



VENGA VENGA

BY CHEF RICHARD SANDOVAL

HOURS DAILY 11AM-9PM

MARGARITAS

ENHANCE WITH HOUSEMADE PURÉES
BLOOD ORANGE, MANGO, PRICKLY PEAR +3 | PITCHERS +12

VENGA VENGA 15

blanco tequila + citrus | *make it a pitcher 62*

SPICY VENGA 16

serrano-infused reposado tequila
citrus + tajín | *make it a pitcher 65*

CADILLAC 20

reposado tequila + grand marnier + citrus
make it a pitcher 65

SPICY ORANGE 16

serrano peppercorn-infused tequila
orange + citrus | *make it a pitcher 65*

SPICY SWINGER 18

serrano-infused reposado tequila
citrus + pineapple | *make it a pitcher 73*

CERVEZAS

MAKE ANY CERVEZA A MICHELADA +5

DRAFT

MODELO ESPECIAL 8 / NEGRA MODELO 8

PACIFICO 8 / ROTATING TAP 9

BOTTLE/CAN

COORS LIGHT / COORS BANQUET 7

CORONA EXTRA / CORONA LIGHT 7

¡VENGA! MEXICAN LAGER 8

STELLA ARTOIS LIBERTÉ N/A 7

ROTATING CAN 8 / ROTATING SELTZER 9

HAPPY HOUR

DAILY FROM 3 TO 5PM

COMIDA

CARNE ASADA FRIES* D.G 14

ancho chili + pico de gallo + cheese sauce
guacamole + crema fresca

NACHOS D.G 12

cheese sauce + black bean purée + guacamole
crema fresca + pico de gallo + jalapeño
add chicken or steak +5*

CARNITAS PORK SLIDERS D.G 12

habanero aioli slaw + onion + salsa verde
add ancho fries VG +6

VENGA TACOS 12

*choice of grilled chicken or steak**
corn tortillas + salsa roja

CHIPOTLE-GLAZED WINGS D.G 18

cotija cheese + serrano pepper + ranch



CÓCTELES

PALOMA 15

blanco tequila + jarritos grapefruit + lime | *add housemade purée +3*

SANGRIA ROJA 13

red wine + brandy + fruit + tropical juice

ALTITUDE MOJITO 16

blanco tequila + mint + agave + lime | *add housemade purée +3*

MEZCAL NEGRONI 20

mezcal + campari + sweet vermouth | *doña vega mezcal +3*

CAFE-TINI^D 23

grey goose + cold brew + kahlúa + crème de cacao

DOMINGO OLD FASHIONED 23

maestro dobel humito + luxardo cherry liqueur
orange & angostura bitters

WARM SPICED CIDER 18

vago el manantial + spiced cider + spices + orange zest

BOURBON BEE'S KNEES 18

elijah small batch bourbon + lemon + honey | served hot or chilled



MIEL DEL FUEGO 15

espadín mezcal + alma finca orange liqueur + luxardo cherry liqueur
orange twist

VINO

SPARKLING

BOLLICINI, PROSECCO, ITALY 13/45

VEUVE CLICQUOT YELLOW LABEL BRUT, FRANCE --/120

WHITE

MAR DE FRADES, ALBARIÑO, ATLÁNTICO 14/60

OYSTER BAY, SAUVIGNON BLANC, MARLBOROUGH 13/45

CK MONDAVI, PINOT GRIGIO, CALIFORNIA 13/45

KENTWOOD, CHARDONNAY, CALIFORNIA 13/45

FLOWERS, CHARDONNAY, SONOMA COAST 15/70

ROSÉ

GAZELA, ROSÉ, PORTUGAL 13/45

RED

ARCHETYPE, PINOT NOIR, CALIFORNIA 13/45

JOSH CELLARS, CABERNET SAUVIGNON, CALIFORNIA 13/45

JUSTIN, CABERNET SAUVIGNON, PASO ROBLES 16/80

THE PRISONER RED BLEND, CALIFORNIA 18/100

BEBIDAS

VENGA VENGA MARGARITA 10

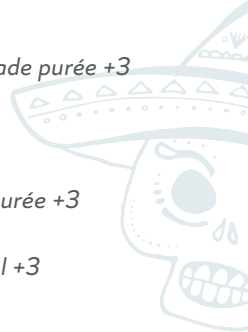
blanco tequila + housemade sour
add blood orange, mango, or passion fruit +2
make it skinny or spicy +2

SANGRIA ROJA 8

red wine + brandy + fruit + tropical juice

COORS LIGHT 4

coors brewing | golden, colorado



STARTERS

CHIPS & SALSA ^{G,V} 6

GUACAMOLE ^{VG} 18

avocado + tomato + onion + serrano chili
cilantro + lime | prepared tableside

SHRIMP CEVICHE* ^S 22

serrano chili + red onion + tomato + carrot
cucumber + lime + cilantro

QUESO FUNDIDO ^{D,G,V} 18

oaxaca, chihuahua, & monterey cheeses
chili morita salsa + pico de gallo
guacamole + flour tortillas
add mushroom or chorizo +4 | combo +6

