

La Nacional

LA COMIDA

served daily Monday - Friday 3pm-10pm
Saturday and Sunday from 4pm-10pm

APPETIZERS

CHIPS Y SALSA	\$7
housemade totopos w/ roasted molcajete salsa and salsa verde	
GUACAMOLE, PANELA Y CHIPS	\$13
guacamole, queso panela, and housemade totopos	
CHICHARRON Y GUACAMOLE	\$15
housemade chicharron and guacamole	
QUESADILLA	\$7
quesadilla w/ queso Oaxaca in a tortilla de harina ribeye +6, chicken +3, soyrizo +3	
ROTATING SOPITA	\$5
a childhood favorite para el alma, comfort sopita	
MINI TOSTADAS DE TINGA	\$11
3 mini chipotle chicken tostadas w/ frijoles, crema and queso fresco	
FLAUTAS	\$9
3 flautas de pollo w/ crema, queso fresco, and salsa verde	

TACOS (2 per order)

SONORA STYLE RIB EYE	\$15
ribeye cooked medium, frijoles, guacamole, cabbage and cebollas curtidas served on a tortilla de harina	
CARNITAS	\$10
shredded carnitas, frijoles, guacamole, cebollas curtidas served on a tortilla de maíz	
CAMARON CULICHI	\$13
shrimp in a creamy poblano sauce w/ Oaxacan cheese served on a tortilla de maíz	
CAMARON ENCHILADO	\$13
spicy garlic shrimp w/ queso Oaxaca served on a tortilla de maíz	
QUESO PANELA	\$10
queso panela asado on a bed of frijoles served on a tortilla de harina	
CABEZA	\$12
beef cheek topped w/cilantro, cebolla and salsa verde on a steamed tortilla de maíz	

SIDES

FRIJOLES	\$3	CHILES TOREADOS	\$4
spicy manteca fried beans topped w/queso fresco		serranos asados, cebollas, chiles piquín w/salt, lime, and maggi	

DESSERT

BUÑUELO	\$5
fried flour tortilla w/ azúcar y canela or drizzled in housemade piloncillo syrup	

LATE NIGHT

served daily from 10pm

CHIPS Y SALSA	\$7	TIJUANA HOT DOG	\$6
housemade totopos w/ roasted molcajete salsa and salsa verde		you know what's up: hot dog w/bacon, grilled onions, mayo, ketchup, crema and jalapeño salsa	





EL BRUNCH

served Saturday and Sunday until 2pm

CHIPS Y SALSA **\$7**
housemade totopos w/ roasted molcajete salsa and salsa verde

CHILAQUILES **\$13**
housemade chips covered in sauce of your choice and topped w/crema, onion, and queso fresco

- poblano: creamy poblano sauce
- crema de chipotle: creamy chipotle sauce
- verdes: green tomatillo salsa
- rojos: spicy red salsa

2 eggs + \$3, 1/2 avocado +\$3, ribeye +\$6, chicken +\$3, soyrizo +\$3, carnitas +\$3, birria +\$4

CHEF ALVARO'S BIRRIA

- taco: crispy tortilla de maíz topped w/ onion, cilantro and pickled onion **\$4**
- quesataco: the taco w/ melted queso Oaxaca **\$5**
- birria bowl: birria w/consomé served w/ tortillas de maíz **\$15**
- consomé: beef birria broth **\$3**
- nervio: a melt in your mouth braised tendon

+nervio to taco \$.75 +nervio to broth \$1.25

TACOS DE PAPA Y SOYRIZO (2 per order) **\$8**
papa y soryizo served on a tortilla de harina
egg+ \$3

MIMOSAS... HELL YEAH, LET'S DRINK! **\$7**
bubbly and your choice of juice: orange juice, pineapple, or grapefruit

