

CINCO NIÑOS

MODERN MEXICAN KITCHEN & TEQUILERIA

APPETIZERS

CHIPS & SALSA REFILL \$3 V*

Red Salsa | Green Salsa | Warm Tortilla Chips

HOUSE GUACAMOLE \$10 V*

White Onion | Jalapeños | Tomato | Lime Juice | Cilantro | Sea Salt
Warm Tortilla Chips

CINCO NIÑOS QUESO \$10 V*

White Cheese | Jalapeños | Red Peppers | Pico De Gallo | Warm Tortilla Chips

QUESO FUNDIDO \$12

White Cheese | Chorizo | Pico De Gallo | Flour Tortillas

STREET CORN \$10 V*

Jalapeños | Lime Mayo | Queso Fresco | Crema | Chili Lime Seasoning
Warm Tortilla Chips

JALAPEÑO POPPER "SHOTGUNS" \$12

Creamy Chorizo | Bacon Wrapped | Pickled Onion | Cilantro Ranch

TAQUITOS \$12

Shredded Chicken | Pico De Gallo | Lime Crema | Guacamole

TIN CAN NACHOS \$12 V*

Refried Pinto Beans | Shredded Lettuce | Jalapeños | Sour Cream
Cilantro | Guacamole | Queso Blanco | Pico De Gallo

Add: Taco Beef +\$2.50 | Grilled Chicken +\$3

SOUP & Salad

TORTILLA SOUP \$9

Chicken | Hearty Tomato Broth | Sliced Avocado | Cojita Cheese
Black Beans | Sweet Corn | Tortilla Strips

WHITE BEAN CHILI \$10

Northern Beans | Pulled Chicken | Cumin | Cilantro Crema | Lime

TEX MEX CHOP \$13 V*

Romaine | Charred Corn | Mexican Cheese | Peppers | Tortilla Strips
Avocado Ranch

Add: Shrimp \$9 | Chicken \$7

TACO SALAD \$16

Tortilla Shell | Taco Beef | Lettuce | Avocado | Charred Corn | Onions
Mexican Cheese | Black Beans | Peppers | Creamy Cilantro Lime Dressing

POSTRES

PATRÓN MARGARITA CHEESECAKE \$10

Patrón Tequila Cheesecake | Carmelized Key Lime | Mascarpone Cream
Graham Cracker Crumbs | Raspberry Sauce

TRES LECHEs CAKE \$10

Passion Fruit | Mascarpone Cream

CHOCO FLAN \$10

Chocolate Cake | Sea Salt Caramel Flan | Toasted Pecans | Luxardo® Cherry

CHURRO FRIED ICE CREAM \$10

Salted Caramel | Dark Chocolate | Macerated Strawberry | Whipped Cream

ENJOY OUR Fajitas

SERVED WITH
FLOUR TORTILLAS

Choice Of:

STEAK* \$28

MARINATED CHICKEN \$26

SHRIMP \$31

CHOICE OF TWO \$38

ALL THREE \$45

ALL FAJITAS SERVED WITH:

Sautéed Bell Peppers | White Onion | Spanish Rice | Refried Pinto Beans | Pico De Gallo
Sour Cream | Jalapeños | Cheese Blend

Add: Make It For Two +\$18



BURRITOS

Spanish Rice | Refried Pinto Beans | Cheese Blend | Sour Cream
Garnished with Lime Crema | Cotija Cheese | Pico De Gallo

Choice Of:

PORK CARNITAS \$20

Creamy Salsa Verde

MARINATED CHICKEN \$20

Pasilla-Ancho Sauce

QUESABIRRIA BEEF \$24

Birria Broth | Cilantro | Pickled Onion

CHICKEN CHIMICHANGA \$23

Fried Golden Brown | Queso Blanco | Creamy Salsa Verde
Pasilla-Ancho Sauce | Lettuce | Sour Cream | Guacamole

MAKE IT A BOWL

Pico De Gallo | White Cheddar | Monterey Jack
Shredded Lettuce | Tortilla Strips | Chipotle Crema
Spanish Rice | Refried Pinto Beans | Green Onions

