



## 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

**HOUSEMADE PLANTAIN CHIPS**  
with house made peanut dipping sauce & Juan loco salsa

6

### EL 42 GUACAMOLE CLASSICO

cilantro, lime, onion, serranos, & garlic. served with tortilla or plantain chips or 1/2 & 1/2

11

### "EL JEFE" GUACAMOLE

El 42 guac spiced with smoky chipotle, cojita cheese, jalapeno bacon, toasted pumpkin seeds & tomatoes. served with tortilla or plantain chips or 1/2 & 1/2

11

**JALAPENO BACON**  
6 pieces served with a spicy peanut sauce

10

### QUESADILLA

Oaxaca & pepperjack cheeses in flour tortillas. served with salsa roja & salsa verde

10

### ELOTES

our take on classic Mexican street corn

8

### DUCK TAQUITOS

slow cooked duck with peppers, mushrooms, onions, and Oaxaca cheese in a crispy wrapper

16

### 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

## SIDES

### BORRACHO BLACK BEANS

black beans, onions, jalapeno, garlic, tomatoes, cilantro, ham hocks, bacon, ancho, & Amber beer

4

### RED RICE

rice cooked with tomatoes, onions, peppers, garlic and spices

4

### SOUR CREAM

1.5

### SAUTÉED VEGGIES

red & green bell peppers, mushrooms, poblano, & garlic. sautéed in olive oil

4

### RICE & BEANS

4

### SIDE SALAD

4

### GUACAMOLE

4

## DESSERT

9

### CHURROS

Mexican cinnamon, cloves & allspice, with Mexican chocolate sauce

### 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 jalapeno & 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, tartar slaw, pico de gallo, cilantro & radish. your choice of grilled or crispy

### SHRIMP 15

Chipotle marinated shrimp, red cabbage slaw, habanero coulis, chipotle aioli, chopped carrots, chopped cilantro

### 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 or plantain chips or 1/2 & 1/2

### EL JEFE PICANTE\* 18

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

### EL GRINGO\* 16

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

## SALSAS

.42

### BAJA WHITE

yogurt, mayonnaise, cumin, Mexican oregano, lime juice, pinch of cayenne.

MILD

### PEANUT SAUCE aka CACAHUETE CHINITA

peanuts, coconut milk, sesame, rice vinegar, chili paste, ginger, lime, garlic, brown sugar, soy & cilantro

MILD

### GUACATILLO

tomatillo, avocado, onion, cilantro, garlic & jalapeno.

MILD

### PICO DE GALLO

fresh tomatoes, onion, cilantro, garlic & jalapeno.

MEDIUM

### FIRE ROASTED

roasted tomatoes, jalapeno, red pepper, roasted & fresh garlic, lime, cilantro

MEDIUM

### ENCHILADA ROJO (served hot)

fire roasted tomato, roasted onion, roasted ancho chili, chicken stock, garlic, cumin, coriander.

MEDIUM

### ENCHILADA VERDE (served hot)

tomatillo, jalapeno, green bell peppers, cilantro, green onion, Mexican oregano, garlic, cumin, coriander.

MEDIUM

### JUAN LOCO

tomatillo, pickled jalapeno, white vinegar, onions, cilantro, roasted garlic, lime.

HOT

### TROPICAL SALSA

habaero, jicama, red onion, red bell peppers, lime, cilantro, mango chutney, fresh mango, and pineapple.

HOT

### SALSA CANCÚN

habaero, orange zest, onion.

HOT

### DIABLITO SALSA

arbol chilis, fresh tomatillo, roma tomatoes, garlic, cilantro & Jak's salt.

VERY HOT

### ARBOL SAUCE

roasted tree chilis and garlic

EXTREME



## CERVEZA

### DRAFTS

Pacifico	6
Negro Modelo	6
Rotating IPA draft	7

### BOTTLES

Bud Light	4
Coors Light	4
Pacifico	4
Corona Lt/Ex/Fam	5
Victoria	5
Negro Modelo	5
Dru Bru Hefe	5
Bodhizafa	6
Lucille	6
Space Dust	6
Seattle Dry Cider	7
Bud Light Seltzer	5
Omission Pale (gf)	6
Beck's n/a	5

