

# 201 Main

201 Main St 93901-2703 · +18318007573 · Updated: Jan 14, 2026

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## BRUNCH BUFFET 11

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### BBQ Ribs

st. louis style bbq pork ribs

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### Smoked Chicken

smoked bbq chicken leg quarters

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### Smoked Tri Tip

maple bourbon marinated smoked tri tip

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### House-Made Chorizo Links

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### Applewood Smoked Bacon Strips

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### Seared Sliced Ham

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### Pancake + Waffle Station

pancakes and waffles made to order with your choice of chocolate chips or bananas. can be topped with mixed berries or whipped cream

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### Omelet Station

ham, bacon, mushrooms, bell peppers, spinach, tomatoes, onions, jalapenos, cheddar, jack cheese, eggs to order

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### Sope Station

carne asada, chicken, cheese, lettuce, tomato, beans, green and red salsas, crema

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### Salad Station

blackened chicken, grilled chicken, mixed greens, carrots, daikon radish, cucumbers, heirloom cherry tomatoes, poached garlic vinaigrette, ranch

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### Dessert Station

cherry pie, apple pie, blueberry pie, assorted mini cheesecakes, assorted fresh baked cookies, assorted dessert bars

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## HOUSE MADE POZOLE 6

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### Chilaquiles

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### Scrambled Eggs

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### French Toast

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### Hash Browns

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### Coconut Yogurt & Fresh Fruit

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### Bagels with House Cured Lox

## BRUNCH SPECIALS 3

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### Bottomless Mimosas

with our brunch buffet

AVAILABLE OPTIONS

\$7.00

A la Carte: \$15.00

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### House Bloody Mary

\$5.00

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### Ketel One Botanical Fruit Spritzer

\$6.00

## BRUNCH BEVERAGES 4

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### Black Pepper Bloody Mary

\$9.00

ketel one vodka, specialty bloody mary mix, bacon, pepper rim

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### La Palomimosa

\$9.00

1oz don julio blanco, 3oz sparkling wine, 2oz grapefruit, 1/2oz simple syrup, 1/2oz fresh lemon juice

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### Breakfast Margarita

\$9.00

1 1/2oz don julio reposado, 3/4oz cointreau, 1/2 oz fresh lime juice, splash of orange juice

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### 201 Michelada

\$9.00

modelo especial / negra modelo, house-made michelada mix, lime juice, tajin rim

## KETEL ONE BOTANICAL SPRITZER 3

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### Cucumber + Mint

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### Grapefruit + Rose

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### Peach + Orange Blossom

## APERITIVOS 8

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### Elote

\$6.99

fire-roasted whole corn on the cob, cotija, ground chile, ancho chile aioli, lime

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### Esquite de Langosta

\$8.99

grilled lobster, roasted corn, lobster cheese sauce, cotija cheese, epasote, lemon zest

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### Flautas Para la Mesa

\$9.99

shredded chicken or shredded beef wrapped in flour tortillas, deep fried and served in a sweet jalapeno dipping sauce

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### Fish and Chips

\$12.99

beer battered cod, waffle fries, served with lemon-caper ancho chile mayo

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### Asada Waffle Fries

\$11.99

grilled carne asada, applewood smoked bacon bits, golden waffle fries, shredded cheddar and jack cheese, nacho cheese, crema, pico de gallo, house-pickled sweet peppers, pickled jalapenos, salsa roja

## Ceviche Tostadas

**\$12.99**

Shrimp mixed with lime, tomatoes, onions, serrano, jalapenos, cilantro, cucumber, sliced avocado. Served with two double stacked corn tostadas

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## Nachos de la Casa

**\$11.99**

Individual house-made chips topped with cheddar and jack cheese, refried beans, cilantro, and your choice of asada, al pastor, or chicken. Served with pico de gallo, lettuce, guacamole, and sour cream

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## Wings

**\$9.99**

6 wings with your choice of mezcal mango habanero, chipotle agave BBQ or tequila lime dry rub. Served with carrots, celery and ranch

