

La Sabrosita

BOTANERO GRILL & CANTINA

HAPPY HOUR

MONDAY-THURSDAY
2PM-6PM

HAPPY HOUR BITES & DRINKS

Poppers/\$10

Spiced cream cheese jalapeño poppers
served with ranch.

Corn & Cheese Mini Empanadas /\$10

Stuffed Mini Empanadas with corn and cheese
served with ranch.

Beer battered Onion Rings/\$10

Beer battered onion rings
served with ranch.

Mango Habanero nuggets/\$10

Mango Habanero chicken nuggets
served with ranch.

Beef Flautas/\$10

Shredded beef taquitos
served with lettuce, pico de Gallo,
sour cream and Cotija cheese.

Tacos de Amor/\$10

Potato filled fried tacos
served in a bed of refried beans
topped with lettuce, pico de Gallo,
sour cream and cheese.

Mango Habanero Wings/\$10

Wings tossed in our special mango habanero
sauce topped with feta cheese,
bacon and ranch dressing.



all Draft Beers
all Wines
all Bottled Beers



El Jimador shots

Well Drinks

Jager, Fireball, Jameson shots

Premium Sangria

Real premium Sangria by Pasmosa from Spain

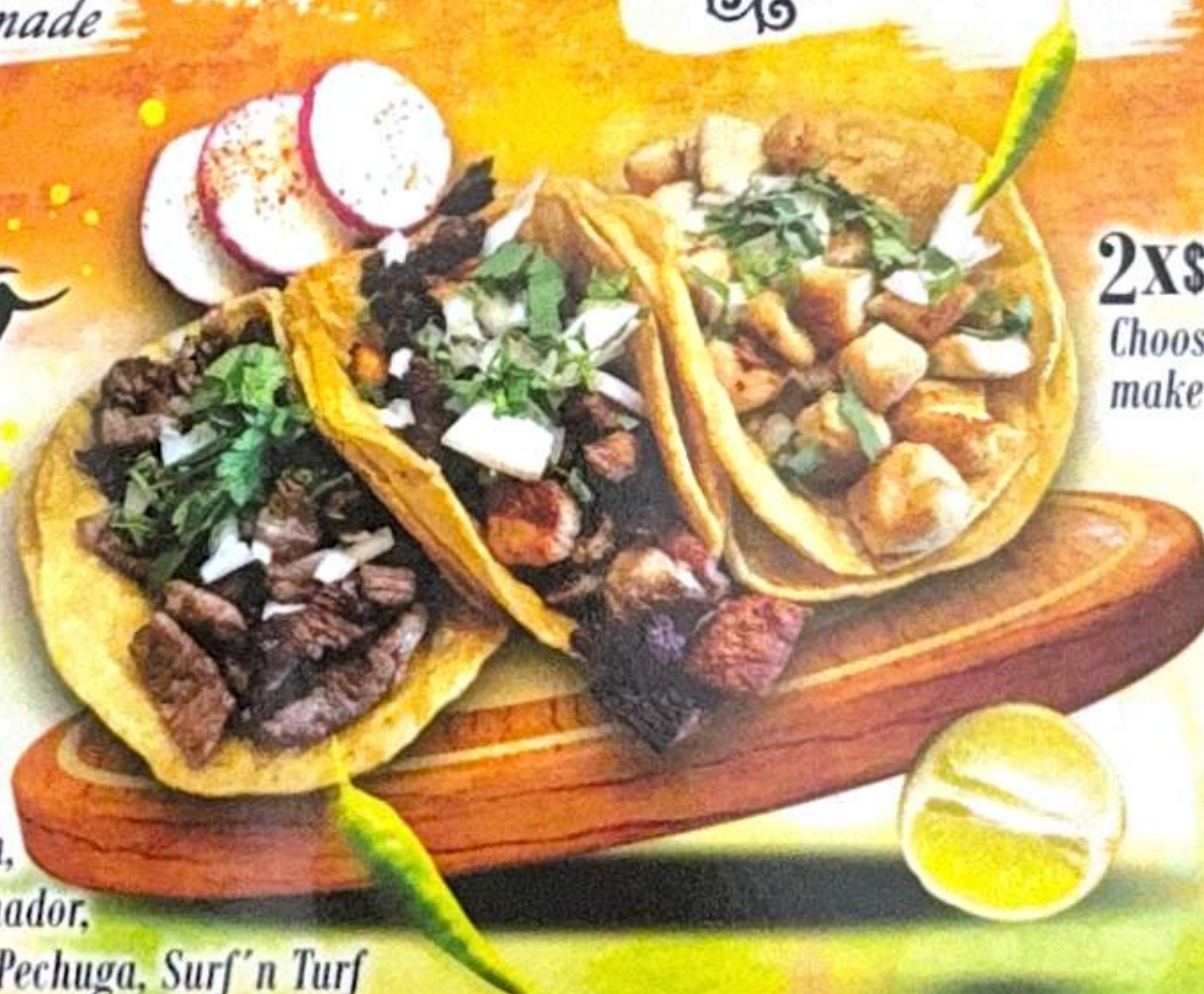
Tito's
\$9  **MARTINIS**
Handmade

el TEQUILA
\$9 **Jimador MARGARITAS**


Taco TUESDAY
KARAOKE
8pm to 12am

Gourmet Tacos

Tijuana, Sonora, Valle,
Ensenada, Barbacoa,
Birria, Quesabirria, Fish,
Carnitas, Marlin, Gobernador,
Cabo, Enchilado, Baja, Pechuga, Surf'n Turf



2x\$14

Choose any two of our gourmet tacos,
make it a combo for \$4 more

Trio Street Tacos \$10

Choose 3 of our street style tacos
(Carne Asada, Pollo or Adobada),
topped with onions and cilantro.



la Sabrosita

BOTANERO GRILL & CANTINA

BOTANAS

Camarones Sabrosita/\$21

Sautéed shrimp with mushrooms, onions, garlic and tequila.

Sopes Duo (1 Chorizo & 1 Birria)/\$19

