

# Poquitos

1000 E Pike St 98122-3819 · +12065905039 · Updated: Jan 14, 2026

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## APPETIZERS 9

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### Salsa Trio

**\$7.00**

Pico de gallo, tomato jalapeño, and tomatillo salsa served with chips cooked in rice oil

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### Guacamole

**AVAILABLE OPTIONS**

Fresh avocado, cilantro, lime, onion, tomato, and serrano chile. Served with chips cooked in rice oil

Half: \$8.00

Full: \$15.00

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### Jalapeño Queso

**\$8.00**

House-made queso sauce served with chips cooked in rice oil

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### Tres Amigos

**\$10.00**

House-made jalapeño queso, tomatojalapeño salsa, and refried pinto bean dip served with chips cooked in rice oil

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### Shrimp Culiacán Ceviche

**\$18.00**

Poached shrimp, cucumber, avocado, tomato, onion, jalapeño, cilantro, lime, in a sweet and savory sauce. Served with tostadas

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### Black Bean Toastadas

**AVAILABLE OPTIONS**

Two crisp tortillas, black beans, shredded lettuce, cotija cheese, crema, tomato, and pickled jalapeño

\$12.00

Add Chicken Tinga: \$2.00

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### Grilled Corn Equites

**\$12.00**

Corn grilled and cut off the cob, crema, cotija, Japanese mayonnaise, chile powder and lime

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### Chicharrones

**\$10.00**

Crispy fried pork skins served with jalapeño queso

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### Nachos

**AVAILABLE OPTIONS**

House chips cooked in rice oil, black beans, melted monterey, jalapeño queso, pickled onion, pickled jalapeño, chipotle crema, cotija cheese, guacamole, and cilantro

\$13.00

Add Grilled Steak: \$7.00

Add Chicken, Beef, Al Pastor:

\$4.00

Add Kale and Mushroom: \$4.00

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## SOUPS & SALADS 5

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### Chicken Tortilla Soup

**\$15.00**

Pasilla chile chicken broth, tinga marinated chicken breast, crispy tortilla strips, diced onions, avocado, cotija cheese, cilantro, and lime

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## Black Bean Soup

**\$12.00**

black beans, sauteed spicy spinach, crema, cotija cheese, and fried tortillas

## House Salad

### AVAILABLE OPTIONS

Mixed greens, shaved cucumber, carrot, cherry & grape tomatoes in a honey-lime-serrano vinaigrette

\$8.00

Add Grilled Chicken: \$5.00

Add Grilled Steak: \$7.00

## Beet Salad

**\$12.00**

Roasted and marinated beets, pumpkin seed hummus, orange, arugula, chayote squash, pumpkin seeds, apple cider vinaigrette

## Chopped Salad

### AVAILABLE OPTIONS

Seasonal mixed greens, avocado, sliced radish, queso fresco, grilled corn, pico de gallo, black beans, and house-made tortilla strips in a Mexican oregano vinaigrette

\$14.00

Add Grilled Chicken: \$5.00

Add Grilled Steak: \$7.00

Add Spicy Sautéed Shrimp:

\$7.00

## TACOS 6

### Chicken Tinga Tacos

**\$16.00**

Chipotle-braised chicken breast, avocado, diced onion, cotija cheese, crema, and cilantro

### Baja Fish Tacos

**\$18.00**

Grilled or beer battered (contains gluten) Mahi Mahi served with cabbage, pico de gallo, aioli, and cilantro

### Barbacoa Tacos

**\$17.00**

Beef braised in chile and spices, avocado salsa, pickled red onion, and cilantro

### Tacos al Pastor

**\$17.00**

Marinated grilled pork, avocado salsa, pineapple, diced onion, cilantro, habanero hot sauce

### Shrimp Tacos

**\$18.00**

Shrimp sautéed in chile oil. With cabbage, aioli, cilantro, and pico de gallo

### Kale Mushroom Tacos

**\$15.00**

Spicy kale and sautéed mushrooms, crema, and cotija cheese

## PLATOS 8

### Enchilada Suiza or Roja

### AVAILABLE OPTIONS

Cheese or chicken enchiladas made with local white corn tortillas in a verde tomatillo-cream sauce or red New Mexico chile sauce. Topped with our house-made queso, onion, cilantro, cotija cheese, and cilantro oil. Served with rice and beans

