

# Bar Takito

201 N Morgan St 60607-1708 · +13128889485 · Updated: Jan 14, 2026

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## STARTERS 3

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**SALSA TRIO** **\$8.00**

three house salsas with chips

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**GUACAMOLE TRADICIONAL** **\$14.00**

tomato, cucumber, jalapeno, lime

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**ESQUITES CON CAMARONES** **\$15.00**

roasted corn, grilled shrimp, saffron manchego sauce

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## TACOS 5

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**CARNE ASADA** **\$13.00**

skirt steak, gremolata, corn purée, & dehydrated corn

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**COCONUT SHRIMP** **\$11.00**

coconut tempura, cole slaw, mango habanero chutney, coconut flakes

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**CHICKEN TINGA** **\$11.00**

stewed chicken, tomato, oregano, chipotle, stracciatella, piquillo pepper, basil

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**CRISPY FISH** **\$11.00**

tempura-battered cod, coconut custard, cole slaw, toasted coconut flakes

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**MUSHROOM** **\$11.00**

buttermilk bean hummus, frisse, black maitake, sun-dried tomato sofrito

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## MAINS 11

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**STEAK & EGGS** **\$17.00**

skirt steak, salsa macha, cherry confit, crispy potato & sunny side-up

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**MUSHROOM POLENTA SKILLET** **\$16.00**

brunkow & manchego cheese, braised forest mushrooms, sage, sunny-side egg, crispy corn & toast

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**AREPA BENEDICT** **\$16.00**

roasted-garlic purée, pulled pork, chipotle salsa

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**CHILAQUILES VERDE** **\$14.00**

queso fresco, sunny-side eggs, epazote

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## VEGGIE OMELETTE

roasted potatoes

### AVAILABLE OPTIONS

\$14.00

Add steak: \$5.00

Add chicken: \$4.00

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## FRENCH TOAST

caramel-rum bananas, cinnamon marscarpone

**\$14.00**

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## EGGS & BACON

piloncillo bacon, white toast

**\$13.00**

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## CHICKEN & PALOMITA BENEDICT

popcorn breaded chicken breast, chipotle hollandaise & avocado

**\$16.00**

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## PORK BELLY en SALSA VERDE

pork belly, salsa verde, crispy potato & scotch egg

**\$16.00**

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## MEXICAN SHAKSHUKA

eggs, chorizo, cannellini beans & chipotle sauce

**\$16.00**

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## TURKISH EGGS

poached eggs, greek yogurt, dill, mint & salsa macha

**\$16.00**

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## SIDES <sup>3</sup>

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### CILANTRO RICE

jasmine rice, cilantro

**\$8.00**

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### COCONUT RICE

jasmine rice, coconut milk, toasted coconut flakes

**\$8.00**

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### ROASTED POTATOES

chimichurri

**\$8.00**

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## QUESO FUNDIDO <sup>3</sup>

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### QUESO FUNDIDO

manchego, chihuahua chesse, chimichurri, tequila

**\$14.00**

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### HONGOS FUNDIDO

roasted maitake, huitlacoche, truffle

**\$16.00**

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### CHORIZO FUNDIDO

mexican red chorizo, chimichurri, tequila

**\$15.00**

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## FLAUTAS <sup>1</sup>

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### Cochinita Pibil Flautas

pulled adobo pork, ashote, pickled onion, queso fresco salsa verde, creme fraise & greens - served with cilantro rice

**\$11.00**

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## RICE BOWLS <sup>4</sup>

<b>VEGGIE</b>	<b>\$12.00</b>
coconut rice, chefs choice vegetables, boiled egg, chipotle mayo, slaw, cherry tomato, cucumber	
<b>CHICKEN TINGA</b>	<b>\$12.00</b>
coconut rice, epazote cream, queso fresco, cherry confit, slaw, cucumber	
<b>SKIRT STEAK</b>	<b>\$14.00</b>
coconut rice, sunny side up egg, crispy potatoes, chimichurri, cherry tomato, cucumber	
<b>CRISPY SHIRMP</b>	<b>\$14.00</b>
coconut rice, mango sauce, roasted coconut, slaw, cherry confit, cucumber	

## MARGARITAS & MEZCALITAS 1

<b>MARGARITAS &amp; MEZCALITAS</b>	<b>\$7.00</b>
Lime, Cucumber, Strawberry, Coconut, Pineapple Serrano, Mango	

## CRAFT COCKTAILS 3

<b>Paloma</b>	<b>\$9.00</b>
tequila, agave, lime, Q grapefruit soda	
<b>Ranch Water</b>	<b>\$9.00</b>
tequila, lime, topo chico	
<b>A Cozy Sip</b>	<b>\$12.00</b>
lillet blanc, gin, spiced piloncillo apple cider, champagne	

## SELECT BEER 3

<b>Tecate</b>	<b>\$4.00</b>
<b>Dos Equis</b>	<b>\$4.00</b>
<b>Negra Modelo</b>	<b>\$4.00</b>