## WINE

### RED

**JAK'S red**  
Red blend  
*Washington*  
12/44

Browne  
cab sauv  
*Columbia Valley*  
11/40

Campo Viejo  
tempranillo  
*Spain*  
9/32

### WHITE

Benvolio  
Pinot grigio  
*italy*  
8.5/30

Whitehaven  
sauv blanc  
*New Zealand*  
11/40

Borne of Fire  
chardonnay  
*Columbia Valley*  
11/40

Browne  
chardonnay  
*columbia valley*  
10/36

la marca  
prosecco  
*italy*  
8

## MARGARITAS

### HOUSE

Los Altos reposado, triple sec, house  
sour...classic  
8  
add a flavor  
blood orange | prickly pear  
strawberry | mango | passion fruit  
1

### TOP SHELF

El Espolon reposado,  
Torres Magdala, house  
sour 13

### CADILLAC

Los Altos reposado, triple sec, house  
sour, Grand Marnier float  
10

### EL CHUPACABRA

pineapple/habañero infused Lunazul  
blanco, house sour, triple sec  
10

### SON of EL CHUPACABRA

a chip off the old block, but with a kick of  
strawberry/habañero simple syrup  
11

### 42 SKINNY

Mi Campo blanco, fresh lime, agave  
nectar  
10

### COCONUT MARG

1800 coconut, agave nectar, fresh lime,  
pineapple juice  
10

### DRUNKEN PINEAPPLES

cubed pineapples from our  
el chupacabra infusion  
marinated in tequila & habañoero  
(limited availability)  
3.5

## SPECIALTY COCKTAILS

### SANGRIA

refReshing blend of red wine, fruits  
and brandy  
9

### APEROL SPRITZ

Aperol, prosecco, fresh lemon, orange  
10

### TJ MULE

Los Altos reposado, Giffard elderflower  
liqueur, prickly pear, fresh lime,  
Bundaberg ginger beer  
9

### PASSION FRUIT PALOMA

Los Altos reposado, agave nectar,  
grapefruit, passion fruit, Squirt soda  
10

### LUCA DEL SOL

Deep Eddy grapefruit, Aperol, agave,  
fresh lemon, orange juice  
9

### LA CHULADA

Bulleit bourbon, Licor 43, Giffard ginger  
liqueur, Bundaberg ginger beer  
9

### LA NARANJA

Ketel One Oranj, Giffard elderflower  
liquer, fresh lime, agave nectar  
10

### BERRY BONITA

Aperol, prosecco, fresh lemon, orange  
10

## TEQUILA

### EXTRA AÑEJO

aged in oak for at least three years

el tesoro paradiso 18  
jose cuervo reserva de la familia 20  
herradura supreme 42  
patron burdeos 55  
el mayor 20  
don julio 1942 26

### AÑEJO

aged in oak for at least one year

casamigos 18  
cazadores 11.5  
chamucos 14  
corzo 13.5

don julio 14  
don julio 70th 14.5  
el mayor 10  
partida 13.5  
patron 13  
riazul 11

el tesoro 10  
el espolon 10  
gran centenario 13.5  
herradura 11.5  
milagro 10.5  
milagro select 18

## SILVER/BLANCO/PLATA

Un-aged 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  
corzo 10  
don julio 11  
el mayor 8  
el tesoro 7  
el espolon 8  
fuenteseca 17  
gran centenario 9

herradura 8  
hornitos 7.5  
jaja 7.5  
mi campo 8  
milagro 8.5  
milagro select 12  
partida 9.5  
patrón 11.5  
riazul 9  
siete leguas 11  
sparkle donkey 7

casamigos 14  
cazadores 9  
clase azul 20  
chamucos 13  
corzo 11.5  
don julio 11.5  
don julio 70th 14.5  
don julio 1942 26  
el mayor 9  
el tesoro 9  
Jaja 8

## REPOSADO

Rested in oak barrels for at least 6 months but no more than  
a year in old whiskey barrels.

el espolon 9  
gran centenario 12.5  
herradura 9  
hornitos 8.5  
hussongs 8.5  
milagro 9.5  
milagro select 15.5  
partida 11.5  
patron 12  
riazul 10  
siete leguas 12.5

## NON-ALCOHOLIC

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

## MEZCAL/SOTOL

creyente 13  
union "uno" 10  
don amondo anejo 18  
el buho espadín 9  
el buho cuishe 15  
el buho tobala 15  
del maguey san domingo albarradas 13  
montelobos 13