



APPETIZERS & SALADS

*gluten free unless otherwise noted

♥ Vegan

Ⓥ Vegetarian

CHIPS & SALSA 5 ♥

Homemade salsa. Fresh tomatoes, onions, cilantro, jalapeno

CHIPS + GUACAMOLE 10 ♥

*Avocado, cilantro, raw onion, lime juice.
Made fresh everyday*

QUESADILLA 6 Ⓥ

*2 folded tortillas filled with Oaxaca cheese
(traditional mexican string cheese).*

Add: chicken tinga, al pastor (w/ pineapple), mushrooms (+\$3) for each.

Add: shaved steak or garlic shrimp w/ aioli. (+\$6) for each.

CHIPOTLE SHRIMP & ROASTED CORN SALAD 17

Bed of arugula, red cabbage, carrots, cherry tomatoes, shaved radishes, avocado, fire-roasted corn, & pan-fried shrimp tossed in chipotle vinaigrette.

BICKERING TWINS SIGNATURE SALAD 13

Mixed greens, cucumbers, cherry tomatoes, red onions, red cabbage, carrots, pumpkin seeds, avocado, homemade queso fresco, w/ jalapeño lime dressing on the side.

(Contains Dairy)

Add to any salad: Shrimp or Steak +5

Braised shredded Chicken Tinga (mildly spicy) +4

*Up to 6 credit Cards
accepted per party*

Allergies: Before ordering, please notify your server of any allergies. Fried items share the fryer w/ wheat based products. Shellfish is present in the kitchen and shares equipment used to prepare other foods. Some seeds and spices that we carry may have shared manufacturing equipment with tree nuts. Cross contaminations may not be avoidable under certain circumstances.



TACOS

All Tacos are garnished with cilantro + onion (unless otherwise noted).

*All tacos are gluten free. Served on 100% natural corn tortillas from Tortillería La Milpa de Rosa (Yonkers, NY).



Vegan



Vegetarian

PLATE: 2 TACOS + 1 SIDE 11.75 /12.75*

2 OF THE SAME. EX: 2 CHICKEN, 2 SHRIMP*, 2 MUSHROOM

PLATTER: ANY 3 TACOS + 2 SIDES 17.75

ADD 1.00 FOR EACH *STEAK or *SHRIMP, *

CHICKEN TINGA

Braised shredded chicken tomato and chipotle sauce; topped w/ homemade queso fresco (Mexican cheese) and avocado slices.

Mild to medium heat. (contains dairy)

AL PASTOR

Shaved, adobo-marinated pork, fresh pineapple.

*SHAVED STEAK

Thin-sliced strip-steak marinated in citrus, garlic, and fresh herbs.

MUSHROOM AND HERB



Sautéed mushrooms, herbs, caramelized onions, homemade queso fresco. (contains dairy)

*GARLIC SHRIMP

Pan-seared shrimp, tangy green cabbage slaw, chipotle aioli. (Mild to medium heat)

AD-ONS

HALF-AVOCADO SLICED: 3.00

QUESO FRESCO: 0.99

SIDE CHIPOTLE AIOLI: 0.99

EXTRA TORTILLA: 0.50

SIDES

(ALL SIDES ARE VEGAN)

RICE 3

BLACK BEANS 3

FRIED PLANTAINS 3

SIDE SALAD 3

An 18% service charge is added to all bills. Guest are not expected leave an additional tip, but of course, any additional tips for outstanding service are greatly appreciated.

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MARGARITAS

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*Subst. Espolon +\$2 Patron +\$6
Blanco tequila, lime, agave, salt rim*

JALAPENO 10

*Arrete blanco tequila, jalapeno brine,
lime, agave, salt rim*

MEZCALITA 10

Xicaru joven mezcal, lime, agave

DRAFT BEER

**Local Rotating Selection; Check
the boards or ask your server.**

BEER

Cans + bottles

Modelo Especial 5

Negra Modelo 5

Pacifico Clara 5

Corona 5

Tecate 3.5

Dos Equis Lager 4.5

Dos Equis Amber 4.5

Presidente 4

MULES

*Made with Ithaca Ginger-Beer
&muddled lime*

AUSTIN 8

Tito's Vodka

JALISCO 8

Gran Agave blanco tequila

OAXACA 8

Agave de cortes joven mezcal

NICARAGUA 8

Flor de Cana 7 year rum

CIDER

HAZLITT'S CIDER TREE 6

WINE

GLASS/BOTTLE

REDS:

VINA BORGIA GARNACHA 6 (glass only)

DOMAINE JEAN BOUSQUET MALBEC 9/38

WHITES:

BORSAO CHARDONNAY/MACABEO 7/36

**CASAS PATRONALES
SAUVIGNON BLANC 6/28**

SPARKLING:

LA LUCCA PROSECCO 7

NON-ALCOHOLIC

AGUAS FRESCAS 3.95

Tamarindo

Jamaica (hibiscus iced tea)

Horchata (sweetened rice drink)

FOUNTAIN 2

*Coke, Diet Coke, Ginger Ale, Sprite,
Seltzer, Unsweetened Iced Tea, Ithaca Ginger
Beer +\$1*

BOTTLES 2.95

Mexican Coke

Sidral Mundet Apple Soda

COFFEE 2

TEA 2

*Assorted herbal & black
teas. Please ask your server.*

*\$10 corkage fee applies to bottles of wine purchased off premises