

THE AMIGO ROOM

HAPPY HOUR SUNDAY-THURSDAY 4PM-6PM LATE NIGHT DAILY 8PM-CLOSE LAST CALL FOR FOOD 9:30PM

CHIPS, GUAC & PICO (VG)	10
house guacamole, pico, chips	
CHARRED STREET CORN	10
cilantro, lime, tajin, queso fresco	
AMIGO CHICKEN WINGS	14
six crispy wings, house made ranch	
TWO CRISPY TACOS	16
chef inspired, beer battered, corn tortillas, cabbage, crema	
DRINK LOCAL BEER	8
mexican lager or IPA	
AMIGO MARGARITA	12
blanco, tequila, lime, agave	
HIGHBALLS	12
choice of: bourbon, gin, vodka, soda, lemon essence	
APEROL SPRITZ	12
aperol, sparkling, soda, orange	
FROZEN PINA COLADA	12
white rum, cream of coconut, pineapple, lime	
WINE BY THE GLASS	11
sparkling, dry rose, aromatic white, bold red	
NO BUZZ NEEDED (NON - ALCOHOLIC)	9
non alcoholic gin, pineapple, lemon, cucumber	



WE ARE A FULLY CASHLESS OPERATION.
Your check includes a 5% surcharge. This is not a service charge or gratuity and will not be paid to your server.
20% gratuity will be applied to parties 6 and greater.

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of foodborne illness.

S R I N K D

THE AMIGO ROOM

LIBATIONS

COSMIC TIME	23
grey goose vodka, lillet blanc, lemon rosemary, raspberry	
THE ANTIDOTE	23
illegal mezcal, passionfruit, grapefruit, cinnamon, redbull watermelon	
DAUNTLESS	23
dark chocolate infused cazadores tequila, coffee liqueur, liquor 43, espresso	
HAJIMARI SOUR	23
suntory gin, matcha, fresh lemon, egg white, rosemary, bitters	
CASK & CLOVE	23
bacardi 8 rum, lejay crème de cassis, allspice dram, fresh lime, chai-coconut whipper	
PIMM'S OUP 1923 LONDON	23
pimm's no. 1, cucumber, mint, lemon, fever tree ginger beer	
VIEUX CARRE 1930 NEW ORLEANS	23
redemption rye, chai infused hennessey, cocchi torino, benedictine, angostura + orange bitters	
THE AMIGO OLD FASHIONED 1800'S USA ..	23
old forester bourbon, averna, date, orange + cacao bitters	
NEGRONI SOUR 1919 FLORENCE	23
ford's gin, campari, cocchi torino, sage, lemon, egg white	

PACKAGED

CALIDAD MEXICAN LAGER 5%	12
COACHELLA VALLEY HAZY IPA 7.1%	12
STELLA ARTOIS PALE LAGER 5%	12
BREWERY X HARD SELTZER 5%	12

SPRIT-FREE

NO BUZZ NEEDED	17
ritual gin, pineapple, lemon, cucumber	
ATHLETIC BREWING, HAZY IPA 0.0	12
herbaceous balance in all the right places. It's luscious, smooth, and highly aromatic	

WINE

BUBBLES

SPARKLING ROSE Mumm Napa Valley CA,	18/71
SPARKLING Stanford 'Governor's Cuvee' CA,	16/62

WHITE

PINOT GRIGIO Monteci Venezia IT,	15/59
SAUVIGNON BLANC Archetype Marlborough NZ, ..	16/63
CHARDONNAY Bevel 'Cakebread' SLO CA,	17/67

ROSÉ

DRY & BOLD Cenyth Alexander Valley CA,	16/63
DRY FRENCH La Plage Provence FR,	17/67

RED

PINOT NOIR Route Stock Sonoma Coast CA,	16/63
SYRAH ++ Tablas Creek 'Patelin' Paso CA,	18/71
CABERNET SAUVIGNON Martin Ray Napa CA,	20/79

BITES

MEZZE TRIO	20
classic hummus, tzatziki, tabouleh, seasonal crudite, grilled pita	
BUFFALO CHICKEN WINGS	25
eight crispy wings, house made ranch, celery, carrots	
FRIED CAULIFLOWER	23
chipotle aioli, cilantro lime dressing	
OHIPS, GUAC & PICO (VG)	20
avocado, lime, cilantro	
CAESAR SALAD	20
romaine hearts, fresh lemon, grana padano, sourdough croutons ADD SHRIMP +14 CHICKEN +8 STEAK +16 SALMON +18	
KH SMASH BURGER	29
double beef patties, american cheese, pickles, KH sauce, brioche bun make it Impossible™ +3	
CALI CHICKEN SANDWICH	29
grilled chicken breast, avocado, charred anaheim chili, tomato, swiss cheese, chipotle aioli, brioche bun, battered fries	
BAJA FISH TACOS GRILLED OR BEER BATTERED	29
beer battered mahi mahi, corn tortillas, pickled onion, cabbage, avocado salsa, citrus crema	