Two homemade corn flour shells, filled with beans, topped with lettuce, pico de gallo, crema, pickled onions and cotija cheese.

Ceviche de Camarón/\$22

Shrimp ceviche cooked in lime juice mixed with red onions, cucumbers, cilantro, avocado, chile de arbol, clamato and spices.

La Torre de Camarón/\$23

Shrimp tower is served with avocado, ceviche de camarón, cooked shrimp, cucumber, aguachile shrimp topped with black sesame seeds and cilantro in our clamato chile sauce.

Trío de Aguachiles/\$27

Shrimp aguachile trio in our serrano, chile de árbol and mango sauce / Individual Aguachile \$9.

Tostadita de Tuna/\$15

Ahi tuna mixed in sesame oil, ginger, soy and ponzu sauce, topped with arugula, avocado, serrano, radish on a sriracha mayo spread.

Chicharrones de Ribeye/\$24

Lightly battered 10 oz ribeye steak, seasoned and cut in to chunks on top of a bed of guacamole.

TRADICIONAL

Taco & Enchilada/\$25

Shredded beef taco, cheese enchilada, served with rice and refried beans.

Chile Relleno & Enchilada/\$25

Chile Poblano stuffed with jack cheese, topped with crema, cheese enchilada, served with rice and refried beans.

Enchiladas Suizas/\$25

2 chicken enchiladas topped with our tomatillo verde sauce, crema and cotija cheese, served with rice and refried beans.

Enchiladas en Mole/\$25

2 Enchiladas choice of cheese or chicken, served with crema, rice and refried beans.

Costillas Norteñas/\$20

Marinated and grilled crosscut beef short ribs, served with grilled green onions.

Alitas Mango Habanero/\$16

Lightly battered wings smothered in our Mango Habanero Sauce topped with bacon and Feta cheese.

Flautas de Res/\$16

Flour rolled tacos stuffed with shredded beef topped with lettuce, pico de gallo, crema and cotija cheese.

