

# DISTRITO

~ taquería ~

**GUACAMOLE** \$13  
AVOCADO, ROASTED JALAPEÑO,  
COTIJA CHEESE \*ADD CRAB \$5

**SUPER NACHO** \$11  
QUESO MIXTO, POBLANO RAJAS,  
BLACK BEANS, CHILE DE ARBOL, CREMA  
\*ADD CHICKEN ROPA VIEJA \$4

**CHILANGO CHOP SALAD** \$12  
ROMAINE, WATERCRESS,  
BLACK BEANS, QUESO FRESCO,  
TOMATO & CUMIN VINAIGRETTE

## \* ANTOJITOS \*

**CHIPS & SALSA** \$5  
SALSA VERDE, SALSA ROJA

**QUESO DIP** \$9  
JALAPEÑO & CHEDDAR FONDUE,  
QUESO CHIHUAHUA, MELTED ONIONS

**JICAMA SALAD** \$9  
ORANGE, PEPITA, MANGO,  
LEMON VINAIGRETTE

**TORTILLA SOUP** \$9  
CHICKEN, PASILLA CHILE BROTH,  
AVOCADO, CREMA

**COCTEL DE CAMARON** \$9  
SHRIMP COCKTAIL, SPICY TOMATO,  
PLANTAIN, AVOCADO

**MEXICAN POUTINE** \$12/\$16  
FRENCH FRIES, JALAPEÑO FONDUE,  
GROUND BEEF, BLACK BEANS, CILANTRO

### CHOOSE YOUR

**TACO** \$3.50  
(ONE PER ORDER)  
HOUSE MADE CORN TORTILLA, CILANTRO, ONION

**BURRITO** \$9.50  
WHITE RICE, BLACK BEANS, CREMA,  
QUESO FRESCO, SALSA MEXICANA

**BURRITO SUIZO** \$12  
SMOTHERED IN RED CHILE SAUCE & QUESO MIXTO

**QUESADILLA** \$9.50  
QUESO CHIHUAHUA, BLACK BEANS,  
CORN, POBLANO RAJAS



DISTRITO

### CHOOSE YOUR

ADOBO CHICKEN

CHIPOTLE BRAISED CHICKEN

CHILE BRAISED BEEF

PORK AL PASTOR

CRISPY PORK CARNITAS

TOFU CHORIZO (VEGETARIAN)