Cheese (Spicy) (Vegetarian):

\$17.00

Chicken (Spicy): \$18.00

### Carne Asada

**\$29.00**

Marinated grilled New York strip steak with pinto beans, grilled onion and jalapeños. Served with rice and corn tortillas

**Shrimp In Salsa Brava** **\$26.00**

White gulf shrimp sautéed in chile oil and topped with an herb salad. Served with warm tortillas

**Pork Spare Ribs In Salsa Negra** **\$17.00**

1lb bone-in pork spare rib bites, chipotle, balsamic, soy sauce, red onion, cilantro. Served with rice and beans

**Beef Shank Chili Colorado** **\$25.00**

Bone in beef shank ossobuco, braised in chiles, garlic, onion, cumin, and herbs. Served with rice, beans, and tortillas

**Yucatan Chicken** **\$24.00**

Grilled achiote marinated half chicken, pickled red onions, and cilantro. Served with rice, corn tortillas and habanero hot sauce

**Quesadilla\*** **AVAILABLE OPTIONS**

Monterey cheese in a flour tortilla. Topped with guajillo crema, pico de gallo, and cilantro. Served with rice and beans

\$14.00

Add Grilled Chicken: \$5.00

Add Grilled Steak: \$7.00

**Burrito\*** **AVAILABLE OPTIONS**

Your choice of protien: chicken tinga, beef barbacoa, al pastor, or kale & mushroom. With rice, beans, cheese, pico de gallo, and crema wrapped in a flour tortilla. Served with side house salad

\$15.00

Sub Shrimp: \$3.00

**DESSERT** 4

**Buñuelos\*** **\$8.00**

Golden-fried, pillowy fritters sprinkled with cinnamon and sugar and topped with caramel. Served with whipped cream

**Churros\*** **\$8.00**

Served with caramel sauce

**Chocoflan** **\$9.00**

Chocolate cake base on flan and whipped cream

**Tres Leches Cake** **\$9.00**

Sponge cakes soaked in sweet vanilla cream, Italian meringue, lime, and hibiscus powder

**SPECIALS** 2

**Mezcal Mondays**

50% Off Any Mezcal \$15 and Up & Bozal Flights; \$2 Off Mezcal Purists & Elenita Sparkling Mezcal

**Tequila Tuesdays**

50% Off Any Tequila \$14 and Up; \$2 Off Poquitos House Margarita

**MARGARITAS** 7

**Poquitos Margarita** **\$13.00**

Our traditional Poquitos Margarita with Javelina Blanco, and Poquitos house sour mix made with organic citrus juices

|  |                |
|--|----------------|
| <b>Purist Margarita</b>  | <b>\$13.00</b> |
| Javelina Blanco, fresh-squeezed lime juice, and agave                                    |                |
| <b>Mezcal Purist Margarita</b>   | <b>\$16.00</b> |
| Bahnez Mezcal, fresh-squeezed lime juice, and agave                                      |                |
| <b>Jala-Piña</b>   | <b>\$14.00</b> |
| Jalapeño-infused tequila, pineapple juice, and our house-sour mix                        |                |
| <b>Fresa</b>   | <b>\$14.00</b> |
| Strawberry-infused Javelina Blanco, lime, and agave                                      |                |
| <b>Harvest Margarita</b>   | <b>\$15.00</b> |
| Javelina blanco, freshly harvested Washington state cranberries, lime, and cinnamon cane |                |
| <b>La Fiona</b>  | <b>\$15.00</b> |
| Habanero-infused tequila, passion fruit purée, and agave                                 |                |