Queso Fundido/\$16

Classic cheese fondue topped with chorizo or poblano rajas.

Tuétanos a la Parrilla/\$17

4 bone marrows grilled topped with chimichurri sauce.

Tacos de Amor/\$16

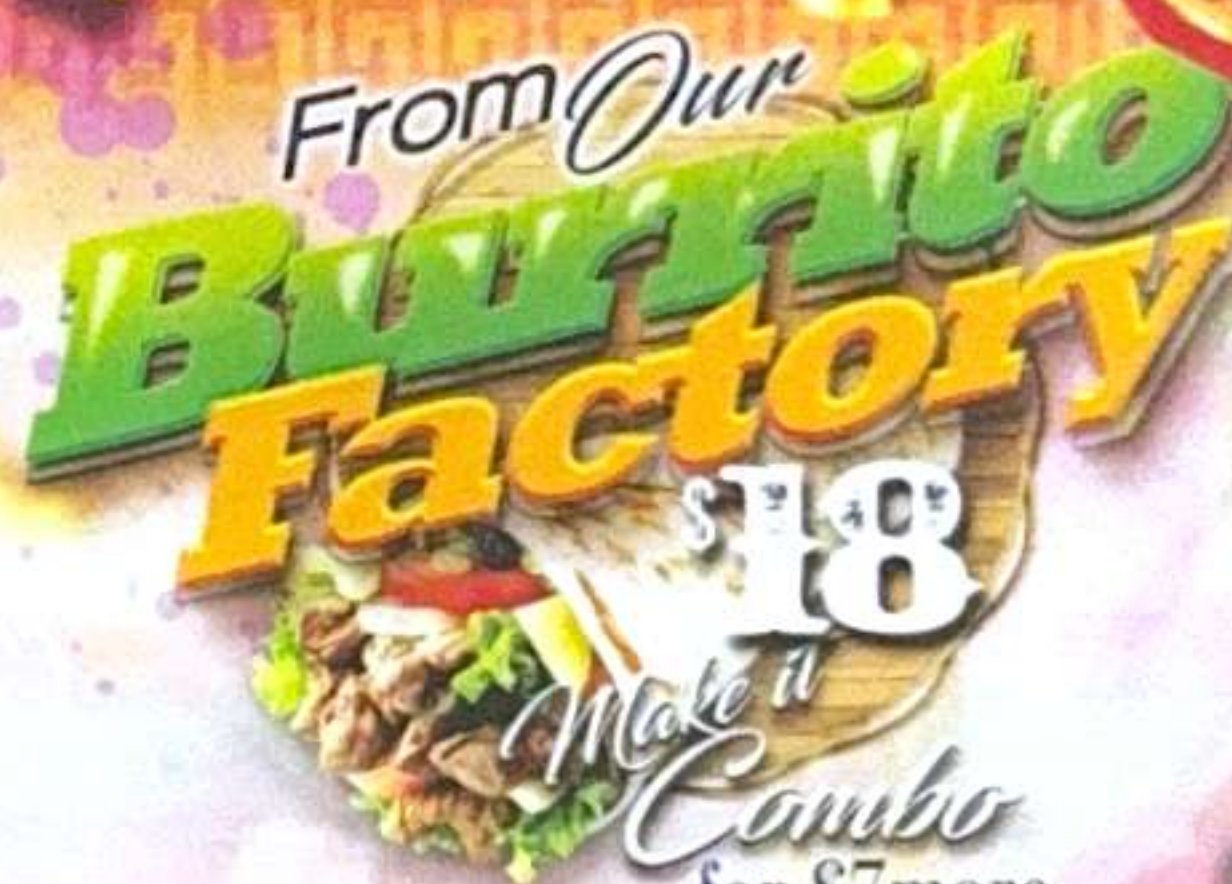
Fried potato tacos on a bed of beans, topped with cabbage, pico de gallo, crema and cotija cheese.