MODERN TIMES HEAVY WEATHER COLD BREW CAN **\$6.50**

ORANGE JUICE (10 oz) **\$4**





HORA FELIZ

LUNES-VIERNES 3-6pm

COCKTAILS \$9 happy hour

LEAVING NC

tamarindo mezcal, tequila, honey, lime, salt

LA NACIONAL MARGARITA

tequila, passionfruit, lime, honey

MACHETE PALOMA

tequila, grapefruit juice, soda water, lime

SOUTHBAY

mezcal, tequila, soda water, lime, simple syrup, orange bitters

LA NACIONAL DAIQUIRI

charanda, banana liquer, pineapple juice, simple syrup, lime

TRAGOS 1.5oz sipper- \$6

MEZCAL

- banhez joven ensamble
- la luna cupreata black label
- ojo de tigre

TEQUILA

- tapatio blanco
- real de valle
- el tequileño

DRAFT BEER all beer \$6

TORA! JAPANESE RICE LAGER- 5.2%

Fall, San Diego

EDEL GERMAN PILS- 4.8%

Enegren, Moorpark

BUENAWEZA SALT & LIME LAGER- 4.7%

Stone, San Diego

CALIDAD MEX LAGER- 4.5%

Calidad, Los Angeles

BAJA ORANGE WIT- 5.3%

Insurgente, Tijuana MX

PARAÍSO GOSE- 4.5%

Cerveza Loba, Guadalajara MX

CITRA PUFFS JUICY PALE ALE- 5.2%

Three Weavers, Inglewood

AMALGAMATOR IPA- 7.1%

Beachwood, Long Beach

PERRO DEL MAR- 7.5%

Cervecería Wendlandt, Ensenada MX

SUREFIRE BULLSEYE- 7.1%

Societe, San Diego

DIA DE LA PIÑA WILD ALE- 6.8%

Blendery, Long Beach (12oz)

APPETIZERS

FLAUTAS

\$7

3 flautas de pollo topped w/ crema, queso fresco, and salsa verde

QUESADILLA

\$5

quesadilla w/ queso Oaxaca in a tortilla de harina

ribeye +6, chicken +3, soyrizo +3

CHICHARRON Y GUACAMOLE \$13

housemade chicharron and guacamole

ROTATING SOPITA

\$3

a childhood favorite para el alma, comfort sopita



add a baby topo chico for the ultimate palate cleanser + \$2.50



La Nacional

SIGNATURE COCKTAILS

LA MULA tequila, soda water, agave syrup, ginger syrup, lime, cucumber, mint	\$13	MEZCAL NEGRONI mezcal, campari, sweet vermouth, orange twist	\$15
DE LAS FLORES tequila, mezcal spritz, elderflower, lemon, jamaica	\$13	LA NACIONAL OLD FASHIONED	\$15 Mexican whisky, agave syrup, lemon bitters, lemon twist
LEAVING NC tamarindo mezcal, tequila, honey, lime, salt	\$13	OAXACAN OLD FASHIONED	\$15 tequila reposado, mezcal, agave, angustura & orange bitters, orange twist
LA NACIONAL MARGARITA tequila, passionfruit, lime, honey	\$13	ROSITA tequila, sloe gin, sweet vermouth, luxardo, orange twist	\$15
MACHETE PALOMA tequila, grapefruit juice, soda water, lime	\$13	PIPO'S NOT SO FLIP licor 43, tequila, orange juice, cream, mint	\$14
SOUTHBAY mezcal, tequila, soda water, lime, simple syrup, orange bitters	\$13	LA NACIONAL CARAJILLO mezcal, mr. black, licor 43, cafe moto cold brew, orange	\$14 \$14
LA NACIONAL DAIQUIRI charanda, banana liqueur, pineapple juice, simple syrup, lime	\$13	CAFE CON LECHE, MAMI mezcal, black strap rum, banana licor, mr. black, egg white, cream	\$14
BARTENDER'S CHOICE	\$MP	HORCHATA tequila reposado, spice pear licor, orgeat, cream, honey, cinnamon	\$14
MOCKTAIL	\$MP		