Add: Guacamole +\$2

TACOS

Three Tacos | Served with Flour Tortillas | Spanish Rice | Refried Pinto Beans

TACO PARTY PLATTER \$75

8 Marinated Chicken | 8 Traditional Beef
Family Style House Rice | Refried Pinto Beans

QUESABIRRIA BEEF \$19

Cheese Blend | Cilantro | White Onion

MARINATED CHICKEN \$19

Cilantro | Lime | White Onion | Avocado

TRADITIONAL BEEF \$16

Pico De Gallo | Cheese Blend | Lettuce
Sour Cream

SHRIMP \$25

Lime Crema | Cabbage Slaw
Chipotle Vinaigrette | Pico De Gallo

CRISPY AVOCADO \$17

Lime Crema | Pico De Gallo | Cabbage Slaw
Cotija Cheese | Chipotle Vinaigrette

CARNE ASADA \$22

Steak | Salsa Verde | Cilantro | White Onions

STACKED ENCHILADAS

Served with Flour Tortillas | Spanish Rice | Refried Pinto Beans
Lime Crema | Pico De Gallo

CHEESE \$15 V*

Cheese Blend | Pasilla-Ancho Sauce | Cilantro

MARINATED CHICKEN \$19

Cheese Blend | Pasilla-Ancho Sauce

PORK CARNITAS \$22

Creamy Salsa Verde | Cheese Blend

SHRIMP \$25

White Onion | Bell Pepper | Creamy Salsa Verde

SEASONED CHICKPEA \$20 V*

White Onion | Bell Pepper | Cilantro | Black-Beans Chili Sauce

QUESADILLAS

Flour Tortilla | Pico De Gallo | Sour Cream
Served with Spanish Rice | Refried Pinto Beans



CHEESE \$12

MARINATED CHICKEN \$18

PORK CARNITAS \$18

QUESABIRRIA BEEF \$18

SIDES

SPANISH RICE \$4

REFRIED PINTO BEANS \$4

QUESO \$5

GUACAMOLE \$5

TORTILLAS \$4

SOUP \$3

We are cashless! We accept Visa, Mastercard, Discover, American Express, Apple Pay, & Google Pay. Automatic gratuity of 20% for parties of 8 or more.

While we do our best to accommodate all of our guests, please note we are not a nut/gluten free facility and cross-contamination may occur. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

OH 121124

CHEERS!

The Signature Tableside "MILLIONAIRE'S MARGARITA" \$50

Your Choice of: Don Julio 1942 | Gran Patron
Clase Azul Reposado | Avion 44 | Cuervo de la Familia Reposado
100 year Grand Marnier | Fresh-Squeezed Lime Juice
Agave Nectar | Served on a Silver Platter | Crystal Stemware



CLASSIC MARGARITAS

All Served on the Rocks

Flavor your Margarita Single \$2 | Pitcher \$6
STRAWBERRY | MANGO | RASPBERRY

CINCO'S MARGARITA \$12 | PITCHER \$42 FROZEN OR ROCKS
Cuervo Tradicional Blanco | Triple Sec | Fresh Margarita Mix

TOP SHELF \$16 | PITCHER \$56

Sauza Tres Generaciones Tequila | Cointreau Orange Liqueur
Fresh Margarita Mix

CADILLAC \$16 | PITCHER \$56

Corazon Reposado Tequila | Cointreau Orange Liqueur | Grand Marnier
Fresh Margarita Mix

PATRÓNIFIED \$17 | PITCHER \$59

Patrón Silver Tequila | Grand Marnier | Fresh Margarita Mix

SKINNY \$15

Espolón Blanco Tequila | Cointreau Orange Liqueur | Fresh Lime Juice

MODERN MARGARITAS

All Served on the Rocks

SANGRITA \$12 | PITCHER \$42 FROZEN OR ROCKS

Our House Margarita | Mami's Red Sangria

CHILI MANGO \$15 | PITCHER \$53

Serrano Pepper Infused Espolón Reposado Tequila | Agavero Orange Liqueur
Fresh-Squeezed Lime Juice | Mango Puree | Chili-Salt Rim

PRICKLY PEAR \$15 | PITCHER \$53

1800 Silver Tequila | Agavero Orange Liqueur | Prickly Pear Puree
Fresh-Squeezed Lime Juice

SPICY CUCUMBER \$15

Espolón Blanco Tequila | Agavero Orange Liqueur | Jalapeños
English Cucumber | Fresh-Squeezed Lime Juice | Agave Nectar | Tajin Rim

BLACK JACK \$15

Sauza Silver Tequila | Blackberry Brandy | Fresh Blackberries
Fresh-Squeezed Lime Juice | Agave Nectar

