

# TAKOBA

7<sup>TH</sup> ST. DINING ROOM & TERRACE

HAPPY HOUR

## TRAGOS

*cocktails*

### MANGO-HABANERO MARGARITA | 7

El Jimador reposado, Patrón Citronge, fresh mango, habanero, lime juice

### CAIPIRINHA | 6

cachaça, cane sugar, muddled limes

### TOP SHELF MOJITO | 7

10 Cane rum, muddled mint, fresh lime juice, cane sugar

### JOSÉ'S MICHELADA | 5

Dos Equis Lager, fresh lime juice, housemade michelada mix, kosher salt rim

### SANGRIA BLANCA | 6

white wine infused with pears, apples, oranges and cinnamon & served chilled with a splash of champagne

### SALTY PERRITO | 6

Tito's vodka, fresh ruby red grapefruit juice, splash of Jarritos toronja, kosher salt rim

### PISCO SOUR\* | 6

Capel pisco, egg white, fresh lemon juice, gomme syrup, Angostura bitters

### TOP SHELF MARGARITA ON THE ROCKS | 7.5

Milagro reposado, Patrón Citronge, fresh lime juice, simple syrup

### HOUSE MARGARITA | 4.5

tequila and triple sec served on the rocks

### FROZEN MARGARITA | 4

add seasonal fruit, strawberry, or mango .75

### HOUSE MEXICAN MARTINI | 5.5

Milagro silver, Patrón Citronge, lime juice served chilled in a salted martini glass

### BANDERITA MEXICANA SHOOTER | 6

Milagro silver, fresh lime juice, housemade sangrita

### TAKOBA FIRE SHOOTER | 4

El Jimador reposado, habanero syrup

*\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.*

# TAKOBA

7<sup>TH</sup> ST. DINING ROOM & TERRACE  
HAPPY HOUR



## \$3 CERVEZAS

*de barril*

Dos Equis Lager  
Negra Modelo  
Victoria

WE HAVE AN EXTENSIVE LIST  
OF MEZCALS AND TEQUILAS.

*Ask your server for  
an expanded menu.*

## \$4 CERVEZAS

*de barril*

Racer 5 IPA  
Independence  
Fireman's #4

## VINOS TINTOS

Bonarda, Durigutti, Mendoza | 10 / 38  
Carménère, Santa Digna Reserve, Curico Valley | 6 / 22  
Cabernet/Malbec, Carlos Basso, Mendoza | 8 / 34  
Cabernet/Sangiovese, Villa Montefiori, Baja California | 7 / 26

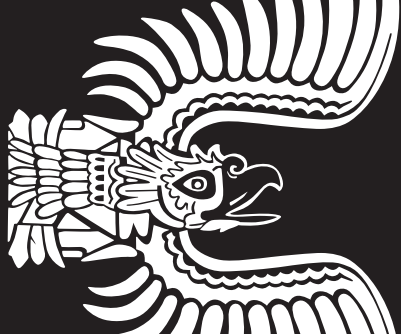
## VINOS BLANCOS

Torrontes, La Yunta, Mendoza | 8 / 30  
Sauvignon Blanc, Manta, Central Valley | 7 / 26  
Cabernet Rose, Santa Digna, Curico Valley | 6 / 22  
Late Harvest Muscat, Viña Tabalí, Limari Valley | 7 / 26  
Cava, Poema, Penendès Valley | 30

## COMIDA

GUACAMOLE <i>con totopos</i> ♻️	3.25
QUESO FUNDIDO	4
MOLLETES ♻️	3
QUESADILLA ♻️	3
BAJA CEVICHE*	6
ENSALADA DE LA CASA ♻️	3.25
SOPA DEL DÍA	1.75

♻️ = VEGETARIAN



# TAKOBA

ONION STREET LOUNGE *HAPPY HOUR*

## TRAGOS

*cocktails*

### MANGO-HABANERO MARGARITA | 7

El Jimador reposado, Patrón Citronge, fresh mango, habanero, lime juice

### CAIPIRINHA | 6

cachaça, cane sugar, muddled limes

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### JOSÉ'S MICHELADA | 5

Dos Equis Lager, fresh lime juice, housemade michelada mix, kosher salt rim

### SANGRIA BLANCA | 6

white wine infused with pears, apples, oranges and cinnamon & served chilled with a splash of champagne

### SALTY PERRITO | 6

Tito's vodka, fresh ruby red grapefruit juice, splash of Jarritos toronja, kosher salt rim

### PISCO SOUR\* | 6

Capel pisco, egg white, fresh lemon juice, gomme syrup, Angostura bitters

### TOP SHELF MARGARITA ON THE ROCKS | 7.5

Milagro reposado, Patrón Citronge, fresh lime juice, simple syrup

### HOUSE MARGARITA | 4.5

tequila and triple sec served on the rocks

### FROZEN MARGARITA | 4

add seasonal fruit, strawberry, or mango .75

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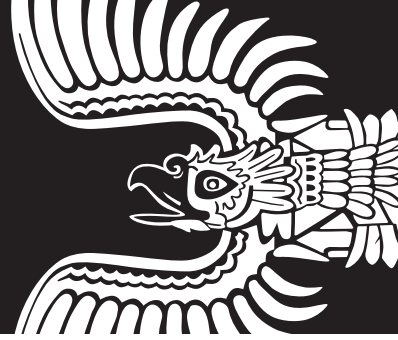
### TAKOBA FIRE SHOOTER | 4

El Jimador reposado, habanero syrup

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# TAKOBA

ONION STREET LOUNGE *HAPPY HOUR*



## \$3 CERVEZAS

*de barril*

Dos Equis Lager  
Modelo Especial  
Negra Modelo  
Victoria

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OF MEZCALS AND TEQUILAS.