## COCKTAILS & SLUSHEES 10

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|   |                |
|---|----------------|
| <b>Cantarito Cocktail</b>   | <b>\$13.00</b> |
| El Tequileño Blanco Tequila, Poquitos sour mix, orange juice, grapefruit juice, and a chile tajín rim. Served over ice and topped with Squirt |                |
| <b>West Texas Ranch Water</b>   | <b>\$12.00</b> |
| Topo Chico, Javelina Blanco Tequila, and fresh-squeezed lime juice  |                |
| <b>The Ranch Hand</b>   | <b>\$15.00</b> |
| Hacienda de Chihuahua Sotol Blanco, fresh-squeezed lime juice, muddled citrus, cane   |                |
| <b>Red or White Sangria</b>   | <b>\$13.00</b> |
| Your choice of house-made sangria, served over ice with an orange slice and topped with soda  |                |
| <b>Raspberry Caipirinha</b>   | <b>\$16.00</b> |
| Avua Cachça Prata, lime, cane, and raspberry puree  |                |
| <b>Oaxacan Old Fashioned</b>  | <b>\$16.00</b> |
| Del Maguey Vida Mezcal, cinnamon cane, and chocolate bitters  |                |
| <b>Chilcano</b>   | <b>\$14.00</b> |
| A Peruvian Mule. With Mulita Pisco, lime, ginger beer, orange bitters   |                |
| <b>Piña Colada Slushee</b>  | <b>\$13.00</b> |
| Atlantis Silver Rum, and coconut pureé cane   |                |
| <b>Seasonal Slushee</b>   | <b>\$13.00</b> |
| Ask your server about today's seasonal rum slushee!   |                |
| <b>Miami Vice Slushee</b>   | <b>\$13.00</b> |
| Mix of the Piña Colada and seasonal slushees  |                |

## DRAFT 6

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|  |               |
|--|---------------|
| <b>Deschutes Pilsner</b>   | <b>\$8.00</b> |
| <b>Negra Modelo</b>  | <b>\$8.00</b> |
| <b>Pacifico</b>  | <b>\$8.00</b> |
| <b>Manny's Pale Ale</b>  | <b>\$8.00</b> |
| <b>Stoup Citra IPA</b>   | <b>\$8.00</b> |
| <b>Make It a Michelada!</b>  | <b>\$8.00</b> |
| House-spiced tomato juice & fresh lime with your choice of cerveza |               |

## BOTTLES & CANS 11

|  |               |
|--|---------------|
| <b>Corona</b>  | <b>\$6.00</b> |
| <b>Tecate</b>  | <b>\$6.00</b> |
| <b>Modelo Especial</b>   | <b>\$6.00</b> |
| <b>Dos XX Amber or Lager</b>   | <b>\$6.00</b> |
| <b>Sol</b>   | <b>\$6.00</b> |
| <b>Bohemia</b>   | <b>\$7.00</b> |
| <b>Victoria</b>  | <b>\$7.00</b> |
| <b>Coors Light</b>   | <b>\$6.00</b> |
| <b>Seattle Cider</b>   | <b>\$7.00</b> |
| <b>Corona Hard Seltzer</b>   | <b>\$6.00</b> |
| Citrus-lime, Watermelon-lime, Mandarin-Starfruit, Spicy Pineapple            |               |
| <b>Elenita Sparkling Mezcal</b>  | <b>\$8.00</b> |
| Strawberry mule, Pineapple-jalapeno, Passionfruit paloma, Cucumber-limebasil |               |

## WINE 7

|  |                          |
|--|--------------------------|
| <b>House White, Cavaliere d'Oro, Pinot Grigio, Italy</b> | <b>AVAILABLE OPTIONS</b> |
|  | Glass: \$10.00           |
|  | Bottle: \$32.00          |
| <b>Chardonnay, Heritage, Columbia Valley, WA</b>         | <b>AVAILABLE OPTIONS</b> |
|  | Glass: \$13.00           |
|  | Bottle: \$48.00          |
| <b>Rosé, A by Acadia, Napa Valley, CA</b>                | <b>AVAILABLE OPTIONS</b> |
|  | Glass: \$13.00           |
|  | Bottle: \$48.00          |

