



SALAD

EL 42 TACO SALAD*

shredded lettuce, chipotle ranch in your choice of crisp or soft tortilla. choice of meat, black bean salsa, baja slaw, Oaxaca and pepper jack, sour cream, and guacamole, served with tortilla strips and a side of fire roasted salsa

VEGGIE	14
CHICKEN	15
PORK	16
BEEF	17

SNACKS & STARTERS

HOUSEMADE CHIPS & SALSA with fire roasted tomato & Juan loco salsa 6	ELOTES our take on classic Mexican street corn 8
EL 42 GUACAMOLE CLASSICO cilantro, lime, onion, serranos, & garlic. served with chips 11	DUCK TAQUITOS slow cooked duck with peppers, mushrooms, onions, and Oaxaca cheese in a crispy wrapper 16
"EL JEFE" GUACAMOLE El 42 guac spiced with smoky chipotle, cojita cheese, jalapenõ bacon, toasted pumpkin seeds & tomatoes. served with chips 11	CHORIZO & CHEESE TAQUITOS spicy chorizo, Oaxaca & pepperjack, peppers, mushrooms, onions in a crisp flour tortilla. salsa verde, baja white sauce & pickled red onion garnish. with "el jefe" guac 16
JALAPENõ BACON 6 pieces served with a spicy peanut sauce 10	EL 42 NACHOS Fresh torilla chips, Oaxaca & jack cheese, salsa roja, El 42 guacamole & sour cream, black olives and pickled jalapenõs
QUESADILLA Oaxaca & pepperjack cheeses in flour tortillas. served with salsa roja & salsa verde 10	BEEF 18 BRAISED CHICKEN 17 PORK AL PASTOR 17 CICHINITA PIBIL 17 CHORIZO 17 VEGGIE 14

SIDES

BORRACHO BLACK BEANS black beans, onions, jalapenõ, garlic, tomatoes, cilantro, ham hocks, bacon, ancho, & XX Amber 4	SAUTÉED VEGGIES red & green bell peppers, mushrooms, poblano, peppers, onion, & garlic. sautéed in olive oil 4
RED RICE rice cooked with tomatoes, onions, peppers, garlic and spices 4	SIDE SALAD 4
RICE & BEANS 4	GUACAMOLE 4
	SOUR CREAM 1.50

DESSERT

CHURROS Mexican cinnamon, cloves & allspice, with Mexican chocolate sauce	9
MOLTEN LAVA CAKE warm caramel filled chocolate cake, fresh whip, candied almonds and caramel sauce	

ENTREES

served with red rice, borracho black beans, and corn tortillas. no tortillas with enchiladas.

CARNE ASADA* 23

ancho rubbed aged NY, grilled then sliced. garnished with roasted jalapenõ & guacamole over a flour tortilla

LOBSTER & SHRIMP ENCHILADAS 19

flour tortillas, shrimp, lobster, jack cheese, artichoke & salsa verde

SUB VEGGIES	14
SUB CHICKEN	15

COCHINITAS PIBIL 17

traditional Mexican pulled pork. Slow roasted in banana leaf, ancho, and citrus marinade. served with pickled red onion and tropical salsa

THE BURRITO

flour tortilla, borracho beans, red rice, pepperjack & Oaxaca cheese, enchilada roja sauce. served with sour cream, guacamole, pico de gallo, & chips

VEGGIE	14
CHICKEN	15
COCHINITAS PIBIL	15
CHORIZO	16
BEEF	17
SHORT RIBS	20

TACOS

3 corn tortillas, melted pepperjack & Oaxaca cheese. served with red rice & borracho black beans (pork)

HALIBUT 15

Oaxaca & pepperjack cheese, 42 slaw, pico de gallo, cilantro & radish. your choice of grilled or crispy

GRILLED BEEF 15

grilled NY steak - salsa arbol, guacatillo, radish sprouts.

