

The Breakfast Torta 8.95
local bread | avocado | egg | queso | tomato | hatch chile
grass fed chorizo +2.95
applewood bacon +2.95

Breakfast Tamale & Two Eggs 12.95
your choice of tamale | two eggs | refried beans

Stoak Breakfast 8.95
egg | bacon | potatoes | choice of tortilla

most recipes with choice of red or green sv salsa

Cinco Chimi Bites (5) 6.95
green chile cheddar or shredded chicken
add fully loaded +2.95
red enchilada sauce | queso | crema

Nitro Nachos 10.95
add nana's shredded chicken
or bbq pulled pork add 3.95

Chips & SV Salsa 3.95
local corn tortillas | red & green salsas

gf = gluten free

♥ we cook with non-trans fat oils
(v) vegan or vegetarian

King's Taco Salad 10.95
chopped greens | crisp shell | pico salsa
guacamole | black beans | queso | dressing choice
add grilled chicken or carne asada +4.95

Fajita Stuffed Torta 14.95
carne asada or grilled chicken
local torta bread | queso | guacamole | tomato
grilled pepper mixta | chipotle ranch | fries
add applewood bacon +2.95

BBQ Pulled Pork Torta 12.95
prickly pear bbq pulled pork sandwich
local bun | chipotle slaw | pickle | local tomato | fries

dressing choices: chipotle ranch | lime vinaigrette | ranch

Hand Built Tamales
Nana Carlotta's tamales | rice | frijoles | grilled pepper mixta
choice of chicken tomato | fresh corn vegetarian | red chile pork
1 tamal 8.95 2 tamales with rice & beans 14.95

Hola Hemp Tamales (v)
choice of Original Kind or Chipotle Kind
1 tamal 9.95 2 tamales 15.95

Old Skool Bean Burrito 8.95
choice of frijoles | queso | SV rice | salsa

Fish Taco Fix 12.95
2 tacos | grilled fish | tortilla choice | slaw | rice | beans

choice of recipe below with rice & frijoles choice
recipe below
queso | pico salsa
crema | guacamole

...Build your fix with:

grilled chicken 10.95 nana's shredded chicken 10.95
carne asada 13.95 veggie nirvana (v) 10.95
shredded beef 12.95 carnitas adobada 12.95

Make'em Fully Loaded

load up your burrito or bowl with
guacamole | queso | enchilada sauce | crema | + 3.95

green chiles +1.45 applewood bacon +2.95
fried egg +1.45 grass fed chorizo +2.95
avocado +2.95 gluten free bun +1.95

SirNoran Dog & Fries 10.95
100% natural angus dog | local bread
applewood bacon | sonoran style | fries

Kid Fixes 6.95

8 & under with fries or fruit
basic hot dog | cheese quesadilla* | bean burrito
*add chicken +2.95

Sweet Rides

dulce de leche milkshake 3.95
the choco taco 2.25
churro-nut & dulce de leche 2.95

Sides: Arroz 2.95 Frijoles Fix 2.95 Add A Little Guac! +2.95 French Fries 4.95 Más Salsas .95 Extra Crema 1.95 Add Bacon 2.95



Cervezas On Tap

16oz Red Cup | recycle more, get a refill

Borderlands Noche Dulce
Vanilla Porter | Tucson | abv 7.1%

Bud Light | USA | abv 4.2%

Blue Moon | CO | abv 4.2%

Coors Light | USA | abv 4.2%

Corona Light | MX | abv 4.1%

Dragoon IPA | Tucson | abv 7.3%

El Charro 95th Amber Ale | Tucson | abv 6%

Estrella | MX | abv 4.5%

Four Peak's Kiltlifter | AZ | abv 6%

Modelo Especial | MX | abv 4.5%

XX Ambar | MX | abv 4.7%

XX Lager | MX | abv 4.5%

Cervezas Contained

Angry Orchard

Apple Cider | OH | abv 5.0%

Corona | MX | abv 4.6%

Coronita 7os | MX | abv 4.6%

Firestone 805 | CA | abv 4.7%

Firestone Union Jack IPA | CA | abv 7.5%

Lagunitas IPA | CA | abv 6.2%

Mich Ultra | 16oz Aluminum | USA | abv 4.5%

Miller Light | 16oz Aluminum | USA | abv 4.2%

O'Doul's N/A | USA | abv .30%

Pabst Blue Ribbon | USA | abv 4.7%

Pacifico | MX | abv 4.5%

Stella | Belgium | abv 4.5%

Margarita Mayhem

16oz Red Cup | Hand Built

Stoak Margarita | lime | silver tequila

Fruit Margaritas | strawberry | melon | peach

Horny Cucumber

hornitos reposado | lime | cucumber | tajin

Casa's Caddy

cazadores silver & reposado | lime | gran marnier

Pink Paloma

patrón silver | lime | prickly pear nectar
jarritos grapefruit soda

Some Tequilas...

Sensa Hornitos Reposado

Cazadores Blanco & Reposado

Patrón Silver & Añejo

Código Silver & Añejo

Kustom Built Cocktails

16oz Red Cup | Top Fuel Recipes

The Famous Gas Can

red bull | blue curacao

vodka | tequila | gin | rum

The Whiskey

stillhouse peach moonshine whiskey

peach puree | lemon soda | iced tea

Mint Condition Mojito

colors: original · strawberry · mango

muddled mint · agave · bacardi

Grapes

pinot grigio | cabernet | merlot

moscato | chardonnay | white zin

Breakfast of Champions

The SirChelada

A Day Drinking Legend

Kustomize your beer with Sir's secret

recipe clamato-infused michelada recipe

\$3 + your cerveza choice

Tito's Boddy Mary

tito's vodka | SV kustom bloody mary mix

chile guerito | fresh citrus | bacon | tajin

Stoak Boddy Mary

house vodka | SV kustom bloody mary mix | citrus



»»» MENU »»»



www.sirvezas.com

Find US Here & There...

Tucson International Airport

Phoenix Sky Harbor Airport

Baltimore BWI Airport

Kentucky Blue Grass Airport (2020!)

Our Build Specs: We source sustainable seafood, only cook with 100% non-trans-fat oils, and buy all natural ingredients and locally grown HACCP certified produce whenever possible. Warning: eating raw or undercooked proteins can cause certain food borne illnesses, especially with persons who have sensitive diets. Please monitor your orders and let us know how we can help.

(GF) = items designed for gluten sensitive diets. Please note that while we work hard to satisfy all dietary related requests, we are not a facility without known allergens. (GF) Please order corn over flour tortillas or check with your server. Our gluten friendly recipes are produced with our best practices, but we cannot guarantee cross contamination outside of our controls. Not all ingredients are listed.*

**† Certain restrictions apply. Please DO NOT remove any alcohol from our licensed premises or onto the common airport area. You must be 21+ years of age to drink in AZ. Thank you, and keep on truckin'!*