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## BOWLS Y PAMBAZOS 3

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### Ensalada Mexicana Bowl

**\$10.99**

Chopped romaine lettuce, roasted corn, avocado, black beans, pico de gallo, shredded cheddar and jack cheese, house-made chipotle ranch dressing. Choice of chicken, carne asada, pork al pastor, grilled shrimp (\$1)

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### Grilled Chicken Fiesta Bowl

**\$11.99**

grilled marinated chicken thigh, Mexican rice, black beans, shredded cabbage, pico de gallo, sliced avocado, salsa verde, sour cream, cotija cheese, cilantro

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### Pambazo

**\$12.99**

telera roll dipped in guajillo sauce and seared on the flat top, stuffed with your choice of shredded beef, or chorizo con papas, refried beans, shredded lettuce, sour cream, queso fresco, salsa verde

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## TACOS Y MAS 6

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### Enchiladas Verdes

**\$12.99**

Choice of Monterey Jack cheese or shredded chicken. Served with Mexican rice, refried beans, topped with house-made chile verde salsa

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### Flautas

**\$13.99**

Shredded chicken or shredded beef wrapped in flour tortillas, topped with guacamole, sour cream, shredded lettuce, queso fresco, pico de gallo. Served with Mexican rice, beans

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### Modelo Fish Tacos

**\$13.99**

Modelo Especial battered fish tacos seasoned in a spicy cajun blend, served with coleslaw, guacamole, pico de gallo and ancho chile mayo

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### Sopes

**\$9.99**

Two sopes topped with refried beans, shredded lettuce, pico de gallo, queso fresco, and sour cream. Served with your choice of asada, al pastor, or grilled chicken

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### Camarones a la Diabla

**\$14.99**

jumbo shrimp sauteed in our house-made spicy red diablo sauce, served with Mexican rice, refried beans, house-made corn tortillas

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### Street Tacos

**\$11.99**

Four tacos with your choice of asada, grilled chicken or al pastor. Topped off with diced onions, fresh cilantro, chopped radishes, and a slice of lime. Grilled onions and grilled jalapenos available upon request

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## CENA 3

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## Surf N' Turf

**\$22.99**

carne asada, grilled butterflied shrimp, elote, caramelized onions, house-made tortillas, mexican rice, refried beans

## El Molcajete del Jefe

**\$24.99**

Bacon wrapped shrimp, chicken, sirloin steak, nopales, chorizo, queso fresco, and green onion in a savory sauce. Served in a piping hot mortar with a side of Mexican rice and refried beans

## La Cantina Fajitas

### AVAILABLE OPTIONS

Fajitas with your choice of protein, sauteed bell peppers, onions, cilantro, and jalapenos.

Beef: \$16.99

Seasoned with special salt and spice blend. Served with a side of Mexican rice and refried beans

Chicken: \$14.99

Shrimp: \$18.99

Combination (Chicken, Shrimp, Beef):

\$19.99

## CLÁSICOS 7

### El Jefe Nitro Margarita

### AVAILABLE OPTIONS

classic nitro margarita available frozen / on the rocks

12oz: \$9.00

20oz: \$14.00

### Mangorita

### AVAILABLE OPTIONS

Maestro dobel diamante, mango puree, tajin rim. Frozen / on the rocks

12oz: \$9.00

20oz: \$14.00

### Cadillac Margarita

**\$12.00**

deleon platinum, gran marnier, lime juice, agave

### Skinny 'Rita

**\$10.00**

g4 blanco, lime juice, agave

### Paloma Fresca

**\$10.00**

don julio reposado, grapefruit juice, lime juice, squirt

### Cantarito

### AVAILABLE OPTIONS

maestro dobel diamante, grapefruit juice, lime juice, orange juice, squirt, tajin rim

\$12.00

Refills: \$9.00

### Michelada / la Gran Michelada

### AVAILABLE OPTIONS

Choice of cerveza, spicy house-made clamato mix, tajin rim. La gran michelada served with cajun shrimp