Guacamole/\$17

Hass avocados, tomatoes, cilantro, onions in lime and spices.

Tripitas/\$17

Slow cooked, then fried cow intestines.



Choice of carne asada, pollo asado, adobado, puntas al chipotle, carnitas or chile verde, served with rice and refried beans.

La Sabrosita

BOTANERO GRILL & CANTINA

TACOS

Tijuana

Adobada pork topped with grilled pineapple, guacamole, onions and cilantro.

Sonora

Arrachera steak topped with guacamole, onions, cilantro on a flour tortilla with melted cheese.

Valle

Poblano chile relleno with cheese, pinto refried beans, crema, cilantro and pickled habanero onions.

Ensenada

Grilled Mahi Mahi topped with cabbage, pico de gallo and chipotle cream.

Birria

Served with onions, cilantro and birria broth.

Carnitas

Roasted pork, guacamole and salsa fresca.

Pechuga

Marinated chicken breast topped with guacamole, onions and cilantro.

Barbacoa \$9⁵⁰

Slow roasted lamb in our barbacoa adobo topped with onions.

Taco Flight

3 Tacos of your choice

\$23

Marlin

Smoked tuna marlin style with onions, tomatoes, peppers, corn and chipotle with melted cheese topped with cabbage and chipotle cream.

Cabo

Grilled shrimp topped with cabbage, pico de gallo and chipotle cream.

Enchilado

Octopus and shrimp, garlic, tomatoes, onions, poblano peppers, chipotle crema, melted cheese topped with cabbage and chile flakes.

Baja

Grilled shrimp, bacon, topped with cabbage, mango habanero sauce, cilantro and avocado.

Suri 'n Turi

Marinated Arrachera steak, sautéed shrimp, topped with cabbage, chipotle cream and pickled onions.

Gobernador

Shrimp, Poblano peppers, onions and melted cheese topped with cabbage and chipotle cream.

Quesabirria \$9⁵⁰

Served on a melted monterrey jack cheese tortilla, onions, cilantro and birria broth.

Caldos

Crema de Elote/\$14

Our signature cream of corn.

Menudo/\$21

Beef tripe and hominy.

Caldo de Res/\$21

Beef stew and vegetables.

Sopa de Tortilla/\$16

Chicken flavored broth with chile guajillo and tortilla strips.

Pozole Verde/\$21

Chicken, hominy and chile poblano.

Birria de Res/\$21

Marinated slow roasted beef, served with whole pinto beans, rice, onions and cilantro.

Ensaladas

César/\$13

Classic Caesar salad with Romaine lettuce, garlic croutons and parmesan cheese.

Sabrosita/\$17

Grilled chicken, mixed greens, walnuts, mushrooms, dried cranberries, feta cheese, raspberry vinaigrette.

Primavera/\$16

Mixed greens, spinach, walnuts, cranberries, strawberries, green apple, feta cheese and honey mustard vinaigrette.

La Sabrosita

BOCANERO GRILL & CANTINA

ESPECIALIDADES

La Tablita (2 Personas) / \$59

Arrachera steak, 2 shrimps brochetas, grilled chicken breast, served with chiles toreados, guacamole, pico de gallo, rice and refried beans.

Barbacoa Tatemada / \$34

Slow steam cooked lamb in adobo marinade and spices, served with whole pinto beans, rice, onions and cilantro.

Birria de Res / \$30

Marinated slow roasted beef, served with whole pinto beans, rice, onions and cilantro.

Molcajete Mixto / \$37

Served in a hot lava bowl with tender skirt steak, grilled chicken breast, shrimp, cactus, smothered in our Molcajete sauce, topped with green onions, avocado, radish and blistered jalapeño pepper, served with rice, refried beans and side tortillas.

Fajitas Mixtas (Arrachera / Pollo / Camarón) / \$33

Your choice of Arrachera steak, chicken breast or shrimp, served with guacamole, rice and refried beans.

Tampiqueña / \$33

Arrachera steak with a cheese enchilada, guacamole, pico de gallo, served with rice and refried beans.