## BEER 15

<b>TECATE</b>	<b>\$6.00</b>
grupo modelo   lager   ABV 4.5%	
<b>TROPICOASTAL</b>	<b>\$7.00</b>
great lakes brewing   IPA   ABV 6%	
<b>BEER FOR TACOS</b>	<b>\$8.00</b>
off color brewing   sour wild ale   ABV 4.5%	
<b>CORONA PREMIER</b>	<b>\$7.00</b>
constellation brands   lager   ABV 4%	

<b>PACIFICO</b>	<b>\$10.00</b>
constellation brands   pilsner   ABV 4.5%	
<b>DOS EQUIS</b>	<b>\$6.00</b>
heineken   lager   ABV 4.2%	
<b>ALLAGASH WHITE</b>	<b>\$8.00</b>
allagash   wheat   ABV 5.2%	
<b>COORS BANQUET</b>	<b>\$5.00</b>
coors brewing   lager   ABV 5%	
<b>MILLER LIGHT</b>	<b>\$6.00</b>
molson coors   pilsner   ABV 4.2%	
<b>MILLER HIGHLIFE</b>	<b>\$5.00</b>
molson coors   lager   ABV 4.6%	
<b>RIGHT BEE SEMI DRY</b>	<b>\$7.00</b>
right bee   cider   ABV 6%	
<b>MODELO ESPECIAL</b>	<b>\$8.00</b>
modelo cerveceria   lager   ABV 4.4%	
<b>NEGRA MODELO</b>	<b>\$6.00</b>
modelo cerveceria   lager   ABV 5.3%	
<b>Add CHELADA</b>	<b>\$2.00</b>
<b>Add MICHELADA</b>	<b>\$4.00</b>

## DRAFTS 3

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<b>ANTI HERO</b>	<b>\$9.00</b>
revolution brewing   IPA   ABV 6.7%	
<b>MEDIA NARANJA</b>	<b>\$9.00</b>
casa humilde   mexican lager   ABV 4.7%	
<b>MAIZAL</b>	<b>\$8.00</b>
casa humilde   mexican lager   ABV 4.7%	

## BLANCO WINE 2

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<b>FERRARI-CARANO</b>	<b>\$15.00</b>
sauvignon blanc, California	
<b>RUFFINO</b>	<b>\$18.00</b>
prosecco, Italy	

## ROJO WINE 3

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<b>SAN SIMEON</b>	<b>\$30.00</b>
cabernet sauvignon, California	
<b>MEIOMI</b>	<b>\$27.00</b>
pinot noir, California	
<b>SEVEN DEADLY ZINS</b>	<b>\$18.00</b>
zinfandel, California	
<b>MARGARITAS</b> 2	
<b>HOUSE MARGARITA</b>	
jose cuervo tradicional tequila, lime, house made cordial	
<b>FRESH FRUIT MARGRITAS</b>	
jose cuervo tradicional tequila, lime, choice of fresh fruit puree: CUCUMBER, MANGO, STRAWBERRY, COCONUT, PINEAPPLE SERANO, HIBISCUS	
<b>COCKTAILS</b> 4	
<b>A COZY SIP</b>	<b>\$17.00</b>
lillet blanc, gin, spiced piloncillo apple cider, champagne, lime juice	
<b>LA SEÑORA ROSA</b>	<b>\$17.00</b>
takito dobel tequila, blood orange, smirnoff spicy tamarind, lime juice	
<b>CALM FALL</b>	<b>\$17.00</b>
jeppson's bourbon, lavender bitters, chai vanilla sugar	
<b>VALENCIAS ADORATION</b>	<b>\$17.00</b>
rumchata, licor 43 horchata, espresso, chai	
<b>LATIN CLASSICS</b> 6	
<b>MOUTHFUL OF DIAMONDS</b>	<b>\$17.00</b>
tequila, mezcal, agave, lime, hibiscus, aperitivo	
<b>CAIPIRINHA</b>	<b>\$15.00</b>
leblon cachaça, cane sugar, lime	
<b>PISCO SOUR</b>	<b>\$15.00</b>
macchu pisco, lime juice, simple syrup	
<b>LAST WORD</b>	<b>\$15.00</b>
mezcal or gin, lime juice, dom benedictin, cherry liqueur	
<b>LA PALOMA</b>	<b>\$15.00</b>
tequila, agave, lime, Q grapefruit soda	
<b>RED SANGRIA</b>	
cabernet sauvigno, raspberry vodka, orange liqueur, grapefruit - glass or pitcher	
<b>ZERO PROOF</b> 4	

**AGUA FRESCA****\$5.00**

mango, cucumber, strawberry, pineapple serrano

**PEPSI PRODUCTS****\$4.00**

diet, regular, sprite

**JUST THE HAZE****\$6.00**

0.0 ABV | Sam Adams

**MOCKTAILS****\$8.00**

bartender's choice