



## MARGARITAS ~ 7

### ÉPOCA HOUSE MARGARITA

Silver tequila, triple sec, fresh lime, agave nectar, and sweet and sour.

### MINT JAMAICA MARGARITA

Silver tequila, fresh hibiscus, mint and lime.

### BLACK AGAVE MARGARITA

Silver tequila, muddled berries and lime.

### FLAKITA (SKINNY MARGARITA)

Silver tequila, orange, lime and agave.

*Upgrade to a tequila of your choice for an extra charge.*

## CERVEZAS & WINES

### BOTTLED SPECIALTY ~ 4

Corona	Modelo Especial	Goose Island 312
Corona Light	Modelo Negra	Goose Island IPA
Corona Premier	Dos Equis Lager	Angry Orchard
Pacifico	Estrella Jalisco	Paleta de Mango (Can)
Victoria	Lucky Bucket	Infusion Vanilla Bean Blonde
Sol	Boulevard Wheat	

### BOTTLED DOMESTIC ~ 3

Bud Light	Coors Light	Michelob Ultra
Budweiser	Miller Light	Busch Light

*Make it a miche for an additional \$2.*

### WINE ~ 5

Moscato	Chardonnay	Cabernet sauvignon
Merlot	Pinot grigio	Rosé

## HOUSE COCKTAILS ~ 7

### PIECE OF MELON

Silver tequila, cantaloupe, mint and fresh lime.

### SPICY SANDIA

Silver tequila, sandia, lime and chili powder.

### PALOMA

Silver tequila, grapefruit juice, lime and orange.

### BLOODY MARIA

Maestro Dobel, Clamato mix, celery, lime and green olives with a salted rim.

### PEPINO MACHO

Effen Cucumber, St-Germain, fresh berries and mint.

### MEZCAL MULE

Alipús Mezcal, ginger beer and lime.

*Ask about our seasonal mule drinks.*

## NON-ALCOHOLIC

### SOFT DRINKS ~ 2

Coca-Cola	Pibb Xtra	Coke Zero
Diet Coke	Lemonade	Fanta Orange
Sprite	Iced tea	Fanta Strawberry

### JARRITOS ~ 1.75

Tamarind	Mango	Grapefruit
Strawberry	Lime	Guava
Mandarin	Pineapple	

# APPETIZERS

## CORN, FLOUR OR MIXED CHIPS

DUO ~ 16

Ceviche and guacamole.

TRIO ~ 13

Guacamole, salsa roja and salsa verde.

SALSA ~ 5

Verde, roja or house.

QUESO ~ 6

Blend of cheeses with fire-roasted peppers, tomato and onion.

GUACAMOLE ~ 8

Avocado, tomato, jalapeño, onion and lime.

CEVICHE DE CAMARÓN ~ 9

Shrimp, cucumber, tomato, avocado, onion, cilantro and jalapeño.

NACHOS ~ 10

Chips topped with queso, beans, Monterey Jack cheese, cheddar cheese, tomato, sour cream, freshly sliced jalapeño and cotija cheese.

*Add choice of protein for \$4.*

FLAUTITAS ~ 11

Four rolled corn tortillas with potatoes and panela cheese. Topped with lettuce, tomato, sour cream and cotija cheese.

# STREET TACOS

4-inch corn tortillas topped with choice of protein, onion and cilantro.

MEAT ~ 6

Two street tacos.

*Add additional tacos for \$2.49 each.*

STEAK ASADA

Thinly sliced marinated steak.

AL PASTOR

Thinly sliced marinated pork steak, garnished with pineapple.

BARBACOA

Slow-roasted steak and cheek meat.

BRISKET

Slow-roasted marinated brisket.

CHORIZO

Spicy Spanish pork sausage.

CARNITAS

Slow-roasted pork.

CHICKEN AL PASTOR

Achiote-marinated and seared chicken with pineapple.

POLLO ASADO

Marinated, grilled and shredded chicken.

VEGETARIAN ~ 6

Two street tacos.