Arrachera / \$33

Arrachera steak served with guacamole, pico de gallo, rice and refried beans.

Chile Verde / \$30

Pork simmered in our chile verde sauce, served with rice and refried beans.

Carnitas / \$30

Roasted pork served with guacamole, pico de gallo, rice and refried beans.

Puntas al Chipotle / \$33

Chunks of skirt steak, mushrooms, corn, bacon, chipotle and tomatoes, served with rice and refried beans.

Pechuga en Mole / \$30

Chicken breast smothered in a traditional Mole sauce, served with rice and refried beans.

Carne en su Jugo / \$33

Thin steak strips in a beef broth with bacon, whole beans, blistered green onions, diced cilantro and onions.

Enchiladas del Mar / \$33

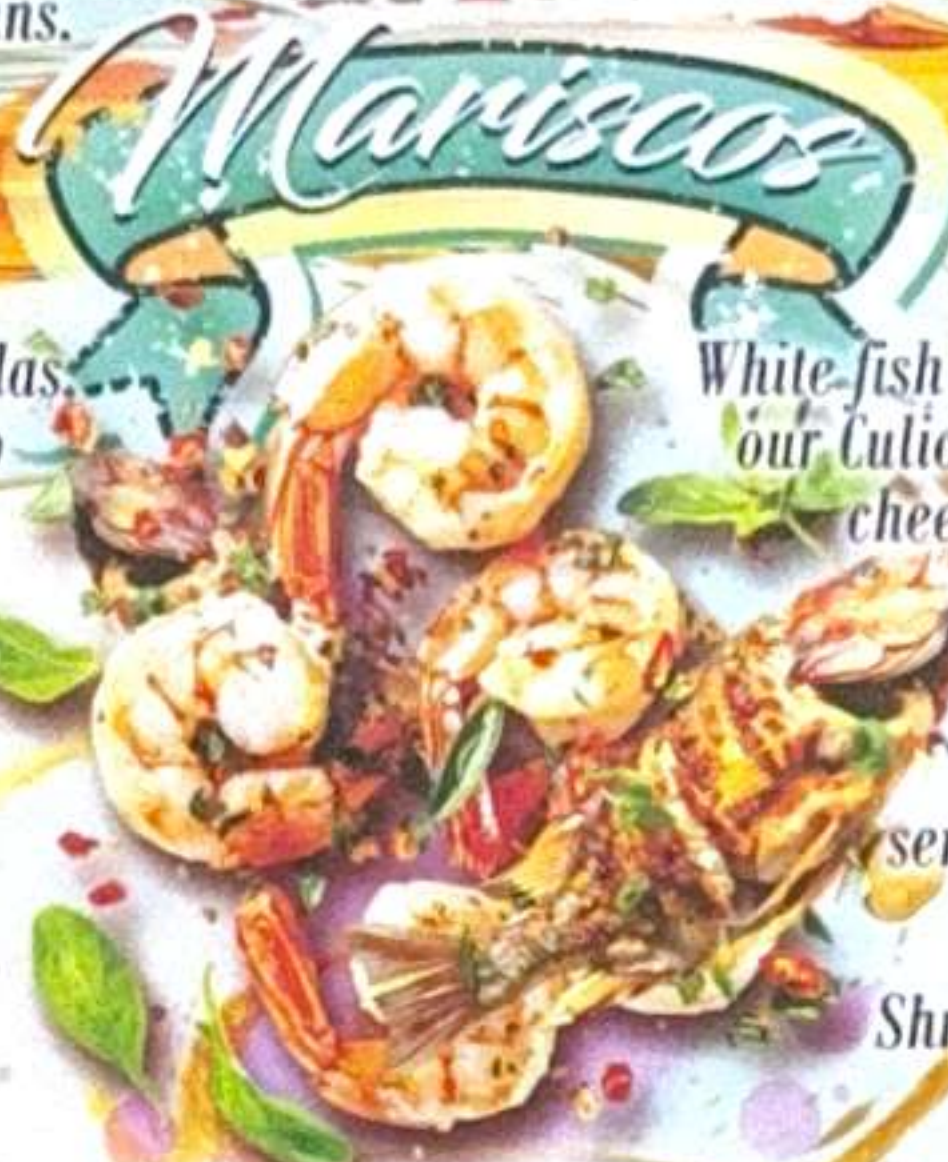
2 Shrimp, octopus and scallop enchiladas, mixed with garlic butter, corn, poblano peppers, onions and tomatoes topped with our signature Culichi sauce and melted jack cheese, served with rice and refried beans.