**House Red, Vina Cono Sur Bicicleta Reserva, Cabernet, Chile**

**AVAILABLE OPTIONS**

Glass: \$10.00

Bottle: \$32.00

**Pinot Noir, Avalon, Sonoma County, CA**

**AVAILABLE OPTIONS**

Glass: \$12.00

Bottle: \$40.00

**Malbec, Las Nencias, Argentina**

**AVAILABLE OPTIONS**

Glass: \$14.00

Bottle: \$52.00

**Cava, Vega Medien, Spain**

**AVAILABLE OPTIONS**

Glass: \$10.00

Bottle: \$32.00

**TEQUILA & SPIRITS 1**

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**Tequila & Spirits**

Ask your server or bartender to see our full list of tequila, mezcal, and other spirits

**NON ALCOHOLIC 8**

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**Agua Fresca**

**\$5.00**

Strawberry-hibiscus or rotating flavor (ask your server)

**Horchata**

**\$6.00**

**Jarritos**

**\$5.00**

Tamarind, Mandarin, Grapefruit, Pineapple, or Lime

**Mexican Coke**

**\$5.00**

**Ginger Beer**

**\$5.00**

**Sugar Free Red Bull**

**\$6.00**

**Caffe Vita Coffee**

**\$4.00**

**Iced Tea**

**\$4.00**

**SEATTLE SODAS 4**

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**Cola**

**Diet Cola**

**Lemon-lime Soda**

**Squirt**

**BREAKFAST 4**

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## Chilaquiles

House-made tortilla chips tossed in your choice of roasted-tomato-jalapeño sauce or tomatillo sauce. Topped with two free-range eggs, cotija cheese, pico de gallo, crema, and cilantro

### AVAILABLE OPTIONS

\$12.00

Add Grilled Chicken:

\$4.00

Add Chorizo: \$4.00

## Huevos Rancheros

House-made tostadas, black beans, two free-range eggs, cilantro, cotija, and your choice of roasted-tomato-jalapeño sauce, tomatillo sauce, or both sauces

### AVAILABLE OPTIONS

\$12.00

Add Grilled Chicken:

\$4.00

Add Chorizo: \$4.00

## Breakfast Burrito\*

Scrambled eggs, potatoes, Monterey jack cheese, choice of chorizo, bacon, or spicy sautéed mushrooms & kale. Topped with red sauce and crema

**\$15.00**

## Texas Style Breakfast Tacos\*

Two flour tortillas, scrambled eggs, bacon, house-made cheese sauce, salsa verde, and green onion. Served with breakfast potatoes

**\$15.00**

## MARGARITAS & COCKTAILS 16

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### Cantaritos

A traditional tequila cocktail made with El Tequileño Blanco Tequila and named after the traditional clay pot in which it's served. With Poquitos sour mix, orange juice, and a chile tajín rim. Served over ice and topped with Squirt

**\$13.00**

### Poquitos Margarita

Our traditional Poquitos Margarita with Javelina Blanco tequila and Poquitos house sour mix made with organic citrus juices

**\$13.00**

### Purist Margarita

Javelina Blanco tequila, fresh-squeezed lime juice, and agave

**\$13.00**

### Jala-Piña

Jalapeño-infused tequila, pineapple juice, and our house-sour mix

**\$14.00**

### Fresa

Strawberry-infused Javelina Blanco, lime, and agave

**\$14.00**

### La Fiona

Habanero-infused tequila, passion fruit purée, agave

**\$15.00**

### Harvest Margarita

Javelina blanco, freshly harvested Washington state cranberries, lime, and cinnamon cane

**\$15.00**

### Ranch Hand

Hacienda de Chihuahua Sotol Blanco, fresh-squeezed lime juice, and cane

**\$14.00**

### Caipirinha

Ava Cachça Prata, cane, lime

**\$14.00**

**Piña Colada Slushee** **\$13.00**

Atlantis Silver Rum, coconut pureé, and cane

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**Seasonal Slushee** **\$13.00**

Ask your server about our seasonal slushee!

