

# Peso's Happy Hour

## Always Available!

### Happy Hour Libations

Rainier and La Raza (can) \$3    Tecate & Domestics \$4

Mexican and Local Draft Beers \$5

Fabulous Wines and Sangrias by the Glass \$7

Pearl Vodka, Gordon's Gin, Cruzan Rum, Jim Beam \$7

Margaritas and Premium Cocktails for \$7.5 to \$8.5

El Jimador Margarita, Sage Margarita, Peso's Paloma,  
Spicy Mango Margarita, Garnet Angel, Proposal,  
Tijuana Mule, Pomegranate Mojito, & several others . . .

See our full Beverage Menu for the complete list of cocktail,  
beer and wine selections at Happy Hour pricing.

\* HH Pricing on our Cocktails not available after 6 pm on Friday  
and Saturday evenings and Event Nights at the Key Arena.

# \$4

Housemade Guacamole Tricolore

Mexi Tots with Sonoran Ranch

Pommes Frites with Chipotle Aioli

Castelvetroano Olives

Coastal Clam Dip with Fresh Herbs

Cotija-Roasted Garlic Cheese Baguette

# \$6

Peso's Beef Sliders

add Pommes Frites \$2

Chile con Queso Fondutta

Chorizo and Avocado Quesadilla

Chicken Tinga Taquitos 'Dorados'

Three Cheese and Pine Nut Quesadilla

Butternut Squash 'Rajas' Quesadilla

Carnitas Poblanas Tostaditas

Two Street Tacos w/ Chicken, Beef, Carnitas or Chorizo

Three Hard Shell Tacos w/ Chicken, Beef or Chorizo

Hearts of Romaine Salad with Bacon

Bibb, Arugula and Avocado Salad

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# \$7

Beef Meatballs with Spicy Tomato Sofrito

Fried Chicken Bites with Jalapeno-Corn Gravy

Jalapeno Poppers with Chevre and Bacon

Fried Brussels Sprouts with Harissa Aioli

Shiitake - Corn 'Rajas' Chile Relleno

Peso's Chop Chop Salad

Chorizo and Avocado 'Taco Salad'

Mexico City 'French Onion' Soup

Chicken, Lime and Avocado Soup

Monterey Calamari *Fritti*

Fresh 'Fish Sticks' with Creole Tartar

Sea Salt and Pepper Fried Prawns

Chinatown-style Honey Fried Prawns

Prawns with Cilantro - Garlic Pesto

Habanero Prawns

'Sinister' Pan Seared Prawns

*Veracruzana* Pan Seared Calamari

Shrimp and Avocado Tostaditas

Beef Birria Tostaditas

Chicken Tinga Quesadilla

Beef Birria and Sweet Onion Quesadilla

Mexi Tots and Bacon 'Nachos'

Peso's Classic Nachos

# \$8

Local Long Line Rockfish Ceviche

Ahi Poke and Avocado Tostaditas

Ahi Tuna Tartare with Avocado

Grilled Prawn and Avocado Salad

Prawn, Bacon and Pine Nut Quesadilla

Chipotle Sesame Grilled Steak Bites

\$3 Beverage Minimum / Chips and Salsa \$2

# Peso's Beverage Menu

## Always Happy Hour Pricing!

<u><i>Fabulous Wines by the Glass</i></u>	<u><i>glass/bottle</i></u>
NV Vega Medien Sparkling Rose, Spain	7 / 25
NV Vega Medien Brut Sparkling, Spain	7 / 25
2014 Prendo Pinot Grigio, Italy	7 / 25
2013 Albert Bichot Chardonnay, France	8 / 25
2014 Sincerite Sauvignon Blanc, France	8 / 25
NV Casal Garcia Vihno Verde, Portugal	8 / 25
2014 RosesRoses Rose, France	8 / 25
2014 Vina Herminia Tempranillo Rioja, Spain	7 / 25
2013 Domaine de Durban Côtes du Rhone, France	8 / 25
2013 Two Mountain Red Blend, Washington	9 / 25
2013 Yamhill Valley Pinot Noir, Oregon	9 / 25

**Always at least a dozen bottles of wine available for \$25**

### *Sangria*

Spanish Pomegranate Sangria      carafe 16 / glass 7  
spanish table wine, brandy, braeburn apples, pomegranate

Apple - Pear - Canela Sangria      carafe 16 / glass 7  
brandy, sparking cider, canela, d'anjou pears, white wine

### *Beer - Always on HH Pricing*

#### *Happy Hour Drafts*

Pacifico      5  
Negra Modelo      5  
Hellbent IPA      5  
Peso's Lager      5

#### *HH Bottle / Can*

Rainier (can)      3  
La Raza (can)      3  
Tecate (can)      4  
Modelo Especial (can)      4  
Miller High Life (bt)      4  
Bud Light (bt)      4  
Coor's Light (bt)      4

#### *Seasonal Drafts*

Whistle Pig Hefe      5.5  
Breakside Pilsner      5.5  
Coco Jones Porter      5.5  
Fish Tail Organic      5.5  
Amber  
Tart Mango Cart      5.5  
No-Lio IPA      5.5

#### *Bottles*

Corona(b)      5.5  
Corona Light(b)      5.5  
Victoria(b)      5.5  
Becks N/A      5.5  
Seattle Dry Cider      6

## Always Happy Hour Pricing!

### *Margaritas*

El Jimador Margarita el jimador reposado, house blend of citrus	7.5
Big Easy Margarita el jimador reposado, grapefruit, house citrus	7.5
Pomegranate Margarita el jimador reposado, pom puree, house citrus	7.5
Fiery Mango Margarita el jimador reposado, patron citronage mango, habanero	7.5
Sage and Cucumber Margarita cucumber infused el jimador blanco, sage, house citrus	7.5
Jalapeno Pineapple Margarita jalapeno infused jimador blanco, pineapple, house citrus	7.5
Cazadores 'Ultimate' Margarita Best Margarita for the \$\$\$ anywhere!	9

### *Seasonal and Specialty Cocktails*

I'm on a Boat! deep eddy peach, coconut, lime, orange bitters	7.5
Peso's Paloma el jimador blanco, jarritos grapefruit, lime	7.5
Lono's Curse goslings rum, pineapple, coconut, lime, angostura	7.5
Garnet Angel absolut acai, citronage, pomegranate, prosecco	8.5
Pom and Blu Mojito cruzan, pomegranate, mint, lime, soda	8.5
Proposal deep eddy peach, aperol, lemon, orange bitters	8.5
McManus old overholt rye, campari, grapefruit, pineapple	8.5
Somerset's Flower hendrick's gin, st. germain, grapefruit, lavender soda	8.5

### *Tequila Cocktails*

Tijuana Mule el jimador reposado, goslings ginger, lime, soda	7.5
Agave Old Fashioned el jimador anejo, ancho reyes, orange bitters	8.5
Paper Plane el jimador anejo, aperol, amaro, lemon, soda	8.5