Cocktel de Camarón / \$21

Shrimp cocktail.

Campechana / \$23

Shrimp, octopus and scallops cocktail.



Molcajete de Mariscos / \$37

White fish fillet, shrimp and octopus smothered in our Culichi sauce, topped with melted Monterrey cheese, served on a hot lava bowl with rice, refried beans and side of tortillas.

Mojarra Frita / \$26

Deep fried whole tilapia fish served with rice, refried beans and tortillas

Fajitas de Camarón / \$33

Shrimp fajitas served with guacamole, rice, refried beans and tortillas.

Mazatlán

Sarandead style.

Ranchero

Grilled and simmered in a ranchero sauce.

Culichi

Traditional Culiacan style green creamy sauce.

CAMARONES FILETE DE PESCADO

Choose any of the following with Shrimp or Fish fillet served with rice, refried beans, side salad and tortillas

\$30

A la Plancha

Grilled.

Al Mojo de Ajo

Simmered in our garlic butter sauce.

Al Chipotle

Grilled and simmered in our chipotle sauce.

Fuego

Grilled and simmered in our house made spicy Diabla sauce.

Camarones Papagayos / \$33

Applewood smoked bacon wrapped shrimp stuffed with crab stick, jack cheese and then, fried to perfection, served with rice and tortillas.

Camarones en Mole

Simmered in our mole sauce.

\$30

La Sabrosita

ROTANERO GRIET & GANTINA

Para Endulzar Tu Paladar

Postres desserts

Burritos Fritos rellenos de Queso Crema/\$16
Deep fried Cheesecake burritos served with ice cream.

Flan de Caramelo Casero/\$9
Caramel flan.

Churros de Canela con Nieve/\$14
Churros with ice cream.

Dulce de Leche Cheesecake/\$8
Caramel cheesecake.

Canelita Roll/\$15

Our made in house cinnamon roll served with ice cream.

Panes de Elote/\$16

Our signature sweet corn fritters served with ice cream.

Nieve de Vainilla/\$6
Vanilla ice cream.

Trío de Postres/\$31

Churros, Flan and caramel Cheesecake.

CAFÉS \$14

Teresa's Carajillo

Farmers Bros fresh brew coffee, Torres 10 Brandy, Licor 43, Kahlúa.

Café Mexicano

Farmers Bros signature coffee, Herradura Blanco tequila, Kahlúa, whip cream.

Café Italiano

Farmers Bros signature coffee, Tuaca, Amaretto and whip cream.

Café Español

Farmers Bros signature coffee, Torres 10 Brandy, Licor 43, whip cream.

Café Escocés

Farmers Bros signature coffee, Dewars, Drambuie.

Café Keoke

Farmers Bros signature coffee, Baileys, Brandy and Dark Chocolate liqueur.

MARTINIS de Placer

Mañanero

Fords Gin, triple sec.oj, simple syrup, creamer.

Mazapan

Kahlúa, Screwball, Frangelico, creamer.

Medias de Seda

Fords Gin, Chambord, raspberry syrup, creamer.

Dulzura Verde

Creme de Mint, Creme de Cacao, Vanilla liqueur, creamer.

Luna Llena

Chambord, Frangelico, Amaretto, creamer.

El Sueño

Brandy, Dark Chocolate liqueur, Vanilla liqueur, creamer.

Beso de Amor

Kahlúa, Baileys, Amaretto, creamer.