*Add additional tacos for \$2.49 each.*

RAJAS CON QUESO

Anaheim peppers, tomato, bell peppers, garlic and Monterey Jack cheese.

SAUTÉED PORTOBELLO

Portobello mushrooms, garlic and cotija cheese.

NOPALES

Diced cactus paddle, cilantro, Monterey Jack cheese and cotija cheese.

BELL PEPPER

Sautéed bell peppers.

SEAFOOD ~ 8

Two street tacos.

*Add additional tacos for \$3 each.*

BLACKENED MAHI-MAHI

Mahi-mahi fish, seasoned with a homemade blackened seasoning and topped with lime slaw, chipotle ranch and avocado crema.

BAJA SHRIMP

Sautéed shrimp topped with lime slaw, chipotle ranch and avocado crema.

## TOSTADAS ~ 10

Three fried corn tortillas with choice of protein, topped with beans, lettuce, sour cream, sliced avocado, sliced jalapeños and cotija cheese.

## SOPES ~ 11

Three thick, fried corn rounds with choice of protein, topped with refried beans, lettuce, tomato, avocado crema, sour cream and cotija cheese.

## PAPITAS ~ 10

Fries topped with Monterey Jack cheese, cheddar jack cheese, tomato, sour cream, sliced jalapeños, cotija cheese and cilantro.

*Add choice of protein for \$4.*

## HOUSE SALAD ~ 8.49

Lettuce, tomato, cheddar jack cheese, cucumber, avocado, cotija cheese and purple onions. Served with chipotle ranch.

*Add choice of protein for \$4.*

## TORTAS ~ 9

Telera bun with choice of protein, topped with mayonnaise, refried beans, lettuce, tomato, purple onions and sliced avocado.

## QUESADILLAS ~ 7

Flour tortilla filled with Monterey Jack and cheddar jack cheese. Served with lettuce, pico de gallo, sour cream and guacamole.

*Add choice of protein for \$4.*

## BURROS ~ 7

Flour tortilla stuffed with rice, beans, Monterey Jack and cheddar jack cheese, pico de gallo, sour cream and guacamole.

*Add choice of protein for \$4.*

## SIDES

BEANS ~ 2

RICE ~ 2

CORN IN A CUP ~ 5

Roasted corn kernels, just cut from the cob and topped with mayonnaise, cayenne pepper, chili powder, cotija cheese, tajín and lime.

CALABACITAS ~ 5

Zucchini, corn, onion, poblano peppers, garlic, serrano peppers and Muenster cheese.

SIDE SALAD ~ 5

Lettuce, tomato, cheddar jack cheese, cucumber, avocado, cotija cheese and purple onions. Served with chipotle ranch.

## PROTEIN CHOICES

### MEAT

Steak asada  
Al pastor  
Barbacoa  
Brisket

Chorizo  
Carnitas  
Chicken al pastor  
Pollo asado

### VEGETARIAN

Portobello mushrooms  
Nopales  
Bell peppers  
Rajas con queso



## DESSERTS

CHURROS & ICE CREAM ~ 8  
Plain or cajeta.

BUÑUELO & ICE CREAM ~ 8

CHURROS ~ 6  
Plain or cajeta.

ARROZ CON LECHE ~ 4  
Rice pudding.

TWO ICE CREAM SCOOPS ~ 4

## EXTRA TOPPINGS

SALSA VERDE ~ 1.49

SALSA ROJA ~ 1.49

HOUSE SALSA ~ 1.49

PICO DE GALLO ~ 1.49

PICKLED JALAPEÑOS ~ 1.49

FRESH JALAPEÑOS ~ 1.49

CEBOLLA ENCURTIDA ~ 1.49  
Pickled purple onion.

PEPINOS ~ 1.49  
Cucumbers.

SOUR CREAM ~ 1.49

QUESO ~ 1.49

TWO CHILES TOREADOS ~ 3

GUACAMOLE ~ 2.49

ÉPOCA  
CANTINA

SHARE YOUR STREET-TO-TABLE EXPERIENCE



#EpocaCantina #CapitolDistrictOmaha