POMEGRANATE \$15

Milagro Silver Tequila | Agavero Orange Liqueur | Fresh Blueberries
POM Wonderful Pomegranate Juice | Fresh-Squeezed Lime Juice
Agave Nectar

RADIKAL PALOMA \$15 | PITCHER \$53

Hornitos Reposado Tequila | Agavero Orange Liqueur | Agave Nectar
Fresh-Squeezed Lime Juices | Topped with Fever Tree Sparkling Pink Grapefruit

Cocktails, Beer, Cider,
Seltzers, Wine & More

MICHELADAS

TRADITIONAL CHELADA \$10

Fresh Lime Juice | Salt Rim | Choice of Draft Beer

SIGNATURE MICHELADA \$12

V8 | Fresh Lime Juice | Worcestershire | Fresh Ground Pepper | Tapatio
Tajin Rim | English Cucumber & Jalapeño Peppers Garnish
Choice of Draft Beer

Craft COCKTAILS

OAXACA MARGARITA (SAY WAH-HAH-KAH) \$17

Del Maguey Vida Clasico Mezcal | Agavero Orange Liqueur
Agave Nectar | Fresh-Squeezed Lime Juice | Sea Salt Rim

CASAMIGOS NEW FASHIONED \$18

Casamigos Reposado Tequila | Casamigos Mezcal Joven
Agave Nectar | Fuego Bitters

SPICY WATERMELON MARTINI \$15

Smirnoff Watermelon Vodka | Ancho Reyes Verde Chile Poblano Liqueur
Fresh-Squeezed Lime Juice | Agave Nectar

PINEAPPLE MEZCALITA \$16

Montelobos Mezcal | Agavero Orange Liqueur | Agave Nectar
Fresh Muddled Cilantro & Pineapple | Fresh-Squeezed Lime Juice

CHICA MOJITO \$16

Teremana Blanco Tequila | Fresh Muddled Lime & Mint
Topped with Club Soda

EL CAMINO REAL \$15

1800 Coconut Tequila | Passoa Liqueur | Fresh-Squeezed Lime Juice
Pineapple Juice | Topped With Prosecco

LOCO NIÑO \$15

Bacardi Gold Rum | Malibu Rum | Mexican Mole Bitters
Orange, Passion, & Mango Juices | Grenadine | Myers's Dark Rum

MEXICAN MARTINI \$15

Espolón Reposado Tequila | Agavero Orange Liqueur
Fresh-Squeezed Lime Juice | Agave Nectar | Olive Brine | Tajin Rim

WINE

MAMI'S RED SANGRIA \$12 | PITCHER \$42

Merlot | Korbel Brandy | Fresh Orange Juice | Cane Sugar

WHITE	5 oz.	8 oz.	B	RED	5 oz.	8 oz.	B
La Marca Prosecco Italy	\$12	\$48		Meiomi Pinot Noir California	\$12	\$18	\$48
Risata d'Asti Sparkling Moscato Italy	\$12	\$18	\$48	Decoy by Duckhorn Merlot California	\$12	\$18	\$48
Maso Canali Pinot Grigio Italy	\$12	\$18	\$48	Bonanza Cabernet Sauvignon California	\$12	\$18	\$48
Kim Crawford Sauvignon Blanc New Zealand	\$12	\$18	\$48				
Mer Soleil Silver Chardonnay California	\$12	\$18	\$48				