GRILLED PORK "AL PASTOR" 14

adobo marinade, guajillo sauce & tropical salsa.

BRAISED PORK "COCHINITA PIBIL" 14

traditional Mexican pulled pork. slow roasted in banana leaf. Juan loco salsa, pickled red onion

BRAISED CHICKEN 13

in roasted tomato, chipotle & ancho, salsa roja and guacatillo

VEGETARIAN 12

sautéed poblano peppers, mushrooms & onions, salsa roja and pico de gallo

HAMBURGUESAS

1/2 pound seasoned ground beef patty on a garlic buttered & grilled bolillo bread. Served with tortilla chips

EL JEFE PICANTE* 18

pepperjack, chipotle aioli, pico de gallo, jalapenõ bacon and El Jefe guacamole *Spicy!*

EL GRINGO* 16

Oaxaca & pepperjack, chipotle aioli, pico de gallo, and El 42 guacamole add jalapenõ bacon 1 *Not so Spicy!*

SALSAS

.42

BAJA WHITE yogurt, mayonnaise, cumin, Mexican oregano, lime juice, pinch of cayenne. MILD	ENCHILADA VERDE (served hot) tomatillo, jalapeño, green bell peppers, cilantro, green onion, Mexican oregano, garlic, cumin, coriander. MEDIUM
PEANUT SAUCE aka CACAHUETE CHINITA peanuts, coconut milk, sesame, rice vinegar, chili paste, ginger, lime, garlic, brown sugar, soy & cilantro MILD	JUAN LOCO tomatillo, pickled jalapeño, white vinegar, onions, cilantro, roasted garlic, lime. HOT
GUACATILLO tomatillo, avocado, onion, cilantro, garlic & jalapeño. MILD	TROPICAL SALSA habañero, jicama, red onion, red bell peppers, lime, cilantro, mango chutney, fresh mango, and pineapple. HOT
PICO DE GALLO fresh tomatoes, onion, cilantro, garlic & jalapeño. MEDIUM	SALSA CANCÚN habañero, orange zest, onion. HOT
FIRE ROASTED roasted tomatoes, jalapeño, red pepper, roasted & fresh garlic, lime, cilantro MEDIUM	DIABLITO SALSA arbol chilis, fresh tomatillo, roma tomatoes, garlic, cilantro & JaK's salt. VERY HOT
ENCHILADA ROJO (served hot) fire roasted tomato, roasted onion, roasted ancho chili, chicken stock, garlic, cumin, coriander. MEDIUM	ARBOL SAUCE roasted tree chilis and garlic EXTREME

*some items are cooked to order. Consuming raw or undercooked meats, poultry, or seafood may increase your risk of food borne illness
Please inform your server of any allergies | Not all ingredients are listed



CERVEZA

DRAFTS

DOS EQUIS 6
 MODELO ESPECIAL 5

BOTTLES

boh dizaffa 6
 bud light 4
 coors light 4
 corona 5
 space dust 6
 omission pale (gf) 6
 pacifico 5
 tecate can 4
 Victoria 5
 seattle cider dry cider 7
 becks n/a 5

WINE

RED

JAK'S red 12/14
washington
 browne cab sauv 11/40
columbia valley
 campo viejo 9/32
tempranillo spain
 hand of god 11/40
malbec argentina

WHITE

benvolio 8.5/30
pinot grigio italy
 whitehaven 11/40
sauv blanc new zealand
 born of fire 11/40
chardonnay columbia valley
 browne chardonnay 10/36
columbia valley
 la marca 8
prosecco italy

NON-ALCOHOLIC

coke / diet coke / sprite 3
 bundaberg ginger beer 5
 lemonade 4
 strawberry lemonade 4
 red bull 5
 san benedetto still 4
 san benedetto sparkling 4