*Ask your server for  
an expanded menu.*

## \$4 CERVEZAS

*de barril*

Thirsty Planet	Firemans #4
Racer 5 IPA	512 Brewing Co
Sawtooth ESB Ale	Circle Texas
Live Oak	Independence
Brooklyn Lager	Jester King

## VINOS TINTOS

Bonarda, Durigutti, Mendoza | 10 / 38  
Carménère, Santa Digna Reserve, Curico Valley | 6 / 22  
Cabernet/Malbec, Carlos Basso, Mendoza | 8 / 34  
Cabernet/Sangiovese, Villa Montefiori, Baja California | 27 / 26

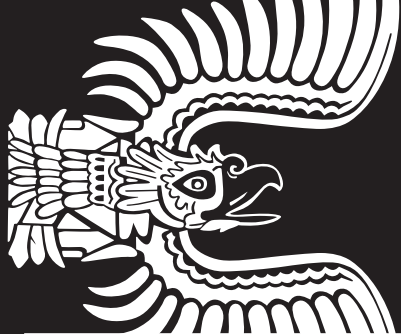
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BAR MENU

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*cocktails*

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Tito's vodka, fresh ruby red grapefruit juice, splash of Jarritos toronja, kosher salt rim

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Capel pisco, egg white, fresh lemon juice, gomme syrup, Angostura bitters

### TOP SHELF MARGARITA ON THE ROCKS | 8.5

Milagro reposado, Patrón Citronge, fresh lime juice, simple syrup

### HOUSE MARGARITA | 5.5

tequila and triple sec served on the rocks

### FROZEN MARGARITA | 5.5

add seasonal fruit, strawberry, or mango .75

### HOUSE MEXICAN MARTINI | 6.5

Milagro silver, Patrón Citronge, lime juice served chilled in a salted martini glass

### BANDERITA MEXICANA SHOOTER | 7

Milagro silver, fresh lime juice, housemade sangrita

### TAKOBA FIRE SHOOTER | 5

El Jimador reposado, habanero syrup

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BAR MENU



## CERVEZAS

### DE BARRIL

Dos Equis Lager  
Negra Modelo  
Victoria  
Racer 5 IPA  
Independence  
Firemans #4

### EN BOTELLA

Estrella Damm  
Palma Louca  
Quilmes  
Xingu Black  
Carta Blanca  
Bohemia  
Corona  
Pacífico  
Shiner Bock  
Heineken  
Stella Artois  
Redbridge **G**  
Cusqueña  
Cristal  
Crispin Apple Cider **G**

### EN LATA

Lonestar  
Imperial  
Bombshell Blonde Ale  
Buried Hatchet Stout  
Tecate  
Guinness  
Pabst Blue Ribbon

**G** = GLUTEN FREE

## MEZCALES

### CHACMOL

joven

### DEL MAGUEY

Chichicapa  
Minero

### DOS GUSANOS

joven

### ILEGAL

joven  
reposado

### LOS AMANTES

joven  
reposado

### LAJITA

reposado

### LOS DANZANTES

joven  
reposado

### LOS NAHUALES

añejo

### SCORPION

reposado  
silver

### SOMBRA

LA PENCA  
MEZCALERO  
MONTE ALBAN

## SOTOLES

### HACIENDA DE CHIHUAHUA

plata  
reposado

## TEQUILAS

### AMBHAR

añejo

### CASA NOBLE

2 yr añejo  
crystal

### CHINACO

añejo  
reposado  
blanco

### CORZO

añejo  
reposado  
blanco

### HERRADURA

añejo  
reposado  
blanco

### DON JULIO

1942  
añejo  
reposado  
blanco

### EL JIMADOR

reposado

### EL TESORO

añejo  
reposado  
blanco

### MILAGRO

reposado  
silver

### PATRÓN

silver

### SAUZA HORNITOS

## VINOS TINTOS

Bonarda, Durigutti, Mendoza | 10 / 38

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Cabernet/Malbec, Carlos Basso, Mendoza | 8 / 34

Cabernet/Sangiovese, Villa Montefiori, Baja California | 7 / 26

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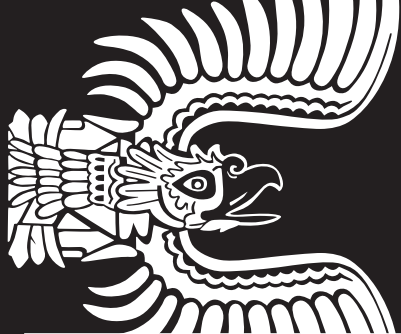
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