VENGA NACHOS ^{D,G,V} 18

cheese sauce + guacamole + crema fresca
black bean purée + pico de gallo + jalapeño
add chicken or steak* +5

GRILLED QUESADILLAS ^{D,G,V} 18

mexican cheese + chipotle aioli
add hanger steak with rajas* +5
shrimp with rajas, black bean purée ^S +6
chicken with roasted tomato +5
seasonal vegetables ^V +5

CARNE ASADA FRIES* ^D 20

ancho chili + cheese sauce + crema fresca
pico de gallo + guacamole

TORTILLA SOUP ^{D,G} 12 CUP / 16 BOWL

panela cheese + chicken + crema fresca
guajillo + avocado + crispy tortilla

VENGA CHOPPED SALAD ^D 18

romaine lettuce + bacon + panela cheese + chickpea
tomato + roasted corn + avocado vinaigrette
crispy tortilla | add mahi-mahi* +12
shrimp ^S +10 | grilled chicken +10



VIVA TIRADITO* 25

chili-crustad ahi + cured salmon + hamachi
honey avocado purée + lemongrass leche de tigre
red onion + radish + orange blossom honey

TACOS

THREE SOFT CORN TORTILLAS

VENGA 23

choice of grilled chicken or grilled steak*
cilantro + onion + lime + salsa roja

AL PASTOR 23

adobo pork + onion + grilled pineapple
cilantro + salsa verde

ALAMBRE ^D 25

choice of steak* or shrimp ^S
bacon + mexican cheese blend
chipotle aioli slaw + rajas + lime + salsa roja

BAJA 24

grilled mahi-mahi + citrus chipotle aioli slaw
avocado crema + lime + tomato + corn

VEGETABLES ^{VG} 21

pico de gallo + corn + guacamole + salsa

COMBO 25

one of each: chicken, steak*, & al pastor

ENCHILADAS

CHEESE ^{D,V} 22

mexican cheese blend + cotija cheese
crema fresca + tomatillo sauce

CHICKEN DIVORCIADAS ^D 24

chicken tinga + crema fresca + entomatada sauce
tomatillo sauce

JALISCO SHRIMP ^{D,S} 26

mexican cheese blend + roasted corn + rajas
jalisco salsa + avocado + crema fresca

IRON SKILLET FAJITAS

SERVED WITH ONION, BELL PEPPER, GUACAMOLE, MEXICAN RICE,
REFRIED BEANS, CREMA FRESCA ^D, & TORTILLAS ^G

CHICKEN ^{D,G} 30

achiote chicken + salsa roja

STEAK* ^{D,G} 32

achiote skirt steak + salsa roja

SHRIMP ^{D,G,S} 30

achiote citrus shrimp + salsa verde

MIXED ^{D,G} 34

choice of two proteins: chicken, steak*, or shrimp ^S

SPECIALTIES

CARNE ASADA* ^D 35

hanger steak + cheese enchilada + rajas
refried beans + guacamole + chili morita salsa
pico de gallo

CHILE RELLENO ^{D,V} 26

cotija & mexican cheese blend + crema fresca
roasted poblano pepper + sautéed vegetables
refried black beans

CHICKEN ZARAPE ^D 30

bacon + panela cheese + pico de gallo
chipotle sauce + crema fresca + avocado
refried black beans + mexican rice

LA HAMBURGUESA* ^{D,G} 30

beef patty + mexican cheese blend + habanero aioli
avocado + lettuce + pickled onion + tomato
housemade pickles + ancho fries | add bacon +5

PORK CARNITAS ^D 30

slow-roasted pork shoulder + guacamole
pickled red onion + refried black beans
salsa verde + habanero salsa + corn tortillas

BEEF TENDERLOIN* 40

7oz tenderloin + roasted corn ragout
rainbow heirloom cauliflower + criolla salsa
truffle honey

BURRITOS

ADD CHEESE SAUCE ^D +5

VENGA BURRITO ^{D,G,V} 20

flour tortilla + pinto beans + crema fresca
mexican rice + pico de gallo + guacamole
add grilled steak with chili morita* +6
chicken tinga with entomatada sauce +5
pork carnitas with tomatillo +5

SIDES

MEXICAN RICE & REFRIED BEANS ^{VG} 6

MEXICAN RICE ^{VG} 4

REFRIED BEANS ^{VG} 4

SWEET PLANTAINS ^{G,V} 9

ESQUITES ^{D,V} 9

ANCHO FRIES ^{G,V} 8

D contains dairy | G contains gluten | N contains nuts | S contains shellfish | VG vegan | V vegetarian
*Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness.

A service charge of 20% will be added to parties of 6 or more.

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— denotes a Viva Abejas offering. Through food, beverage, and hospitality, Viva Abejas amplifies awareness of the vital role bees play in our shared food system. This Bloom to Table collection highlights ingredients made possible by pollination, while supporting education and real-world conservation efforts. A portion of proceeds benefits our partners, including The World Bee Project.

