

CIUDAD COCKTAILS

Mo-tini

gin or vodka, fresh lime, mint,
shaken, served up 11.00

Supremo Mojito

12 year old zaya gran reserva rum, fresh mint,
lime, sugar, hand muddled 15.00

Mojito Ocho

8 year old bacardi dark rum, fresh mint, lime,
sugar, hand muddled 10.50

Mojito Diez

10 cane premium rum, fresh mint, lime, sugar,
hand muddled 10.00

Witch's Rock Pomegranate Mojito

100% costa rican cane sugar rum, mint,
pomegranate, hand muddled 12.00

Brazilian Margarita

cachaca, cointreau, fresh lime 11.50

Suprema Margarita

100% blue agave chinaco silver, cointreau,
fresh lime 15.00

Pomegranate Margarita

chinaco silver, cointreau,
pomegranate, fresh lime 12.75

Leblon Caipitetra

french cognac barrel aged cachaça,
hand muddled citrus, mint 12.00

Pisco Sour

pisco, lime juice, egg white powder,
blood orange bitters 9.50

Piscorita

central american margarita,
pisco, fresh lime 9.50

Suprema Caipirinha

premium mãe de ouro cachaça,
lime, sugar, hand muddled 15.00

Caipirinha

cachaça, lime, sugar, hand muddled 10.50

Suprema Sangria

red wine, orange, lime, melon, pineapple,
spanish brandy 13.00

Red Sangria

red wine, orange, lime,
melon, pineapple 8.00

White Sangria

white wine, fresh fruit,
segura viudas cava 8.50

Michelada

cerveza, homemade citrus blend,
tabasco 8.50

REFRESHERS

Minty Lime Cooler

fresh mint, lime, splash of soda,
touch of sugar 3.50

Pomegranate Lemonade

housemade lemonade, pomegranate 3.50

HAPPY HOUR

Monday through Friday
4 p.m. to 7 p.m.

Join us in the Bar AND for the
first time ever on the Patio!

\$3 TACOS

on a warm corn tortilla

Cilantro Chicken

grilled dark meat, caramelized red onion,
serrano chiles, lime

Carne Asada

marinated skirt steak, grilled corn salsa,
roasted garlic sauce, queso fresco

Carnitas

cilantro, onion, guacamole, arbol chile salsa

Chorizo

homemade with niman ranch pork,
green zebra tomato salsa, queso fresco

Shishito Fajitas

shishito peppers, onions, mushrooms,
guacamole, oaxacan string cheese

Crispy Potato Rajas

roasted potatoes and peppers, corn relish,
guacamole, chipotle crema

add freshly mashed guacamole 1.25

\$5 BITES

Guacamole

creamy avocado, jalapeño, cilantro, lime

Quesadilla

chef's special creation

CIUDAD CLASSICS

Peruvian Ceviche

mahi mahi, avocado, lime, ginger,
aji amarillo chile 11.50

Argentine Empanadas

wild mushroom with warm chipotle sauce
spinach with pine nuts, raisins, manchego,
salsa verde 10.00

\$4.50 DRINKS

House Mojito

House Margarita

House Caipirinha

House Sangria

Select Beer

Select Wine by the Glass

Please advise us of any food allergies.

Ciudad uses organic long-grain rice, black beans, eggs, milk, and coffee, as well as beef, lamb, and uncured pork raised without hormones and antibiotics. We use seasonal, locally grown ingredients whenever possible and do not use any products containing artificial trans fat. We serve only sustainable seafood and are a member of the Monterey Bay Aquarium Seafood Watch Program.