CINCO NIÑOS
MODERN MEXICAN KITCHEN & TEQUILERIA

APPETIZERS

CHIPS & SALSA REFILL $3 VG*
Red Salsa | Green Salsa | Warm Tortilla Chips

HOUSE GUACAMOLE $10 VG*
Onion | Jalapeños | Tomato | Lime | Cilantro | Sea Salt
Warm Tortilla Chips

CINCO NIÑOS QUESO $10 VG*
White Cheese | Jalapeños | Red Peppers | Pico de Gallo
Warm Tortilla Chips
Add: Chorizo +$4

STREET CORN DIP $10 VG*
Jalapeños | Lime Mayo | Queso Fresco | Crema | Chili Lime Seasoning
Warm Tortilla Chips

TAQUITOS $12
Shredded Chicken | Pico de Gallo | Shredded Lettuce | Lime Crema
Guacamole | Pickled Onions

TIN CAN NACHOS $15 VG*
Refried Pinto Beans | Shredded Lettuce | Jalapeños | Sour Cream
Cilantro | Guacamole | Queso Blanco | Pico de Gallo
Add: Taco Beef +$2.50 **Add: Grilled Chicken +$3**

SOUP & Salad

TORTILLA SOUP $10
Chicken | Hearty Tomato Broth | Sliced Avocado | Cotija Cheese
Black Beans | Sweet Corn | Tortilla Strips

WHITE BEAN CHILI $10
Northern Beans | Pulled Chicken | Cumin | Cilantro Crema | Lime

TEX MEX CHOP $15 VG*
Romaine | Charred Corn | Mexican Cheeses | Peppers | Tortilla Strips
Avocado Ranch

TACO SALAD $16
Tortilla Shell | Taco Beef | Lettuce | Avocado | Charred Corn | Onions
Mexican Cheeses | Black Beans | Peppers | Creamy Cilantro Lime Dressing
Pico de Gallo

DESSERTS

PATRÓN MARGARITA CHEESECAKE $12
Tequila PATRÓN Cheesecake | Caramelized Key Lime | Mascarpone Cream
Graham Cracker Crumbs | Raspberry Sauce

TRES LECHES CAKE $12
Passion Fruit | Mascarpone Cream

CHOCO FLAN $12
Chocolate Cake | Sea Salt Caramel Flan | Toasted Pecans | Luxardo Cherry

CHURRO FRIED ICE CREAM $12
Salted Caramel | Dark Chocolate | Strawberry | Whipped Cream

ENJOY OUR Fajitas

SERVED WITH FLOUR TORTILLAS
CORN TORTILLAS AVAILABLE BY REQUEST

Choice of:
STEAK* $29
MARINATED CHICKEN $26
SHRIMP $31
CHOICE OF TWO $38
ALL THREE $45

ALL FAJITAS SERVED WITH:
Sautéed Peppers | Onion | Spanish Rice | Refried Pinto Beans | Pico de Gallo
Sour Cream | Jalapeños | Shredded Cheese
Add: Make It For Two +$18

BURRITOS

Spanish Rice | Refried Pinto Beans | Cheese | 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

MAKE IT A BOWL

Pico de Gallo | White Cheddar | Monterey Jack
Shredded Lettuce | Tortilla Strips | Chipotle Crema
Mexican Rice | Beans | Green Onions
Add: Guacamole +$2

CHICKEN CHIMICHANGA $23
Fried Golden Brown | Queso Blanco | Creamy Salsa Verde
Pasilla-Ancho Sauce | Lettuce | Sour Cream | Guacamole

ENCHILADAS

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

CHEESE $19 VG*
Cheese Blend | Classic Red Enchilada Sauce | Cilantro

MARINATED CHICKEN $20
Cheese Blend | Classic Red Enchilada Sauce

PORK CARNITAS $22
Creamy Salsa Verde | Cheese Blend

SHRIMP $25
Onion | Bell Pepper | Creamy Salsa Verde | Cheese Blend

SEASONED CHICKPEA $20 VG*
Onion | Bell Pepper | Cilantro | Black-Bean Chili Sauce

QUESADILLAS

Flour Tortilla | Pico de Gallo | Sour Cream

CHEESE $14 VG*
MARINATED CHICKEN $19
PORK CARNITAS $19
QUESABIRRIA BEEF $19

TACOS

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

TACO PARTY PLATTER $80
8 Marinated Chicken | 8 Traditional Beef
Family Style Spanish Rice | Refried Pinto Beans

