

## HAPPY HOUR

MONDAY-FRIDAY

5-7 PM

Bar Only

### small plates 7

#### charred Spanish octopus

achiote, bitter orange, al pastor pineapple & red fresno salsa drizzle and roasted jalapenos.

#### avocado & French radish chips

fresh avocado with extra virgin olive oil, serrano, green onion and jicama.

#### hiramasa crudo

sashimi grade yellowtail with compressed watermelon, fresh avocado, shallots, fresh serranos, lime and yuzu juice.

#### pollo tamal

corn masa filled with chicken breast, chihuahua cheese, red chile guajillo, serrano salsa verde.

#### short rib tamal

red chile masa filled with braised short rib, arbol tomatillo sauce and fresco cheese.

#### flutes

corn tortilla filled with white chicken, chihuahua cheese and potato with creamy avocado.

#### mushrooms & wild tomatillo tacos

portabella, oyster, shiitake mushrooms with tomatillo salsa verde and Vidalia sweet onion served on a cactus-epazote corn tortilla.

#### beef tenderloin tartare

diced raw filet mignon with shallots, serrano, maldon sea salt and extra virgin olive oil with yuca chips.

# T U L U M

## HAPPY HOUR

MONDAY-FRIDAY

5-7 PM

Bar Only

### cocktails 7

#### galgo

Tito's vodka, grapefruit and lime juice, rosemary, ginger beer

#### ranch water

silver tequila on the rocks & soda water

#### spritz

torrontés blend, aperol and splash of soda water

#### house margarita

house tequila, fresh lime juice, on the rocks

#### house wells

house vodka, gin, rum, whiskey or tequila with  
your choice of mixer

### wine 7

Les Charmes Macon, chardonnay

France 2016

Cielo, Pinot Grigio

Italy 2017

Athena, pinot noir

California 2017

Los Cardos, malbec

Mendoza, Argentina 2017

### bottled beer 5

bud light

michelob ultra

dos equis

stella

negra modelo

modelo especial

For Reservations visit [TheTulumExperience.com](http://TheTulumExperience.com)