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**Red or White Sangria** **\$13.00**

Your choice of house-made sangria, served over ice with an orange slice and topped with soda

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**Mimosa** **AVAILABLE OPTIONS**

Cava and fresh-squeezed orange juice

Glass: \$10.00

Carafe: \$32.00

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**Strawberry-Hibiscus Mimosa** **AVAILABLE OPTIONS**

Cava with house-made strawberry and hibiscus agua fresca

Glass: \$10.00

Carafe: \$32.00

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**Irish Coffee** **\$12.00**

Caffe Vita coffee, Pursuit Cold Brew Whiskey, Carolan's Irish Cream

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**Bloody Mary or Maria** **\$11.00**

Your choice of vodka or tequila, house-spiced bloody mary mix and house-made pickles

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**SOUPS & SALAD** 5

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**Chicken Tortilla Soup** **\$14.00**

Pasilla chile chicken broth, tinga marinated chicken breast, crispy tortilla strips, diced onions, avocado, cotija cheese, cilantro, and lime

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**Black Bean Soup** **\$12.00**

black beans, sauteed spicy spinach, crema, cotija cheese, and fried tortillas

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**House Salad** **AVAILABLE OPTIONS**

Mixed greens, shaved cucumber, carrot, cherry & grape tomatoes in a honey-lime-serrano vinaigrette.

\$8.00

Add Grilled Chicken: \$5.00

Add Grilled Steak: \$7.00

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**Beet Salad** **\$12.00**

Roasted and marinated beets, pumpkin seed hummus, orange, arugula, chayote squash, pumpkin seeds, apple cider vinaigrette

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**Chopped Salad** **AVAILABLE OPTIONS**

Seasonal mixed greens, avocado, sliced radish, queso fresco, grilled corn, pico de gallo, black beans, and house-made tortilla strips in a Mexican oregano vinaigrette

\$14.00

Add Grilled Chicken: \$5.00

Add Grilled Steak: \$7.00

Add Spicy Sautéed Shrimp:

\$7.00

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**LUNCH PLATOS** 8

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**Chicken Tinga Tacos** **\$15.00**

Chipotle-braised chicken breast, avocado, diced onion, cotija cheese, crema, and cilantro

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**Barbacoa Tacos** **\$16.50**

Beef braised in chile and spices, avocado salsa, pickled red onion, and cilantro

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**Tacos al Pastor** **\$17.00**

Marinated grilled pork, avocado salsa, pineapple, diced onion, cilantro, habanero hot sauce

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**Shrimp Tacos** **\$17.00**

Shrimp sautéed in chile oil. With cabbage, aioli, cilantro, and pico de gallo

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**Baja Fish Tacos** **\$17.00**

Grilled or beer battered (contains gluten) Mahi Mahi served with cabbage, pico de gallo, aioli, and cilantro

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**Kale Mushroom Tacos** **\$14.50**

Spicy kale and sautéed mushrooms, crema, and cotija cheese

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**Quesadilla\*** **AVAILABLE OPTIONS**

Monterey cheese in a flour tortilla. Topped with guajillo crema, pico de gallo, and cilantro

\$14.00

Add Grilled Chicken:

\$5.00

Add Grilled Steak: \$7.00

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**Burrito\*** **AVAILABLE OPTIONS**

Your choice of protein: chicken tinga, beef barbacoa, al pastor, or kale & mushroom. With rice, beans, cheese, pico

\$15.00

de gallo, and crema wrapped in a flour tortilla. Served with side house salad

Sub Shrimp Add: \$3.00

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## **CERVEZAS** 10

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**Corona** **\$6.00**

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**Tecate** **\$6.00**

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**Modelo Especial** **\$6.00**

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**Dos XX Amber or Lager** **\$6.00**

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**Sol** **\$6.00**

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**Coors Light** **\$6.00**

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**Bohemia** **\$7.00**

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**Victoria** **\$7.00**

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**Guinness** **\$7.00**

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**Seattle Cider** **\$7.00**

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## **CORONA HARD SELTZER** 4

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**Strawberry-Lemonade**

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**Watermelon-Lemonade**

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**Grapefruit-Lemonade**

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**Lemon-Lime-Lemonade**

**SLUSHEES** 3

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**Piña Colada Slushee**

**\$12.00**

Atlantis Silver Rum, coconut pureé, cane

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**Seasonal Slushee**

**\$12.00**

Ask your server about today's seasonal rum slushee!

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**Miami Vice Slushee**

**\$12.00**

Mix of the two!