

ALL YOU CAN EAT TACOS

\$35*

PRICING

\$35 per person

Oops! Ordered too many Taco's? No worries!
Pack up those extras for just **\$6 each!**

THE AYCE MENU

DRINK

Agua of the day
(spike your agua **+\$6**)

APPETIZER

Choice of Soup or Salad of the day

AYCE TACOS (2PC/ ORDER)

Mole & Roasted Cauliflower
Slow Roasted Pork Shoulder
Chicken Norteno
Beef Tongue
Grilled Steak
Birria Quesadillas

DESSERT

2pc Churros

Par Vida
MEZCAL MEXICAN

*PLUS APPLICABLE TAXES. 90 MINUTE DINING TIME

COCKTAILS

RED MICHELADA

Lime juice, homemade agua de pico, jugo, FUN!
w/ Corona \$12
w/ Modelo Special \$13
w/ Negra Modelo \$13

BIRRIA OLD FASHIONED \$18

Birria fat-washed mezcal, agave, lime bitters,
angostura bitters.

FIESTA DE OTOÑO \$14.50

Peanut butter whiskey, apple cider, lemon,
simple syrup.

SPICED AMARETTO SOUR \$14

Ancho chile liquor, irish cream, amaretto,
lemon juice, simple syrup, egg whites,
habanero bitters.

DEVIL'S AVOCADO \$16.50

Mezcal, Liquor 43, pineapple juice, lemon,
fresh avocado.

PIÑA LIBRE \$16.50

House tepache, mezcal, Triple Sec,
ancho chile liquor, agave.

GRANADA \$15

Vodka, Chambord, lemon, pomegranate juice,
sparkling wine.

PONCHE \$16

Spiced rum, creme de banane, pear juice, apple
cider, pineapple, lemon, cinnamon syrup.

VAQUERO \$16

Bourbon, Ancho Reyes, Aperol, simple syrup,
bitters, pineapple juice, sage.

LA EMPERATRIZ \$17

Empress Gin, lemon juice, elderflower liqueur,
simple syrup juniper, rose, blackberry foam.

EL DIABLO \$14.50

Tequila reposado, creme de cassis,
ginger beer, lime juice.

MARY'S GOLD MULE \$15

Mezcal, St Germain, lime juice, ginger beer.