8

PACIFICO CLARA / 7
MODELO NEGRA / 7.5
DOS EQUIS AMBER / 6.5
SOLACE 2 LEGIT 2 WIT / 7
DOGFISH HEAD SEAQUENCH ALE / 7
NEW BELGIUM VOODOO RANGER HAZE IPA / 8
ROTATING DRAFT / MKT

CERVEZA

CORONA (16 OZ CAN) / 7
CORONA LIGHT / 7
TECATE (16 OZ CAN) / 6.5
MILLER LITE (CAN) / 6
MODELO ESPECIAL / 7
HEINEKEN 0.0 / 6
TOPO CHICO STRAWBERRY GUAVA / 7
TRULY MARGARITA LIME HARD SELTZER / 7

VINO

CASA RED OR WHITE / 10

SENIOR GENERAL MANAGER YORK VAN NIXON IV | **SENIOR EXECUTIVE CHEF** RUBEN RODRIGUEZ

APERITIVOS

CHIPS + SALSA
choice of smoky tomato salsa, tomatillo verde salsa, or pico de gallo / 3.5
make it a trio / 9

GUACAMOLE
cilantro, lime, jalapeños / 9

QUESO
served with warm tortilla chips / 8.5

MEXICAN STREET CORN DIP
grilled corn, lime, jalapeño, red onion, spiced mayo / 8.5

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

PLATANOS FRITOS
lime crema, pickled onions, refried beans, grilled lime / 6

CHICKEN TORTILLA SOUP
chicken tinga, avocado, lime crema, crispy tortillas / 10

ENSALADA

add

carne asada* / 10
grilled chicken / 9
grilled shrimp / 10
grilled portobello / 10

BEBE CHOPPED SALAD
romaine, napa cabbage, avocado, pico de gallo, seasoned black beans, grilled corn, cucumbers, red onion, white cheddar, chipotle ranch, crispy tortilla strips / 13

MEXICAN CAESAR SALAD
chopped romaine, spiced pepitas, cotija, Caesar dressing / 9

QUESADILLAS

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

GRILLED SHRIMP
grilled rock shrimp,
mango pico / 15

CHICKEN TINGA
stewed chicken, scallions / 13.5

CARNITAS
beer braised pork / 15

MUSHROOM
marinated grilled portobello mushroom / 14.5

SIZZLIN' FAJITAS

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

CHICKEN / $19
STEAK* / $27
SHRIMP / $22
MUSHROOM / $19

PLATOS DE BRUNCH

BREAKFAST BURRITO
scrambled eggs, chorizo, potatoes, chihuahua cheese, salsa roja
served with smoky black beans and yellow rice / 12

BREAKFAST SKILLET
2 eggs, Santa Fe veggies, chorizo, fajita butter,
served with warm corn tortillas / 13

HUEVOS DIVORCIADOS
2 eggs any style, crispy tostadas, salsa roja, salsa verde,
smoky black beans, cojita cheese / 11

BREAKFAST ENCHILADAS
2 eggs any style, chihuahua cheese enchiladas, salsa roja,
shredded lettuce, lime crema, cojita cheese
served with smoky black beans and yellow rice / 13

CHILAQUILES
2 eggs any style, corn tortilla chips, carnitas, tomatillo salsa,
pico de gallo, lime crema, cotija cheese / 13

BURRITOS OR BOWLS

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

CHICKEN TINGA
stewed chicken, mole rojo, cotija / 14
*contains peanuts

CARNE ASADA*
grilled steak, salsa roja / 16

CARNITAS
beer braised pork, salsa verde / 14.5

MUSHROOM
marinated grilled portobello,
salsa roja / 14

TACO PLATTERS

3 tacos, yellow rice, smoky black beans
+.75 artisan romaine lettuce wrap

CARNITAS
beer braised pork, pickled onion, chicharrón, tomatillo salsa / 16

CARNE ASADA*
red chimichurri, white onions, cilantro / 18

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

CHICKEN TINGA
tomatillo salsa, pickled onion, cotija, cilantro / 15

SPICY CAULIFLOWER
roasted cauliflower, red cabbage slaw, habanero sauce / 15

EL GUERO SUPREME
spiced ground beef, white cheddar cheese, lettuce, pico de gallo, lime crema, served on a flour tortilla / 18

CHORIZO
house chorizo, arbol chili sauce, diced onion, cilantro / 15

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

FISH TACO*
choice of blackened or fried, cabbage jalapeño slaw, green hot sauce, tajin / 19

BIRRIA

three red chili braised beef tacos, chihuahua cheese, diced onion, cilantro, served with red chili broth / 19

ENCHILADA PLATTERS

2 enchiladas, yellow rice, smoky black beans

CHEESE
chihuahua cheese, cotija, white cheddar, queso, onions, salsa roja / 15

SPICED GROUND BEEF
chihuahua cheese, red onion, queso, salsa roja, lime crema / 17

CHICKEN TINGA
radish, mole rojo, cotija / 15.5
*contains peanuts

SIDES

HALF AVOCADO / 3 | **REFRIED BEANS / 5** | **YELLOW RICE / 4** | **GUACAMOLE / 5** | **SMOKY BLACK BEANS / 5**

* 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, especialy if you have certain medical conditions.

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

1.26.2023