HARD CIDER & SELTZERS

CLASSIC

Truly Hard Seltzer \$9

Wild Berry | Strawberry Lemonade
Tequila Lime

White Claw Hard Seltzer \$9

Black Cherry | Raspberry

PREMIUM

Angry Orchard Crisp Cider \$9

Twisted Tea \$9

Twisted Tea \$9

Half & Half

LUXURY

High Noon Vodka & Soda \$10

Pineapple | Black Cherry

Carbliss \$10

Cranberry | Lemon Lime

BEER

Draft

Dos Equis XX Lager \$9

Sierra Nevada \$9

Michelob Ultra \$8

Coors Light \$8

Modelo Especial \$9

Mango Cart Wheat \$8

21 oz. SOUVENIR PILSNER CUP

\$14 | Refills \$7

Non-Alcoholic

Athletic Brewing

12 oz. | \$7

▶ **'Run Wild' IPA**

▶ **'Upside Dawn' Golden Ale**

Sam Adams

12 oz. | \$7

▶ **Just the Haze IPA**

Souvenir

COCONUT SMOOTHIES \$16 | \$6 REFILLS

Strawberry | Mango | Piña Colada | Lemonade | Raspberry

KENYA OR KYA SIPPER \$20 | \$7 REFILLS

Strawberry | Mango | Piña Colada | Lemonade | Raspberry

BEBIDAS PARA TODOS

PEPSI PRODUCTS \$4



MILK \$5

JUICE \$4

AGUA FRESCAS \$4.50

Mango | Berry

**45 OZ. FRESH SQUEEZED
FRUIT PUNCH OR
STRAWBERRY LEMONADE \$20**

\$4 refills

RED BULL \$5

Regular | Sugar Free | Watermelon
Tropical

BOTTLED WATER

**SAN PELLERGRINO
SPARKLING WATER 1L. \$8**

**ACQUA PANNA NATURAL
SPRING WATER 1L. \$8**

SPARKLING REFRESHER

TÖST \$8

White Tea | Ginger | White Cranberry

TÖST Rosé \$8

White Tea | Ginger | Elderberry

Flights of Fancy

TRY A SAMPLING FEATURING 1/2 oz. POURS

CLASE AZUL \$70

Plata | Reposado | Anejo | San Luis Potosi

CIERTO-PRIVATE COLLECTION \$40

Blanco | Reposado | Anejo | Extra Anejo

GRAN CENTENARIO \$30

Plata | Reposado | Anejo
Leyenda Extra Anejo

PARTIDA \$25

Blanco | Reposado | Anejo | Elegante

PATRÓN \$40

Blanco | Reposado | Anejo
Extra Anejo

DON JULIO \$29

Blanco | Reposado | Anejo | 1942

CASAMIGOS \$25

Blanco | Reposado | Anejo | Mezcal



¡TEQUILA!

CUSTOM MARGARITAS & SHOTS

Choose: Triple Sec | Cointreau | Grand Marnier

1800 Blanco \$11
1800 Coconut \$11
1800 Reposado \$11
Altos Silver \$11
Avion Silver \$12
Casamigos Anejo \$16
Casamigos Blanco \$14
Casamigos Reposado \$15
Don Julio Anejo \$14
Don Julio Blanco \$13
Don Julio Reposado \$13
El Jimador Blanco \$9
El Jimador Reposado \$9
Espolon Anejo \$12
Espolon Blanco \$10
Espolon Reposado \$10
Gran Centenario Anejo \$13
Gran Centenario Plata \$11
Gran Centenario Reposado \$12
Herradura Silver \$11
Herradura Ultra Anejo \$14
Jose Cuervo Gold \$9
Cuervo Tradicional Reposado \$11

Cuervo Tradicional Blanco \$8
Maestro Doble Diamante \$12
Milagro Reposado \$11
Milagro Silver \$11
Partida Anejo \$13
Partida Blanco \$12
Partida Extra Anejo \$20
Partida Reposado \$13
Patron Anejo \$15
Patron Reposado \$14
Patron Silver \$13
Sauza Hornitos Plata \$11
Sauza Hornitos Reposado \$11
Sauza Tres Generaciones Plata \$13
Teremana Blanco \$11
Teremana Reposado \$12

MEZCAL

Del Maguey Vida Clasico Mezcal \$13
El Silencio Espadin Mezcal \$13
Illegal Mezcal Joven \$12
Montelobos Mezcal Joven \$12

SIPPING TEQUILA

Avion 44 \$27
Cierto Anejo \$43
Cierto Blanco \$26
Cierto Extra Anejo \$56
Cierto Reposado \$32
Cincoro Anejo \$29
Cincoro Extra Anejo \$200
Cincoro Reposado \$22
Clase Azul Anejo \$85
Clase Azul Plata \$35
Clase Azul Reposado \$40
Clase Azul Ultra \$210
Don Julio 1942 \$31

Gran Centenario Leyenda
Extra Anejo \$60
Gran Patron Burdeos \$64
Gran Patron Platinum \$39
Jose Cuervo de la
Familia Reserva Extra Anejo \$42
Partida Elegante \$60
Tears of Llorona \$50

MEZCAL

Casamigos Mezcal \$20
Clase Azul Mezcal Guerrero \$70
Del Maguey Iberico Mezcal \$42