



TROPICALES

CAFÉ Y COMIDA

SERVED ALL DAY



BREAKFAST

BREAKFAST TACOS 8.75

served on flour tortillas with seasonal fruit, pick any two: bacon, chorizo or yucca

EGG & CHEDDAR BISCUIT 8.5

choice of bacon or chicken chorizo, over easy egg, Tillamook cheddar

EGG & CHEDDAR CROISSANT 9

choice of bacon or chicken chorizo, over easy egg, Tillamook cheddar

PAN CON AGUACATE (GF, VEG) 11

blue corn masa cake, refried black beans, avocado, cotija cheese, everything seed mix, & mango pico de gallo

AGAVE YOGURT & FRUIT (GF) 9

nut-free granola, berries, bananas, dried figs, & hibiscus agave

CINNAMON & PANELA OATMEAL (V) 8.5

nut-free granola, berries, bananas, dried figs, panela sugar, & cocoa nibs

BIG BEND RICE BOWL (GF, VEG) 12

cilantro-lime rice, black beans, fried egg, pickled red onions, nopales, & sliced avocado

LIGHT BITES

CHIPS AND SALSA (GF, V) 3

CHIPS AND QUESO (VEG) 5

SALMON CEVICHE 16

sushi grade salmon, mango, red onion, in a jalapeño, lime, guava & coconut milk sauce, plantain chips

SIDES

\$4

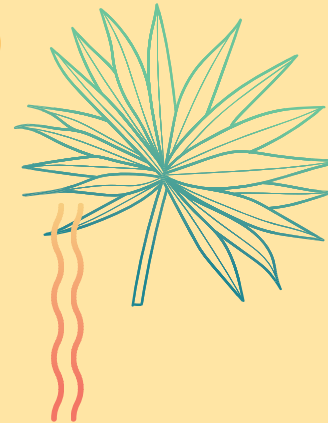
FRIED YUCA

creamy chimichurri

PLANTAIN CHIPS

MIXED FRUIT

SMALL HOUSE SALAD



Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

All food produced in a facility that contains nuts.

20% gratuity will be added to walked tabs.

ENTREES

TAQUITOS DE POLLO (GF) 14

crispy blue corn chicken taquitos, salsa verde, guacamole, cotija cheese, & refried black beans

DOS TACOS 12

flour tortillas, cilantro lime rice, refried black beans & salsa verde or fresh tomato

choice of chicken fajita, beef fajita, carnitas, shrimp, or black bean and nopales (v)

CUBANO SANDWICH 12

bolillo bread, mustard, black forest ham, swiss cheese, roasted pork, pickles & plantain chips

CHICKEN FAJITA CAESAR SALAD 14

romaine lettuce, cotija cheese, caesar dressing

sub beef fajita or shrimp for +\$2

GRILLED SALMON 22

salmon, cilantro lime rice & mango pico de gallo

DESSERT

\$6

CHURROS W/GUAVA DULCE DE LECHE

COCKTAILS

AVOCOLADA..... 12
tequila, avocado, coconut two ways, key lime blend

DISTANT BEACHES 10
bourbon, fino, orange liqueur, cinnamon, lemon

JADE PALACE 12
dry gin, key lime blend, lemon, matcha, egg white, hopped grapefruit bitters

BABY MOON 10
vodka, blanc vermouth, guava crème, key lime blend, hibiscus

VOLCANOES OF ANTIGUA 12
caribbean dark rum, mezcal, guava, lemon, mexican chocolate spices

COCONUT GROVE 12
three star white rum, coconut water, key lime blend, agave, mint

ALONE IN THE CARIBBEAN 12
bourbon, vermouth di torino, banana, tiki spices

POWERS OF PERÚ..... 10
pisco, bell pepper, lemon, agave, cava

SPICY MARGARITA 12
tequila, key lime blend, agave, salt, habañoero

HAPPY HOUR MON-FRI 4PM-6PM

\$3 MODELO

\$5 HOUSE RED, WHITE, & SPARKLING

\$5 MARGARITA & OLD FASHIONED

BEERS

MODELO ESPECIAL LAGER..... 5
make it a michelada! +2

**8TH WONDER BOSS BREW
PINEAPPLE WHEAT** 5

CERVEZA RRËY KOLSCH ALE 6

**AVERY LILIKO'I KEPOLO
PASSION FRUIT WHITE ALE** 7

ROTATING HAZY IPA 8

MAUI COCONUT PORTER 8

SHACKSBURY ROSÉ APPLE CIDER... 7

KOMBUCHA

PINEAPPLE KOMBUCHA 4.50

TEAS

GOLDEN MONKEY 3.5

CELADON PEARL..... 3.5

JASMINE PEARL 5

CHAMOMILE..... 3.5

PEPPERMINT 4

TURMERIC CHAI LATTE 4.5

GUAVA DE OLLA..... 5

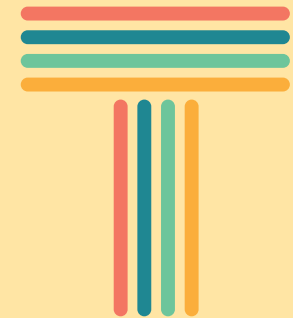
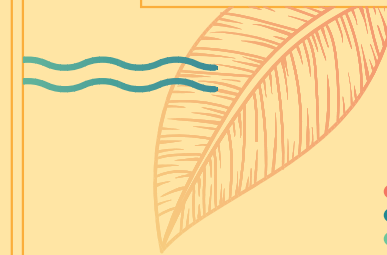
OTHER BEVERAGES

LEMONADE..... 3

ORANGE JUICE..... 4.5

MIMOSAS 8

BLOODY MARY..... 10



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WWW.TROPICALESTX.COM

**TO ALL THAT COMPANY OF
FRIENDS, FROM PINE TO PALM,
WITH WHOM WE HAVE SO
HAPPILY RAISED THE GLASS.**

- CHARLES BAKER -

Jigger, Beaker and Glass: Drinking Around the World