WILD MUSHROOM & CORN

### Signature Tacos

**CHICKEN ROPA TACO** \$4/EACH  
CHIPOTLE BRAISED CHICKEN, AVOCADO,  
ROMAINE, CREMA

**MAHI MAHI TACO** \$4.50/EACH  
PLANTAIN CRUST, RED CABBAGE, AVOCADO,  
CHIPOTLE REMOULADE, FLOUR TORTILLA

## Enchiladas

SERVED WITH BLACK BEANS & RICE

**CHICKEN**  
COCONUT HABANERO CHICKEN, EPAZOTE  
RED CHILE SAUCE, CREMA \$16

**VEGETABLE**  
QUINOA, KALE, BLACK BEANS  
CHIPOTLE CREMA \$15

**CRAB**  
CRAB, POBLANO RAJAS, SPINACH,  
MANCHEGO, SMOKED YELLOW TOMATO \$19

## Huaraches

MEXICAN FLATBREADS

**MUSHROOM**  
WILD MUSHROOMS, HUITLACOCHÉ,  
QUESO MIXTO, BLACK TRUFFLE \$14

**SHORTRIB**  
SHORTRIB, QUESO MIXTO,  
THREE CHILE BBQ, POBLANO RAJAS \$15

**SHRIMP**  
SHRIMP, CHORIZO, QUESO MIXTO,  
PASILLA CHILE SAUCE, JALAPEÑOS \$13

## Fajitas

SERVED WITH BLACK BEANS & RICE

**STEAK ADOBO** 24  
**CHICKEN AL PASTOR** 19

**GARLIC SHRIMP** 20  
**WILD MUSHROOM** 18

SERVED WITH FLOUR TORTILLAS,  
GRILLED ONIONS, ROASTED PEPPERS,  
SALSA MEXICANA, GUACAMOLE & CREMA

## ACOMPAÑAMIENTOS

BLACK BEANS & RICE \$3 • ESQUITES (SWEET CORN) \$5  
POBLANO CORN BREAD \$6 • SWEET PLANTAINS \$4 • PAPAS FRITAS \$5

# Bebidas

## Margaritas

**TRADICIONAL \$9**  
SAUZA BLUE, ORANGE LIQUEUR,  
FRESH LIME JUICE  
ADD FRUIT OR HEAT \$2

**FROZEN LIME MARGARITA \$9**

**SEASONAL FROZEN MARGARITA \$10**

ADD GRAND MARNIER FLOATER \$2

PITCHERS AVAILABLE ON ALL MARGARITAS

**FLAQUITA \$13**  
TRES AGAVES BLANCO TEQUILA,  
ORGANIC AGAVE NECTAR, LIME

**EL JEFE \$15**  
OUR SIGNATURE MARGARITA,  
FEATURING JOSE GARCES DOUBLE BARREL PATRÓN,  
COINTREAU, LIME  
ADD FRUIT OR HEAT \$2

**MODA VIEJA \$13**  
SAUZA HORNITOS AÑEJO TEQUILA,  
ANGOSTURA BITTERS, ORANGE

### Gervezas

#### CANS & BOTTLES

MEXICAN CITY WIDE \$6

CORONA \$5

TECATE \$4

PACIFICO \$6

MODELO ESPECIAL \$4

KALIBER N/A \$4

#### DRAFTS

CORONA LIGHT \$5

DOS EQUIS AMBER \$6

LAGUNITAS IPA \$8

STAFF SELECTION MP

NEGRO MODELO \$7

YUENGLING \$6

AVAILABLE AS HALF  
OR FULL TOWERS

#### MICHELADA \$8

TOMATO JUICE, SPICY SALT RIM, LIME,  
TECATE

### Especiales de Cócteles

**PIÑA COLADA**  
CRUZAN LIGHT COCONUT RUM  
CREAM OF COCONUT, PINEAPPLE \$10

**PALOMA**  
SAUZA BLUE SILVER TEQUILA,  
JARRITOS, GRAPEFRUIT, LIME \$10

**LA ÚLTIMA PALABRA**  
DEL MAGUEY VIDA MEZCAL,  
GREEN CHARTREUSE, MARASCHINO \$13

**COCOA COLADA**  
PATRÓN XO, MOLE BITTERS,  
COCONUT CREAM \$12

**BURBUJAS**  
BLUECOAT GIN, SPARKLING WINE,  
BITTERS, LIME \$12

### Sangría \$9/\$28

**ROJA OR BLANCA**  
LUSH RED OR WHITE WINE

### Vino

#### SPARKLING & ROSÉ

**SPARKLING WINE \$12**  
SOFIA BLANC DE BLANC, CALIFORNIA

**ROSÉ VINHO VERDE \$11**  
PORTUGAL, RAMOS, 2015

#### WHITE

**PREMSAL/CALLET \$14**  
MALLORCA, SPAIN 2015

**SAUVIGNON BLANC \$10**  
SANTA EMA, MAIPO VALLEY, CHILE 2015

**ALBARIÑO \$12**  
CONDE DE ALBAREI, RÍAS BAIXAS, SPAIN,  
2014

#### RED

**TEMPRANILLO \$11**  
MONTAÑA RIOJA, SPAIN, 2015

**MALBEC \$10**  
UXMAL, MENDOZA, ARGENTINA, 2015

**CABERNET SAUVIGNON \$12**  
GUENOC, CALIFORNIA, 2015

## DISTRITO

HAPPY HOUR DAILY 5PM-7PM  
T 215-222-1657  
3945 CHESTNUT STREET,  
PHILADELPHIA, PA 19104  
FOLLOW US @DISTRITOPHL

## NON-ALCOHOLIC \$4

COCA-COLA MEXICANA

HORCHATA  
SWEETENED RICE MILK

JAMAICA  
AGUA FRESCA

BOING  
MANGO

JARRITOS  
GRAPEFRUIT OR MANDARIN

HOUSE LEMONADE ADD FRUIT 2