Canelita Sabrosita

Goldschlager, Vanilla liqueur, caramel syrup.

Banana Cabana

Kahlúa, Rum, simple syrup, banana, creamer.

Gelato Almendrado

Brandy, Amaretto, Frangelico, creamer.

Sueño Blanco

Amaretto, Baileys, creamer.

Peanutbutter Cup

Screwball, Mozart Dark chocolate, creamer.

\$14

La Sabrosita

BOTANERO GRILL & CANTINA

DRINKS & WINES

Specialty DRINKS



Paraíso/\$15

100% Agave Tequila Herradura Añejo,
Organic agave nectar,
Cointreau orange triple sec liqueur,
Guava nectar pulp, served on a old fashion over ice,
chamoy, tamarindo, tajin rim.

Conejita/\$15

Oaxaca Mezcal Artesanal Joven 400 Conejos,
Hibiscus juice (Jamaica), Orange juice,
Cointreau orange triple sec liqueur,
served on a old fashion over ice, tajin rim.

Kentucky Me/\$15

Woodford Reserve Distillers select Kentucky straight
Bourbon, fresh lemon juice, "Q" ginger beer,
served on a old fashion over ice garnished with mint.

Señorita Mezcalita/\$15

Divina Maguey Tamarindo Infused joven Mezcal,
Triple sec liqueur, Agave nectar,
Orange juice, served on a old fashion
over ice, tajin, chamoy rim.

California Tail/\$15

Fords Gin, "Q" Elderflower tonic, lime juice,
fresh muddled strawberries and mint,
served on a old fashion over ice.

French Tea/\$17

Martell Medaillon VSOP Cognac, Cointreau orange
triple sec liqueur, muddled fresh lemons,
"Q" kola over ice, served on a large sniffer.

Tito's Razz/\$15

Tito's Handmade Vodka, Chambord Raspberry
Liqueur, Ginger Ale, served on a old fashion over ice.

Classic Smoked Old Fashion/\$15

Old Forester Bourbon, Angostura Ritters,
Black Italian Cherries, Orange twist.

White WINES

Pinot Grigio/\$11/\$36

Ferrari Carano, Russian River California, USA.

Rosé/\$14/\$45

Renata, Quinta Monasterio, Valle de Guadalupe,
Baja California, México.

Sauvignon Blanc/\$14/\$47

Matua, Marlborough, New Zealand.

Riesling/\$14/\$47

Pacific Rim, Columbia Valley, Washington.

Chardonnay/\$14/\$47

Monte Xanic Calixa, Valle de Guadalupe,
Baja California, México.

Chardonnay/\$14/\$47

Cosechera, Quinta Monasterio, Valle de Guadalupe,
Baja California, México.

Moscato/\$10/\$38

Primo Amore, Gambellara, Italy.

Red WINES

Malbec/\$14/\$49

Alamos, Mendoza, Argentina.

Pinot Noir/\$12/\$38

Francis Coppola Diamond, California, USA.

Cabernet Sauvignon/\$17/\$47

Unshackled by Prisoner Winery, California, USA

Cabernet Sauvignon/\$18/\$62

Ferrari Carano, Sonoma, California.

Merlot/\$18/\$62

Noble Vines 181, California, USA.

Cab-Merlot/\$18/\$62

Quinta Monasterio, Valle de Guadalupe,
Baja California, México.



la Sabrosita

BOTANERO GRILL & CANTINA

LIQUOR

MARGARITAS

All made with El Jimador Tequila,
fruit liqueurs and natural juices.

TRADITIONAL (Lime)

SKINNY

MANGO/CHAMANGO

STRAWBERRY

POMEGRANITE

RASPBERRY

PASSION FRUIT

CUCUMBER/MINT

JALAPEÑO/MINT

CUCUMBER JALAPEÑO / MINT

WATERMELON

GUAVA

PEACH

COCONUT

MELON

CADILLAC

Mock Tail

AGUA FRESCA STRAWBERRY
MARGARITA

MARTINIS

All made with Titos Handmade Vodka,
fruit liqueurs and natural juices.