\$9.00

\$17.00

1oz Don Julio Blanco: \$6.00

## TEQUILA CRAFTED COCKTAILS 3

### Jalisco Mojito

**\$11.00**

don julio blanco, fresh blackberries, mint, grapefruit, lime, agave

### Pasión en Fuego

**\$10.00**

deleon reposado, ancho reyes chile verde, passionfruit puree, lime

**El Diablo****\$10.00**

la gritona reposado, creme de cassis blackcurrant liqueur, lime, squirt

**MEZCAL CRAFTED COCKTAILS** 2**Oaxacan Lemonade****\$10.00**

union uno mezcal, lemon juice, ginger beer, cranberry

**Smoked Hibiscus 'Rita****\$11.00**

madre mezcal, lo-fi amaro, lime, ancho reyes chile arbol, agave

**¡PURO PARTY!** 3**Industry Special****\$14.00**

shot of maestro dobel diamante and a cerveza of your choice

**XO Shooter****\$7.00**

patron xo cafe, kahlua, bailey's

**Agave en Fuego Shooter****\$9.00**

volcan blanco, ancho reyes chile arbol, squirt

**BLANCO** 19**Avion** **\$12.00****Casamigos** **\$13.00****Cazadores** **\$10.00****Deleon** **\$10.00****Don Julio** **\$11.00****El Jefe** **\$10.00****El Tesoro** **\$10.00****Fortaleza** **\$12.00****G4** **\$12.00****Herradura** **\$9.00****Maestro Blanco** **\$11.00****Maestro Humito** **\$12.00****Olmeca Altos** **\$9.00****Partida** **\$11.00****Patron** **\$11.00**

<b>Prospero</b>	<b>\$10.00</b>
<b>Roca Patron</b>	<b>\$12.00</b>
<b>Tequila Ocho</b>	<b>\$14.00</b>
<b>Volcan Blanco</b>	<b>\$11.00</b>

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**ROSA** 1

<b>Codigo 1530</b>	<b>\$14.00</b>
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**REPOSADO** 17

<b>Arette</b>	<b>\$9.00</b>
<b>Arette 'Artesanal'</b>	<b>\$12.00</b>
<b>Avion</b>	<b>\$12.00</b>
<b>Cazadores</b>	<b>\$12.00</b>
<b>Deleon</b>	<b>\$11.00</b>
<b>Don Julio</b>	<b>\$12.00</b>
<b>El Jefe</b>	<b>\$11.00</b>
<b>El Tesoro</b>	<b>\$10.00</b>
<b>G4</b>	<b>\$13.00</b>
<b>Hacienda Vieja</b>	<b>\$9.00</b>
<b>Herradura</b>	<b>\$10.00</b>
<b>La Gritona</b>	<b>\$9.00</b>
<b>Maestro Dobel</b>	<b>\$12.00</b>
<b>Partida</b>	<b>\$12.00</b>
<b>Patron</b>	<b>\$12.00</b>
<b>Roca Patron</b>	<b>\$13.00</b>
<b>Tequila Ocho</b>	<b>\$15.00</b>

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**CRISTALINO** 3

<b>Maestro Diamante</b>	<b>\$12.00</b>
<b>Don Julio 70</b>	<b>\$15.00</b>

**Volcan Cristalino** **\$15.00**

**ANEJO** 13

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**Arette 'Artesanal'** **\$16.00**

**Cazadores** **\$14.00**

**Centenario** **\$13.00**

**Deleon** **\$13.00**

**Don Julio** **\$13.00**

**Fortaleza** **\$17.00**

**G4** **\$16.00**

**Hacienda de Chihuahua** **\$11.00**

**Herradura** **\$11.00**

**Maestro Dobel** **\$13.00**

**Patron** **\$13.00**

**Partida** **\$13.00**

**Roca Patron** **\$14.00**

**PREMIUM** 12

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**Arette Gran Clase Anejo** **\$19.00**

