



## La Hora Feliz

(happy hour)

*monday through thursday, until 6:30pm*

*friday until 6:00pm*

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### de la cocina (from the kitchen) . . . two tacos for \$6

**Pollo Taqueria** --- crispy chicken tacos with “cascabel” mole, queso oaxaca, shredded little gems, queso cotija & refried beans

**Camaron al Pastor** --- achiote-spiced prawn tacos with grilled pineapple, green apple-mango salsa verde & watercress

**Carnitas Cerditas** --- slow-cooked, pulled pork tacos with avocado-salsa fresca, crema mexicana, pico de gallo & cotija

**Carne Asada** --- griddled meyer ranch skirt steak tacos with guacamole, chimichurri rojo, caramelized onions & arugula

**Barbacoa de Cabrito**--- marin sun farms pit-roasted goat tacos with pickled chiles, chanterelles, winter greens & cotija

*Served as they're ready; absolutely no substitutions.*

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*Please see the other side for  
specials on margaritas and house cocktails*

2317 chestnut street san francisco ca 94123  
t 415 346 8494 f 415 346 8495



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### de la cantina (from the bar) . . .

**Mamacita Margarita “la original” --- \$4**

premium herradura silver tequila, sweet agave nectar & freshly squeezed lime juice - our house margarita!

**Pomegranate Margarita --- \$5**

la pinta pomegranate infused tequila with agave nectar & freshly squeezed lime juice.

**Mojito Clasico --- \$4**

light white rum, muddled mint & lime with a float of soda.

**Cerveza “Big Dog” Style--- \$2**

tecate can with fresh lime, Cholula and salt.

**Sangria de la Casa --- \$4**

red wine infused sangria with seasonal fresh fruit.

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our happy hour taco menu*

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