

Corto Lima

101 West Short Street Corner of West Short and North Limestone Streets 40507 · +18593178796 ·
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MARGARITAS 6

Margarita de Casa

Monte Alban Reposado Tequila, Lime, Agave

AVAILABLE OPTIONS

\$9.00

Prickly Pear: \$2.00

Green Goddess: \$3.00

Margarita Slush

Monte Alban Silver, Lime, Agave

AVAILABLE OPTIONS

\$9.00

add Prickly Pear: \$1.00

nightly special: \$1.00

Mezcal Margarita

Del Maguey Vida Mezcal, Lime, Agave, Charred Jalapeno

\$12.00

Tommy's Margarita

Casamigos Blanco, Lime, Agave

\$13.00

Rocoto Spiced Margarita

Lunazul Blanco, Dobel Humito, Rocoto Chili, Lime, Agave

\$10.00

Margarita Slush Tower

Choose your favorite 3 flavors!

\$16.00

JUST FRIED CHIPS 4

Queso Blanco

warm cheese dip with onions, peppers, tomatoes

AVAILABLE OPTIONS

\$7.00

add chorizo: \$2.00

Guacamole

roasted garlic, red onion, barrel smoked salt

\$12.00

Salsa Trio

fire roasted tomato, pineapple-serrano, salsa verde

\$8.00

Toreado Jalapeno Hummus

chickpea, pepitas, olive oil, pinto bean Add Crudité +4

\$11.00

PLATOS PEQUEÑOS 10

Tamales

fresh ground masa, barrel smoked pork carnitas, salsa verde

\$10.00

Chicken Chicharron	\$12.00
fried chicken thighs, crispy chicken skins, chili escabeche, cilantro and lime	
Shrimp Ceviche	\$14.00
sweet potato, red onion, rocoto chili, leche de tigre and canchita	
Green Chili Mac N' Cheese	\$10.00
roasted poblanos, queso, pico de gallo, pepitas	
Papas en La Latas	\$10.00
house cut fries, queso blanco jalapenos, pico de gallo Barrel Smoked Pork +4	
Elote Salad	\$8.00
corn, arugula, lime aioli, Tajin, Cotija cheese	
Blue Corn Empanadas	\$11.00
Chilean rock crab, cream cheese, chilies pineapple-banana pepper	
Ensalada de Casa	\$7.00
spring mix, carrots, tomatoes, sweet peppers, raddish choice of: avocado ranch or lime-agave vinaigrette	
Smoked Jackfruit Empanadas	\$10.00
plantain, cashew crema, Yucatan sauce, pineapple	
Arepa	\$9.00
corn cake, guacamole, queso, pico de gallo Add Chicken + 4 Add Steak + 5	

TACOS 5

Adobo Chicken	\$14.00
red chili roasted chicken, onions, cilantro, queso fresco	
Steak Rajas	\$18.00
grilled beef, pico de gallo, creamy fire roasted poblano chilies	
Smoked Pork	\$15.00
pulled pork, honey-jalapeno salsa, queso fresco	
Chayote Squash Tacos	\$15.00
cumin-roasted chayote squash, black bean puree poblano-serrano salsa, onion, tofu	
Crispy Shrimp	\$16.00
smoked jalapeño aioli shredded lettuce, escabeche	

PLATOS PRINCIPALES 6

Quinoa Chaufa	AVAILABLE OPTIONS
Peruvian style wok fried vegetables with quinoa, egg, sesame seeds and soy sauce. Vegetarian & Vegan if NO egg added.	\$16.00
Add chicken: +\$4, Add shrimp: +\$6	add chicken: \$4.00
	add shrimp: \$6.00

Ropa Veja	\$26.00
red wine braised flank steak, tomatoes, arugula, rice, beans, mojo, caramelized plantains	
Mojo Shrimp	\$22.00
pineapple-mojito, garlic, black beans rice, sweet potato	
Machete Quesadilla	\$16.00
cumin dusted mushrooms, Oaxacan cheese jalapeno-pico relish, lime crema	
Mango-Heart of Palm Salad	\$15.00
bibb lettuce, red onion, cucumber mango vinaigrette	
Peruvian Chicken	\$26.00
half chicken, soy, garlic, aji panca yucca fries, side garden salad Served With 4 Dipping Sauces: Aji Amarillo, Chimichurri, Olive Mayonnaise, Rocoto Aioli (Available After 5pm)	

CASA COCKTAILS 3

Planter’s Rum Punch	\$11.00
Jamaican rum, lime, allspice dram	
CL Mojito	\$10.00
Cruzan Light Rum, Yerba Buena, Turbinado Sugar, Lime, Soda	
Caipirinha	\$10.00
Espirito Cachaca, Demerera Sugar, Lime	

BEER 6

Pacifico Clara	\$5.00
Dos XX Amber Ale	\$5.00
Tecate	\$4.00
Modelo Especial	\$5.00
Red Stripe	\$5.00
West 6th Hop Channels IPA	\$5.00

MOCKTAILS 4

Prickly Mockarita	\$6.00
Prickly Pear, Lime, Agave, Soda	
Jarritos Soda	\$3.00
N/A Mojito	\$5.00
Virgin Green Goddess	\$6.00

VINO 6

Campo Viejo Cava, Spain	\$11.00
Mapreco Vinho Verde Rose, Portugal	\$8.00
Ramón Bilbao Albarino, Spain	\$12.00
Zuccardi Q Chardonnay, Argentina	\$11.00
Gerberas Garnacha, Spain	\$10.00
Felino Malbec, Argentina	\$11.00