TRAGOS

1.5oz sippers



add a baby topo chico for the ultimate palate cleanser + \$2.50

TEQUILA

- REAL DEL VALLE BLANCO- \$7
- TAPATIO BLANCO- \$8
- MIJENTA BLANCO- \$10
- EL TEQUILEÑO BLANCO
- LALO BLANCO- \$9
- CASCAHUIN TAHONA- \$17
- TAPATIO 110- \$10
- REAL DEL VALLE REPOSADO- \$11
- CIMARRON REPOSADO- \$8
- DON FULANO REPOSADO- \$12
- TAPATIO REPOSADO- \$11
- EL TEQUILEÑO REPOSADO GRAN RESERVA- \$11
- LA GRITONA REPOSADO- \$10
- ARETTE ARETESANAL REPOSADO- \$11
- MIJENTA REPOSADO- \$14
- TAPATIO AÑEJO- \$12
- LAPIS AÑEJO- \$17
- ARETTE ARETESANAL AÑEJO- \$15

MEZCAL

- ROSALUNA JOVEN- \$8
- OJO DE TIGRE JOVEN- \$8
- BOSSCAL JOVEN- \$8
- BANHEZ JOVEN ENSAMBLE- \$7
- MAL BIEN ESPADIN MORALES- \$8
- DEL MAGUEY VIDA- \$9
- PIEDRE ALMAS ESPADIN- \$13
- DIVINO MAGUEY ESPADIN TAMARINDO- \$7
- BOSSCAL DAMIANA- \$9
- LA LUNA CUPREATA- \$8
- VAGO ELOTE GARCIA- \$11
- MACHETAZO CUPREATA- \$9
- REY CAMPERO MADRE CUISHE- \$17
- PALOMAS MENSAJERAS CHINO CUPREATA- \$17
- BANHEZ TEPEZTATE - \$17
- GUSTO HISTORICO TOBALA VICTOR RAMOS- \$17
- BOSSCAL CONEJO- \$12
- REY CAMPERO PECHUGA DE CORDONIZ- \$18
- MEZONTE RAICILLA JAPO- \$28

WHISKY

- ABASOLO TIERRA ALMA- \$8

GIN

- GRACIAS A DIOS AGAVE- \$11
- GRACIAS A DIOS OAXACA- \$10
- GÜEL CEMPASUCHIL- \$7

RUM/CHARANDA

- GUSTOSO BLANCO- \$7
- URUAPAN BLANCO- \$7
- URUAPAN AÑEJO- \$6
- URUAPAN SOL TARASCO AÑEJO CON HONGOS- \$10
- RON LIBERTAD- \$9
- PARANUBES CAÑA CRIOLLA- \$9

SOTOL

- LOS MAGOS BLANCO- \$10

...AND MORE

- NIXTA LICOR DE ELOTE- \$6
- PAJAROTE PONCHE GUAVA- \$7



La Nacional

CHEVES Y BEBIDAS

DRAFT BEER (16OZ...\$8)

TORA! JAPANESE RICE LAGER- 5.2%

Fall, San Diego

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DIA DE LA PIÑA WILD ALE- 6.8%

Blendery, Long Beach (120z)

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AMALGAMATOR IPA- 7.1%

Beachwood, Long Beach

PERRO DEL MAR- 7.5%

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Societe, San Diego

CANNED

BEST DAY NON ALCOHOLIC- NA%

Ask for our selection (12oz...\$6)

COLD SNACKS LAGER- 4.2%

Montucky, Montana. (16oz...\$8)

SOFT DRINKS (16OZ...\$3)

coca cola, ginger ale,
unsweetened ice tea,
cranberry juice, pink
lemonade

BOTTLED NA

Mexican Coca Cola Medio Litro
(\$4)

Jarritos Fruit Sodas (\$3)

 Baby Topo Chico 6.5 oz (\$2.50)

 Topo Chico 12oz (\$3)

Modern Times Heavy Weather
Cold Brew (\$6.50)

**MAKE IT A MICHELADA
+\$2.00**

