



SMALL PLATES

Guacamole with Chips and House Salsa **14**

Orange Chipotle Chili Glazed Wings, Blue Cheese **12**

Kale Nori Salad with Lime and Parmesan **10**

Spicy BBQ Pork Ribs **16**

Elote Loco, Cotija Cheese, Crispy Garlic, Cilantro **10**

Cornbread Soup, Candied Ginger, Shiso **13**

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

Cookie Plate, Two Each of Chocolate Chip and Yuzu Sugar **7**

Tres Leches topped with Berries & Whipped Cream **11**

Churros with Chocolate Sauce **9**

Poached Apple Tacos, Hard Sugared Tortillas, Mascarpone Cream, Blood Orange **12**

A gratuity of 18% will be charged for parties over 6

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
Please inform your server of any dietary restrictions.



CLASSIC COCKTAILS

GLASS / PITCHER

Tico 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**

SIGNATURE COCKTAILS

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

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

Mezcal Martinez Mezcal, Sweet Vermouth, Cynar, and Luxardo Maraschino Liqueur **15**

Smoky Paloma Mezcal, Grapefruit Juice, Agave Syrup, Lime Juice **14**

Winter at Tico El Jimador Reposado, Jack Daniels, Simple Syrup, OJ, Orange Bitters, Angostura **14**

Ticoroni Milagro, Sweet Vermouth, Campari **15**

Manzana Mula Monkey Shoulder Scotch, Apple Cider, Lime Juice, Ginger Beer **14**

Apple Rye Chai St George Dry Rye Reposado Gin, Apple Chai Syrup, Soda Water **15**

BEER

DRAFT: **Dos XX** Lager **7** | **Flying Dog Numero Uno** Lager **8**

Hardywood Great Return IPA **8** | **Kirin Ichiban** Lager **7** | **Modelo** Lager **7**

BOTTLE: **Sol** Lager **7** | **Estrella Damm** Lager **7**

Asahi Super Dry Lager **7** | **Bold Rock Rosé** Cider **7** | **Woodchuck** Cider **7**

CAN: **Topo Chico** Hard Seltzer **8** | **Sapporo Premium** Lager **10** | **City State Lost Laws** Pilsner **7**

FLIGHTS OF FANCY

Saké Bombs (4) **24**

Margarita Flight **23**

Patron Flight **35**

Mezcal Flight **30**

WINE & SAKE

SANGRIA

Sangría Roja Malbec, Brandy, Orange, Pineapple **11 / 48**

Sangría Blanco Sauvignon Blanc, Rum, Orange, Pineapple **11 / 48**

SPARKLING WINE

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

RED WINE

Borne of Fire Cabernet Sauvignon, Washington, 2018 **14 / 50**

Erath "Resplendent" Pinot Noir, Dundee, Oregon, 2019 **14/52**

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

ROSE

Masca de Tacco "Ro'Si" Rose, Italy 2020 **14 / 50**

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

WHITE WINE

Tinazzi "Istà" Pinot Grigio, Delle Venezie, Italy, 2020 **9 / 34**

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**

SAKE (200 ML)

Funaguchi Nama Genshu Honjozo **13**

Kunizakari Nigori **12**

Hakushika Tanuki Junmai **12**

Joto One Cup "The Graffiti Cup" Junmai **10**

Namacho Tokubetsu Junmai Namachozo **11**

Okunomatsu Tokubetsu Junmai Namachozo **15**

BOTTOMLESS BRUNCH

Bottomless food & drinks
Sat & Sun: 10:30-3:00pm

HAPPY HOUR

Wed, Thurs & Fri:
3-6pm

FOLLOW TICO

Updates, new dishes & giveaways
@tico_dc