MARGARITAS

HOUSE

sauza blue reposado, triple sec,
 house sour...classic 8

adds
 blood orange | prickly pear
 strawberry | mango | passion fruit 1

TOP SHELF

deleon reposado,
 torres magdala, house sour 13

CADILLAC

sauza blue reposado, triple sec, house
 sour, Grand Marnier float 10

EL CHUPACABRA

pineapple/habañero infused sauza plata,
 house sour, triple sec 9

SON OF EL CHUPACABRA

a chip off the old block, but with a kick of
 strawberry/habañero simple syrup 9

42 SKINNY

mi campo blanco, fresh lime juice,
 agave nectar 10

COCONUT MARG

1800 coconut, agave nectar, lime,
 pineapple juice 10

DRUNKEN PINEAPPLES

cubed pineapples from our
 El Chupacabra infusion
 marinated in tequila & habañero
 (limited availability) 3.5

SPECIALTY COCKTAILS

BERRY BONITO

raspberry infused vodka soda sweetened
 with a bit of agave and garnished with
 lime 10

SANGRIA

9

APEROL SPRITZ

aperol, prosecco, fresh lemon, orange
 10

TJ MULE

sauza tequila, elderflower liquor, prickly
 pear, fresh lime, Bundaberg ginger beer
 9

PASSION FRUIT PALOMA

reposado, agave, grapefruit, passion fruit,
 squirt 10

LUCE DEL SOL

deep eddy grapefruit, aperol, agave, fresh
 lemon, orange juice 9

LA CHULADA

bulleit bourbon, licor 43,
 ginger, Bundaberg peach
 ginger beer 9

LA NARANJA

ketel one oranj, elderflower,
 Fresh lime juice, agave
 10

TEQUILA

EXTRA AÑEJO

aged in oak for at least three years

r don julio real 45
 el tesoro paradiso 18
 r jose cuervo reserva de la familia 20
 herradura supreme 42
 patron burdeos 55
 el mayor 20

AÑEJO

aged in oak for at least one year

casamigos 18
 cazadores 11.5
 clase azul 45
 chamucos 14
 corzo 13.5

chinaco 14.5
 don julio 14
 don julio 70th 14.5
 don julio 1942 26
 el mayor 10

el tesoro 10
 espolon 10
 gran centenario 13.5
 herradura 11.5
 milagro 10.5

SILVER/BLANCO/PLATA

unaged and bottled within 60 days of distillation or
 aged less than 2 months in stainless or oak barrels

casamigos 12
 cazadores 8
 celestial 9
 chamucos 12
 clase azul 17
 corzo 10
 don julio blanco 11
 el mayor 8
 el tesoro 7
 espolon 8
 fuentesecco 17
 gran centenario 9
 herradura 8

jaja 7.5
 mi campo 6
 milagro 8.5
 milagro select 12
 partida 9.5
 patrón 11.5
 riazul 9
 sauza plata 7.5
 siete leguas 11
 sparkle donkey 7

REPOSADO

aged in oak for at least 6 months but no more than
 a year

casamigos 18
 cazadores 11.5
 clase azul 45
 chamucos 14
 corzo 13.5
 chinaco 14.5
 don julio 14
 don julio 70th 14.5
 don julio 1942 26
 el mayor 10
 el tesoro 10

espolon 10
 gran centenario 13.5
 herradura 11.5
 milagro 10.5
 milagro sel barrel 18
 partida 13.5
 patron 13
 riazul 11
 sauza hornitos
 double black barrel 8
 siete leguas 13.5

MEZCAL

while tequila can be produced from only one species of agave, mezcal can be produced from up to 50
 species of the plant. mezcal is produced by the agave being cooked by wood and charcoal in earthen pits
 before being distilled in clay pots

creyente 13
 don armando rustique 12
 don amondo anejo 18
 el buho espadín 9
 el buho cuishe 15

el buho tobala 15
 del maguey san domingo albarradas 13
 montelobos 13
 union "uno" 10

all menu items subject to changes in price and availability

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