QUESABIRRIA BEEF $19
Cheese Blend | Cilantro | Onion

MARINATED CHICKEN $19
Cilantro | Lime | Onion | Avocado

TRADITIONAL BEEF $16
Pico de Gallo | Cheese | Lettuce | Sour Cream

PORK CARNITAS $19
Cheese Blend | Pico de Gallo | Salsa Verde

SHRIMP $25
Lime Crema | Cabbage Slaw
Chipotle Vinaigrette | Pico de Gallo

CRISPY AVOCADO $17 VG*
Lime Crema | Pico de Gallo | Cabbage Slaw
Cotija Cheese | Chipotle Vinaigrette

CARNE ASADA $22
Steak | Salsa Verde | Cilantro | Onion

SIDES

SPANISH RICE $4 VG*
REFRIED PINTO BEANS $4 VG*
QUESO $5
GUACAMOLE $5
TORTILLAS $4

VG VEGETARIAN

We are cashless! We accept Visa, Mastercard, Discover, American Express, Apple Pay, & Google Pay. A 20% gratuity will be added for parties of 6 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 foodborne illness, especially if you have certain medical conditions.*

VA 110226

CHEERS!

MARGARITAS

All Served on the Rocks

Flavor your Margarita $2

STRAWBERRY | MANGO | RASPBERRY

CINCO'S MARGARITA $14 | PITCHER $47 *FROZEN OR ROCKS*
Cuervo Tradicional Blanco Tequila | Triple Sec | Margarita Mix

TOP SHELF $16 | PITCHER $52
Mijenta Blanco Tequila | Cointreau | Lime

CADILLAC $17 | PITCHER $56
Corazón Reposado Tequila | Cointreau | Grand Marnier | Lime | Agave

SPICY MARGARITA $15 | PITCHER $50
Ghost Reposado Tequila | Pierre Ferrand Dry Curaçao | Lime

TOMMY MARGARITA $16
Lalo Tequila | Lime | Agave

OAXACA MARGARITA $18
Del Maguey Vida Mezcal | Pierre Ferrand Dry Curaçao | Agave
Black Salt | Lime

SPICY CUCUMBER $15
Espolòn Blanco Tequila | Dry Curaçao | Jalapeño | Cucumber
Lime | Agave

WINE

MAMI'S RED SANGRIA $14 | PITCHER $47
Merlot | Brandy | Orange Juice | Assorted Fruit

WHITE	5 oz.	8 oz.	B
La Marca Prosecco | Italy	$11	$16	$48
Ricossa Moscato d'Asti Italy	$11	$16	$48
Daou Rose | Paso Robles California	$12	$17	$57
Fess Parker Riesling | California	$11	$16	$48
Santa Cristina Pinot Grigio | Italy	$9	$14	$42
Te Mata Sauvignon Blanc New Zealand	$14	$19	$57
Mer Soleil Reserved Chardonnay California	$12	$17	$51
FRE Non-Alcoholic Chardonnay California		$8	

RED	5 oz.	8 oz.	B
Carmel ROAD Pinot Noir | California	$10	$15	$47
Bonanza Cabernet Sauvignon California	$11	$16	$48
Portillo Malbec | Argentina	$9	$14	$42
Greenwing Cabernet Sauvignon Washington	$12	$17	$51
TÖST Non-Alcoholic USA, 187 ml			$8
FRE Non-Alcoholic Cabernet Sauvignon California		$8	

Cocktails, Beer, Cider, Seltzers, Wine & More

Craft COCKTAILS

NITROGEN INFUSED COCONUT ESPRESSO MARTINI $16
1800 Coconut Tequila | Borghetti Espresso Liqueur | Espresso

SANGRITA $14 | PITCHER $47 *ROCKS OR FROZEN*
Our House Margarita | Mami's Red Sangria

PALOMA $15 | PITCHER $50
Altos Reposado Tequila | Lime | San Pellegrino Pompelmo

CHICA MOJITO $16
Teremana Blanco Tequila | Lime | Mint | Topped with Club Soda

EL DIABLO $16
Mijenta Reposado Tequila | Crème de Cassis | Lime | Owen's Ginger Beer

AGUA FRESCA COLLINS $14
Cirrus Vodka | Hibiscus | Kaffir Lime Cordial | Owen's Cucumber Mint Soda

RANCH WATER $15
1800 Blanco Tequila | Lime | Jarritos Tamarind Soda

CARAJILLO $14
Licor 43 | Mexican Vanilla | Espresso

HORCHATA COLADA $15
Kalahari Spiced Rum | Horchata | Pineapple | Cinnamon

MEXICAN CANDY $15
Ghost Blanco Tequila | Watermelon Liqueur | Sour

TRADITIONAL CHELADA $10
Choice of Draft Beer | Lime Juice | Salt Rim

JALISCO SHANDY $16
El Jimador Blanco Tequila | Pierre Ferrand Dry Curaçao
Grapefruit Juice | Lime | Agave | Modelo

