

OH HI THERE .

WELCOME TO THE MULE.

WE LOVE: CHEF-INSPIRED TACOS,
TACOS ON THE BEACH, TEQUILA DRINKS,
VEGETARIANS ∰, BOURBON DRINKS,
GRAFFITI, VEGANS ♥, QUESO, AND YOU.

FOR THE "LIQUID DIET" SORT OF CROWD. OUR BARTENDERS ARE EQUALLY HAPPY TO WHIP YOU UP A HAND-CRAFTED CREATION OR A CLASSIC COCKTAIL. IF YOU JUST WANT A SHOT OF TEQUILA, WE'RE INTO THAT TOO. OKAY, THAT'S ENOUGH CHIT-CHAT. LET'S EAT.

LET'S START WITH SOME

COCKTAILS

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COSMOPOLITAN (2.25) \$16

WHY DID WE EVER STOP DRINKING THESE THINGS? VODKA, MUSKOKA CRANBERRIES, ORANGE DISTILLATE, LIME.

SANGRIA \$14 RED OR WHITE?



CLASSIC MARGARITA (20z) \$14 TRIED. TASTED & TRUE. HORNITOS REPOSADO TEQUILA, TRIPLE SEC, AGAVE, LIME, SALT. MAKE IT A SPICY ONE! ADD \$1 (4)

MAKE IT A PITCHER (55oz - Serves 2-4) \$55
MAKE IT SPICY! ADD \$4 ⁴

WAP MARGARITA (2.50z) \$14 IYKYK WATERMELON TEQUILA, PEACH, LIME, SUGAR RIM.

MAKE IT A PITCHER (55oz - Serves 2-4) \$55

SLUSHIE WAP (10z) \$13 WORTH THE BRAIN FREEZE. ADD 10z \$2

AY CARAMBA! (1.50z) \$15 HOT DAMN!
JALAPEÑO REPOSADO TEQUILA, MANGO NECTAR, CHILI-LIME SHRUB, LIME, TAJIN.



MILLER HIGH LIFE (355ML) \$8

BEAU'S WONDERCRUSH IPA (473ML) \$8.50

CIRCLING THE SUN APPLE CHERRY CIDER
BY COLLECTIVE ARTS (473ML) \$10



HOUSE CERVEZA

16oz \$8 • PITCHER (55oz) \$25

STEAMWHISTLE PILSNER 16oz \$8.50 • PITCHER (55oz) \$25

BEAU'S LUG LIGHT 16oz \$8.50



REIF CABERNET SAUVIGNON 5oz \$9.50 • 8oz \$13 • 1/2L \$25 • BOTTLE \$40

REIF SAUVIGNON BLANC 50z **\$9.50** • 80z **\$13** • 1/2L **\$25** • BOTTLE **\$40**



JARRITOS \$6

PINEAPPLE, MANGO, GRAPEFRUIT, LIME, STRAWBERRY, MEXICOLA.

GINGER SNAP \$10 MANGO NECTAR, LEMON, MINT, GINGER BEER.

WATERMEON & PEACH SLUSH \$10





GUACAMOLE \$12 🖤

FRESH MADE GUACAMOLE, TOPPED WITH GREEN ONIONS, PEPITAS, JALAPEÑOS + CILANTRO. SERVED WITH CHIPS.

OUESO FUNDIDO \$13 🐇

OUR FAMOUS CHEESE DIP, TOPPED WITH COTIJA, PICO DE GALLO, PICKLED JALAPEÑO + CILANTRO, SERVED WITH CHIPS.

BURRO BEAN DIP \$9.50 🐇

REFRIED RED BEANS, COTIJA, LIME CREMA, CRISPY FRIED JALAPEÑO + CILANTRO. SERVED WITH CHIPS.

LOADED FRIES SUPREME \$13.50 CAN BE MADE CRISPY SHOESTRING FRIES, ICEBERG LETTUCE, CHORIZO CHILI, QUESO CHEESE, PICO DE GALLO, GREEN ONIONS, SOUR CREAM, AVOCADO PUREE + CILANTRO.

BIG MAC SMASH \$15

TWO SMASH BEEF PATTIES, CRISPY TORTILLAS, AMERICAN CHEESE, DILL PICKLES, WHITE ONIONS, HOUSE MAC SAUCE, CRISPY HICKORY STICKS.

THE BOMBA TOSTADA \$10 🐇

REFRIED BEANS, CHILI LIME BOMBA RICE, SHAVED RED CABBAGE, SAUTEED POBLANO PEPPERS. JALAPEÑO MAYO + CILANTRO.

CHORIZO CHILI NACHOS \$16 CRISPY TORTILLA CHIPS, QUESO, CHORIZO CHILI, COTIJA, GUAJILLO SAUCE, SOUR CREAM, PICKLED JALAPEÑOS, GREEN ONIONS + CILANTRO.



ANY OF OUR SAUCES AS A SIDE \$1.50 • PICO \$1.50 CHEESE \$1.50 • GUACAMOLE \$3.00 • CHIPS \$3.00





YOU MIGHT CONSIDER THEM DELICIOUS.

ALL TACOS \$7

THE CEASE & DESIST

GROUND BEEF & PORK, CABBAGE, CHEDDAR, HOT SAUCE, CREMA, PICO DE GALLO + CILANTRO.

THE FISH

FRIED FISH, CHIPOTLE MAYO, CABBAGE, SWEET ONION SALSA, PICKLED RED ONION, RADISH + CILANTRO.

THE BRUSSELS SPROUT & CAN BE MADE VEGAN CRISPY BRUSSEL SPROUTS, GUAJILLO SAUCE, COTIJA, PEPITAS, LEMON MAYO, GREEN ONION, PICKLED JALAPEÑO + CILANTRO.

THE HABANERO BRISKET

PULLED BEEF BRISKET, CABBAGE, HABANERO BBQ SAUCE, LEMON MAYO, PICKLED CUCUMBERS + CILANTRO.

THE PORK BELLY BLT

CRISPY PORK BELLY, ICEBERG LETTUCE, SLICED TOMATOES, SMOKEY BACON MAYO, HICKORY STICKS + CILANTRO.

THE NASHVILLE FRIED CHICKEN

SPICED FRIED CHICKEN, CABBAGE, FANCY SAUCE, DILL PICKLES + CILANTRO

THE CAULIFLOWER

S CAN BE MADE VEGAN

CRISPY CAULIFLOWER, CABBAGE, GUAJILO MAYO, AVOCADO

PUREE, PICKLED RED ONIONS, PICKLED RED CHILIS, RADISH

+ CILANTRO.



CHOOSE ANY 3 TACOS
A SNACK SIZE DIP OF QUESO, BEAN DIP, OR GUACAMOLE.
SERVED WITH CHIPS.

\$26

THANK YOU, DRIVE THRU.

THEMULEDOVER.CA

THE OTHER BIRD

otherbird.com