



SMALL PLATES

- Guacamole with Crunchy Chips and House Salsa **14**
- Tomato Gazpacho, Olive Oil, Basil **13**
- Fire Roasted Wings with Red Chile Glaze and Blue Cheese Dipping Sauce **12**
- Kale Nori Salad with Lime and Parmesan **10**
- Spicy BBQ Pork Ribs **16**
- Elote Loco, Cotija Cheese, Crispy Garlic, Cilantro **10**
- Yellowtail Ceviche, Coconut, Pomegranate, Red Onion **16**
- Squash Carpaccio, Tomato, Parmesan, Crispy Garlic **11**

TICO LOADED NACHOS

- Poblano Cheese, Jalapenos, Shredded Chicken, Black Beans,
Pico de Gallo, Cilantro, Green Onion **15**

14TH STREET TACOS

- Three of the same per order **14**
- Crispy Fish, Cabbage, Salsa Verde
- Shredded Chipotle Chicken
- Bourbon Braised Pork, Pineapple Salsa
- Confit Brisket, Tomato-Jalapeno Jam, Crispy Onion
- Grilled Shrimp, Guacamole, Pico De Gallo
- Roasted Cauliflower, Braised Kale, Romesco, Pumpkin Seeds

THE ORIGINAL TICO BURRITO

- Fried Chicken, Rice, Beans, Pico de Gallo,
Lettuce, Pepperjack Cheese, Jalapeño Ranch **16**

ENTRÉES

- Carne Asada, Pipian Rojo, Pepitas, Figs **28**
- Grilled Salmon, Buttermilk Salsa Verde, Broccolini **24**

DESSERTS

- Triple Chocolate Chunk Cookies, Vanilla Milk (2 per order) **7**
- Tres Leches topped with Berries & Whipped Cream **11**
- Churros with Decadent Chocolate Sauce **9**



CLASSIC COCKTAILS

GLASS / PITCHER

Classic Margarita Milagro Blanco, Orange Liqueur, Agave, Lime **13 / 52**

Hibiscus Margarita Milagro Blanco, Orange Liqueur, Hibiscus, Agave, Lime **13 / 52**

Margarita Del Dia (ask your server) Milagro Blanco, Orange Liqueur, Fruit Juice, Agave, Lime **13 / 52**

Red Sangria Malbec, Brandy, Orange, Pineapple **11 / 48**

White Sangria Sauvignon Blanc, Rum, Orange, Pineapple **11 / 48**

SIGNATURE COCKTAILS

Smoke on the Water Mezcal, Grapefruit Juice, Grapefruit Soda **12**

Little Red Corvette Mezcal, Ancho Reyes, Luxardo Cherry **15**

Here Comes the Sun Milagro Blanco, Guava Shrub, Demerara, Club Soda **15**

Lost In Japan Sake, Ginger, Cucumber, Sesame, Lemon **15**

Purple Haze Titos, Butterfly Pea Flower Simple, Creme de Violette, Sparkling Wine **14**

Sweetie Pie Catoctin Creek Watershed Gin, Lime, Vanilla Simple, Egg White **16**

Comfortably Numb Rum, Pineapple, Orange, Cream of Coconut, Nutmeg **15**

BEER

DRAFT **Bud Light** Lager, 5% **7** | **Flying Dog Numero Uno** Lager, 4.9% **8**
Flying Dog Thunderpeel Hazy IPA, 6.2% **8** | **Kirin Ichiban** Lager, 5% **7** | **Modello** Lager, 4.4% **7**

BOTTLE **Corona** Lager, 4.5% **7** | **Estrella Damm** Lager, 5.4% **7**
Asahi Super Dry Lager, 5% **9** | **Bold Rock Rosé** Cider, 4.7% **7**

CAN **Topo Chico** Hard Seltzer, 4.7% **8** | **Sapporo Premium** Lager, 4.9% **10**

FLIGHTS OF FANCY

Sake Bombs (4) **24**

Margarita Flight **23**

Patron Flight **35**

Mezcal Flight **30**

WINE & SAKE

SAKE (200 ML)

Funaguchi Nama Genshu Honjozo **13** | **Kunizakari** Nigori **12** | **Hakushika** Tanuki Junmai **12** | **Joto** One Cup **10**

SPARKLING

Biutiful Cava Rosé, Spain, NV **10 / 38**

RED

Rhino Cabernet Sauvignon, California, 2019 **12 / 50**

992 Finca Rio Negro Red Blend, Tierra De Castilla, Spain 2019 **13 / 55**

Las Perdices Pinot Noir Reserva, Mendoza, Argentina, 2019 **13 / 55**

Cvne Organic Rioja Crianza Tempranillo, Rioja Alta, Spain, 2016 **12 / 45**

Sangue Di Giuda Semi Sparkling Sweet Red
Oltrepo Pavese, Italy 2019 **\$10 / \$35**

WHITE

Esencia Divina Albarino, Rias Baixas, Spain, 2020 **15 / 60**

Sandpiper Sauvignon Blanc, Marlborough, New Zealand, 2020 **\$10 / \$35**

Serra de' Cocci Chardonnay, Tuscany, Italy 2020 **\$14 / \$50**

Campo Dottore Riesling, Oltrepo Pavese, Italy 2019 **\$12 / \$45**

ROSÉ

Ameztoi Rubentis Hondurrabi Beltza, Txakolina, Spain, 2020 **15 / 60**

BOTTOMLESS BRUNCH

Bottomless food & drinks
Sat & Sun: 11-3pm

HAPPY HOUR

Wed, Thurs & Fri:
3-6pm

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Updates, new dishes & giveaways
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