**Cincoro Blanco** **\$18.00**

**Clase Azul Plata** **\$18.00**

**Clase Azul Reposado** **\$25.00**

**Don Julio 1942** **\$25.00**

**Don Julio Real** **\$55.00**

**Fortaleza 'Still Strength'** **\$14.00**

**Gran Patron** **\$25.00**

**G4 Extra Anejo** **\$20.00**

**G4 'The 55' Extra Anejo** **\$45.00**

**Pasote Extra Anejo** **\$30.00**

**Patron Extra Anejo** **\$16.00**

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<b>Banhez Joven Espadin-Barril</b>	<b>\$10.00</b>
<b>Bozal Borrego Sacrificio Castilla</b>	<b>\$17.00</b>
<b>Bozal Cuixe</b>	<b>\$13.00</b>
<b>Bozal Ensamble Espadin-Barril</b>	<b>\$12.00</b>
<b>Bozal Tobasiche</b>	<b>\$13.00</b>
<b>Del Maguey Chichicapa</b>	<b>\$16.00</b>
<b>Del Maguey Vida Espadin</b>	<b>\$10.00</b>
<b>El Jolgorio Espadin</b>	<b>\$18.00</b>
<b>Ilegal Joven</b>	<b>\$11.00</b>
<b>Ilegal Reposado</b>	<b>\$13.00</b>
<b>Ilegal Anejo</b>	<b>\$18.00</b>
<b>Nuestra Soledad Lachuigi</b>	<b>\$13.00</b>
<b>Nuestra Soledad Santiago Matatlan</b>	<b>\$13.00</b>
<b>Machetazo Cupreata</b>	<b>\$9.00</b>
<b>Machetazo Espadin</b>	<b>\$9.00</b>
<b>Madre Mezcal Cuishe-Espadin</b>	<b>\$12.00</b>
<b>Marca Negra Espadin</b>	<b>\$15.00</b>
<b>Marca Negra Tobala</b>	<b>\$19.00</b>
<b>Montelobos Espadin</b>	<b>\$11.00</b>
<b>Pierde Almas Botanical 9</b>	<b>\$17.00</b>
<b>Pierde Almas Espadin</b>	<b>\$15.00</b>
<b>Pierde Almas Puritita Verda</b>	<b>\$11.00</b>
<b>Pierde Almas Tobala</b>	<b>\$20.00</b>
<b>Sombra Joven</b>	<b>\$10.00</b>
<b>Union Uno</b>	<b>\$9.00</b>
<b>Union El Viejo</b>	<b>\$13.00</b>
<b>Zignum Mezcal</b>	<b>\$8.00</b>

<b>805</b>	<b>\$6.00</b>
<b>Almanac Love Hazy IPA</b>	<b>\$6.00</b>
<b>Anderson Valley Boont Amber</b>	<b>\$6.00</b>
<b>Bud Light</b>	<b>\$5.00</b>
<b>Corona Extra</b>	<b>\$6.00</b>
<b>Corona Premier</b>	<b>\$6.00</b>
<b>Firestone Luponic IPA</b>	<b>\$6.00</b>
<b>Heineken</b>	<b>\$6.00</b>
<b>Laguna Baja Dark Lager</b>	<b>\$6.00</b>
<b>Michelob Ultra</b>	<b>\$5.00</b>
<b>Modelo Especial</b>	<b>\$6.00</b>
<b>Negra Modelo</b>	<b>\$6.00</b>
<b>North Coast Scrimshaw Pilsner</b>	<b>\$6.00</b>
<b>Pacifico</b>	<b>\$6.00</b>
<b>Space Dust IPA</b>	<b>\$6.00</b>
<b>Stella Artois</b>	<b>\$6.00</b>

## DRAFT CERVEZA 2

<b>805</b>	<b>AVAILABLE OPTIONS</b>
	16oz: \$7.00
	20oz: \$8.00
<b>Negra Modelo</b>	<b>AVAILABLE OPTIONS</b>
	16oz: \$7.00
	20oz: \$8.00

## VINO 11

<b>Sangria</b>	<b>\$9.00</b>
red wine blend with brandy, cointreau, lo-fi amaro, orange juice	
<b>Chandon Rose</b>	<b>\$10.00</b>
<b>Chandon Sweet Star Sparkling</b>	<b>\$10.00</b>
<b>Noble Vines Sauvignon Blanc</b>	<b>AVAILABLE OPTIONS</b>
	\$9.00
	\$32.00