ESPRESSO OR BLACK

VANILLA

CHOCOLATE

HORCHATA

LEMON DROP

LEMON RASPBERRY

TAMARINDO

MANGO

CUCUMBER

WATERMELON

PASSION FRUIT

GUAVA

WHITE CHOCOLATE

PEACH

COCONUT

RASPBERRY

BANANA

APPLE

MELON

COSMO

Tito's



Handmade

Mock Tail

LONDON BRIDGE
STRAWBERRY MARTINI



\$30

**MARGARITA
Flight**



La Sabrosita

BOTANERO GRILL & CANTINA

LIQUOR

Mezcal

Montelobos/Espadin-Tobalá
Xicaru/Blanco- Reposado
Vecinos/Espadin-Tobalá
400 Conejos/Espadin
El Silencio/Espadin
Divino Maguey/Espadin

RUM

Malibu
RumHaven
Myers's
Don Q
Captain Morgan
Kraken
Havana Club
Flor de Caña
Bacardi Blanco / 8

GIN

Fords
Bombay Sapphire
Gray Whale
Tanqueray/10
Hendrick's
The Botanist

Cognac

Remy Martin/VSOP/ X0/1738
Courvoisier/VSOP/X0
Hennessy/VSOP/X0
Martell/VS/Blue Swift

Single Malt Scotch

Macallan/12/15/18
Glenlivet/12/15/1824 Reserve
Glenfiddich/12/14/15

High End Scotch

Johnnie Walker/Blue & Black Label
Buchanan's/Red Seal/18
Chivas Regal/18

SCOTCH BLEND

Buchanan's/12
Chivas Regal/12
Dewar's/White Label
Cutty Sark

High End Bourbon

Old Forester
Gentleman Jack
Jack Daniel's/Single Barrel
Maker's Mark
Knob Creek
Woodford Reserve

Irish Whiskey

Jameson
Bushmills

Canadian Whiskey

Canadian Club
Crown Royal
Seagram's/v0

BOURBONS

Jim Beam
Jack Daniel's
Seagram's/7
Wild Turkey
Southern Comfort
Bulleit

VODKA

Tito's
Grey Goose
Ellit
Belverde
Chopin
Absolut
Ketel One
Stoli
Skyy

Tito's



Handmade

el Jimador TEQUILA

TEQUILAS

El Jimador/Blanco/Reposado/Añejo/Cristalino
Herradura/Blanco/Reposado/Añejo/Ultra
Don Julio/Blanco/Reposado/Añejo/70
Herradura/Blanco/Reposado/Añejo/Ultra
Don Julio/Blanco/Reposado/Añejo/70/1942
Patrón/Silver/Reposado/Añejo
Siete Leguas/Blanco/Reposado/Añejo
Maestro Dobel/Diamante/Cristalino
Centenario/Blanco/Reposado/Añejo/Cristalino
1800/Blanco/Reposado/Añejo/Cristalino
Reserva de la Familia/Reposado/Platino/Extra Añejo
Casa Amigos/Blanco/Reposado/Añejo
Tres Generaciones/Blanco/Reposado/Añejo

Cazadores/Blanco/Reposado

Hornitos/Reposado

San Matías/Cristalino

Asombroso/Reposado

Casa Noble/Blanco/Reposado/Añejo

Nosotros/Blanco/Reposado/Añejo

Cincoro/Blanco/Reposado/Añejo

Clase Azul Reposado

Gran Malo

Lalo

Brandy
Torres/10/15

Non Alcoholic

Fluere/Gin/Mezcal

Liqueurs

Kahlúa, Baileys, Licor 43
Chambord, Fernet, Amaretto,
Goldschlager, Aperol, Campari
Tia Maria, Rum Chata, Fireball
Sambuca, Screwball, Frangelico
Galliano, Midori, Brandy
Gran Gala, Grand Marnier
Jagermeister, Black & Tan
Mozart/White & Black