Spirit Free COCKTAILS



PRICKLY BUCK $14
Prickly Pear | Lime | Pineapple Ginger Beer

LA VIDA ROSA $15
Cut Above Zero proof agave blanco | Strawberry
Agave | Lime | Grapefruit Soda

APLOS CHILI MARGARITA $12
Mandarin | Persian Lime | Orange Habanero | Sea Salt

APLOS UME SPRITZ $12
Ume Plum | Oroblanco Grapefruit | White Tea | Sea Buckthorn

Souvenir



CHARACTER CUP $20 | SMOOTHIE REFILL $8
Strawberry | Piña Colada | Mango | Lemonade

COCONUT CUP $16 | SMOOTHIE REFILL $6
Strawberry | Piña Colada | Mango | Lemonade

Seltzers & Such

White Claw $8
Black Cherry

Twisted Tea $9

High Noon Vodka & Soda $10
Black Cherry | Pineapple

Long Drink $10
Traditional Citrus | Zero Sugar Citrus

Sun Cruiser $10
Pink Lemonade | Iced Tea

BEVERAGES

Pepsi Products $4

Poppi $5
Cherry Limeade | Raspberry Rose
Classic Cola

Iced Tea & Lemonade $4

Milk $5

Juice $4.75

Red Bull $6
Regular | Sugar Free | Tropical
White Peach

WATER

San Pellegrino Sparkling Water 1L $8

Acqua Panna Natural Spring Water 1L $8

San Pellegrino $5
Zero Sugar Pomegranate & Orange
Zero Sugar Peach & Clementine

BEER

Draft

Modelo $9

Garage Beer $9
Lime

Michelob Ultra $8

Sierra Nevada $9
Hazy Little Thing IPA

Dos Equis $9

Pacifico $9

Sam Adams $9
Seasonal

Coors Light $8

Lagunitas IPA $9

6 Bears & A Goat $9
Kalahari Gold Blonde Ale

Cider

Angry Orchard Crisp Cider $9

Aval $9

Coyote Hole $9
Seasonal Cider

Bottle & Can

Bud Light $8

Budweiser $8

Busch Light $8

Corona Extra $9

Coors Light $8

Guinness Extra Stout $9

Heineken $9

Michelob Ultra $8

Modelo Especial $9

Modelo Negra $9

Stella Artois $9

Non-Alcoholic

Bero $7
Noon Wheat | Pils

Best Day Brewing $7
Kölsch | Electric Lime

Sierra Nevada $7
Trail Pass IPA

The Signature Tableside

"MILLIONAIRE'S MARGARITA" $65



Your Choice of: Don Julio 1942 | Mijenta Anejo
Clase Azul Reposado | Avión 44 | Dobel Atelier
Dobel 50 Silver Oak | Cuervo de la Familia Reposado

Served with Grand Marnier Cuvée du Centenaire | Lime
Agave | Served on a Silver Platter | Crystal Stemware

SHAKE IT OR SIP IT!

CRAFT YOUR MARGARITA OR ENJOY IT NEAT

1800 Coconut
1800 Reposado
1800 Silver
Altos Reposado
Avion 44 Extra Añejo
Avion Silver
Casamigos Añejo
Casamigos Blanco
Casamigos Reposado
Casa Dragones Joven
Chinaco Blanco
Clase Azul Añejo
Clase Azul Reposado
Clase Azul Plata
Clase Azul Reposado
Clase Azul Ultra
Corazón Añejo
Corazón Blanco
Corazón Cora
Corazón Reposado
Don Julio 1942
Don Julio Añejo
Don Julio Blanco
Don Julio Reposado
El Jimador Añejo
El Jimador Blanco
El Jimador Reposado
Espolòn Añejo
Espolòn Blanco
Espolòn Reposado
Fortaleza Blanco
Ghost Blanco
Ghost Reposado
Gran Centenario Añejo
Gran Centenario Leyenda
Gran Centenario Plata
Gran Centenario Reposado
Herradura Selección Suprema
Herradura Silver
Herradura Ultra Añejo
Jose Cuervo de la Familia Reserva Extra Añejo
Jose Cuervo Tradicional Reposado
Jose Cuervo Tradicional Silver
Lalo
Maestro Dobel Cristalino
Maestro Dobel Diamante
Maestro Dobel Reposado
Mijenta Anejo
Mijenta Blanco
Mijenta Reposado
Milagro Reposado
Milagro Silver
PATRÓN Reposado
PATRÓN Silver
Teremana Añejo
Teremana Blanco
Teremana Reposado
Teremana Ocho Plata

MEZCAL

Rosaluna
Casamigos
Del Maguey Chichicapa
Del Maguey Vida
400 Conejos Joven
400 Conejos Tobalá
Ilegal Mezcal Reposado