**Smoke Tree Sonoma Chardonnay****AVAILABLE OPTIONS**

\$10.00

\$35.00

**Z. Alexander SLH Chardonnay****AVAILABLE OPTIONS**

\$11.00

\$40.00

**Newton Skyside Cabernet****AVAILABLE OPTIONS**

\$12.00

\$45.00

**Z. Alexander SLH Pinot****AVAILABLE OPTIONS**

\$11.00

\$40.00

**Diora Monterey Pinot****AVAILABLE OPTIONS**

\$15.00

\$55.00

**Altos del Plata Malbec****AVAILABLE OPTIONS**

\$8.00

\$28.00

**Casa Madera 3v Mexico Red Blend****AVAILABLE OPTIONS**

\$12.00

\$44.00

**COMIDA** 6**Happy Hour Modelo Shrimp****\$6.00**

Shrimp dipped in a Modelo Especial beer batter and deep fried. Served with a side of cayenne lemon pepper aioli

**Happy Hour Nachos de la Casa****\$8.00**

house-made chips topped with cheddar, jack and nacho cheese, refried beans, pico de gallo, pickled jalapenos and sour cream with your choice of asada, al pastor, or chicken

**Happy Hour Quesadilla****\$6.00**

choice of carne asada, al pastor, or grilled chicken with a blend of monterey jack and cheddar cheeses, pico de gallo, guacamole

**Elote****\$5.00**

fire-roasted whole corn on the cob, cotija, ground chile, ancho chile aioli, lime

**Wings****\$8.00**

6 wings with your choice of mezcal mango habanero, chipotle agave bbq or tequila lime dry rub. Served with carrots, celery and ranch

**Carne Asada Mini Pizza****\$9.00**

grilled carne asada, sauteed onions, pico de gallo, avocado jalapeno puree, sour cream, cilantro, three cheese sauce, house pizza dough

**BEBIDAS** 4

**Frozen Drinks** **\$7.00**

frozen margarita, frozen mangorita, or the frozen drink special of the day

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**On the Rocks** **\$7.00**

el jefe nitro margarita or our house mangorita

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**Cervezas** **\$5.00**

All 12oz bottles. See main menu for bottle list

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**Industry Special** **\$10.00**

tequila shot of the day and a cerveza

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## **MEZCAL MONDAYS (INDUSTRY NIGHT) 3**

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**All Mezcal Shots 25% Off**

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**All Mezcal "Crafted Cocktails" 20% Off**

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**Happy Hour Menu All Day**

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## **TEQUILA TUESDAYS 4**

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**All Tequila Shots 25% Off**

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**All Tequila "Crafted Cocktails" 20% Off**

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**Modelo Battered Fish Tacos All Day** **\$3.00**

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**Happy Hour**

from 4pm - 7pm

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## **WHISKEY + WINE DOWN WEDNESDAYS 4**

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**All Wines by the Glass 25% Off**

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**All Whiskey Shots 25% Off**

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**12oz Sangria on the Rocks** **\$6.00**

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**Happy Hour**

from 4pm - 7pm

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## **TACO THURSDAYS 3**

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**Tacos All Day Long** **\$1.00**

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**12oz Frozen Drinks** **\$5.00**

from 3pm-5pm

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**Happy Hour**

from 3pm - 7pm

## FROZEN FRIDAYS 3

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### 12oz Frozen Drinks

#### AVAILABLE OPTIONS

Til 5pm: \$5.00

Til 7pm: \$7.00

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### Add a 1.7oz Don Julio Blanco Hitchhiker to Frozen Drinks

**\$7.00**

### Happy Hour

from 3pm - 7pm

## SANGRIA SATURDAYS 3

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### 12oz Sangria on the Rocks All Day

**\$6.00**

### Micheladas Until 4pm

**\$6.00**

### Happy Hour

from 3pm - 7pm

## SUNDAY BOTTOMLESS BRUNCH BUFFET 4

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### Bottomless Mimosas with Buffet

**\$7.00**

### Micheladas

Until 4pm

**\$6.00**

### 20% Off VIP Bottle Service

Until 9pm

### Happy Hour

from 3pm - 7pm