



SHARE PLATES

*gluten free unless otherwise noted

CHIPS + SALSA 5

Homemade salsa. Fresh tomatoes, onions, cilantro, jalapeno. ♡

CHIPS + GUACAMOLE 9

Avocado, cilantro, raw onion, lime juice. Made fresh everyday ♡

VEGETABLE QUESADILLA 8

Rotating local ingredients, ask your server ♻️

SHRIMP CEVICHE TOSTADAS 12

3 crunchy tortillas topped with shrimp, flame-roasted bell peppers, jalapeno, cilantro, marinated in lime juice + pickled red onion

SOPES 11

3 masa tartles topped with smashed black beans served with red + gree salsa, topped with queso fresco ♻️
Add chorizo or beef cheek +2

POTATO + SPINACH EMPANADAS 8.50/12

Fried masa pastries filled with potatoes, onions, spinach, peas, simmered in salsa verde, served with red chimichurri ♡

EMPANADAS DE PICADILLO 8.50 / 12

Fried pastries filled with chopped beef, onion, pepper, olives, egg served with red chimichurri (contains flour)

SOUPS + SALADS

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BEEF BIRRIA 5/9 8 oz./ 18 oz.

Spicy beef stew in a red chile broth. Served with Corn tortillas, onion, and lime

MANGO-JICAMA SALAD 8

Shaved jicama, carrots, cucumbers, radishes, mango, and cilantro, tossed in lime juice, agave nectar, and extra virgin olive oil ♡

BICKERING TWINS SIGNATURE SALAD 13

Mixed greens, cucumbers, cherry tomatoes, red onions, red cabbage, pumpkin seeds, avocado, homemade queso fresco, with jalapeño lime dressing on the side
Add garlic shrimp or steak +4 ♻️

HOUSE SALAD 5

Spinach, cucumbers, tomatoes, radishes, carrots served with jalapeño lime dressing on the side ♡

TACO TUESDAY

Every week, enjoy 10% off taco platters and \$1 off margaritas, mojitos, mules and draft beers

TACO PLATTER 16.75

Choose any 3 tacos + 2 sides
*Add 1.00 for each lamb, shrimp, lengua, or steak taco

TACOS *All tacos are gluten free

Our tacos are served on 100% natural corn tortillas from Tortillería Nixtamal (Queens, NY) garnished with cilantro + onion

CHICKEN TINGA 4

Braised chicken, stewed tomatoes, chipotle peppers, avocado + homemade queso fresco

AL PASTOR 4

Shaved, adobo-marinated pork, fresh pineapple

LAMB BARBACOA 5

Slow cooked lamb, steamed in banana + Avocado leaves

SHAVED STEAK 5

Thin-sliced rib-eye steak marinated in citrus, garlic, and fresh herbs

HOMEMADE CHORIZO 4

Homemade Mexican pork sausage

MUSHROOM + HERB 4

Sautéed mushrooms, herbs, caramelized onions, homemade queso fresco ♻️

SEASONAL VEGETABLE 4

Rotating local ingredients, ask your server ♻️

GARLIC SHRIMP 5

Pan-seared shrimp, tangy green cabbage slaw, chipotle aioli

CABEZA 4

Slow-cooked beef cheek topped with red cabbage

LENGUA 5

Braised beef tongue topped with spicy salsa verde

SIDES ♡

RICE 3

BLACK BEANS 3

FRIED PLANTAINS 3

SIDE SALAD 3

607-319-0653
114 N. Cayuga Street, Ithaca, NY



Vegan



Vegetarian

18% auto-gratuity added to parties of 8 or more

Up to 8 credit cards accepted per party

COCKTAILS

PALOMA 6

Azteca Azul reposado tequila, grapefruit, lime, agave nectar, soda

MARGARITA 7

Azteca Azul blanco tequila, lime, agave

MOJITO 7

El Dorado 3 year cask aged rum, mint, lime, demerara sugar, soda

MEZCALITA 8

Del Amigo joven mezcal, lime, agave

OAXACAN DAIQUIRI 8

Paranubes Oaxaca white rum, lime, demerara sugar

CAIPIRINHA 8

Leblon cachaça, muddled lime, demerara sugar

TEQUILA NEGRONI 10

Cimarrón blanco tequila, Aperol, Carpano bianco vermouth

MEZCAL OLD FASHIONED 10

Yuu Baal reposado mezcal, agave nectar, mole bitters

MEZCAL MANHATTAN 10

Agave de Cortes reposado mezcal, sweet vermouth, Vallet Amargo Angostura

RUM OLD FASHIONED 8

El Dorado 8 year cask aged rum, demerara sugar, Orinoco bitters

MULES

Made with Ithaca Ginger Beer + muddled lime

AUSTIN 7

Tito's Vodka

JALISCO 7

Azteca Azul blanco tequila

OAXACA 8

Agave de Cortes joven mezcal

NICARAGUA 8

Flor De Cana 7 year rum

SAVORY

MICHELADA 6

Mexican beer, tomato juice, lime, Worcestershire, Maggi, chili salt rim

BLOODY MARIA 8

Milagro blanco tequila, slow roasted tomato + poblano pepper bloody mix

SMOKY MARIA 10

Xicarú mezcal, slow roasted tomato + poblano pepper bloody mix

NON-ALCOHOLIC

AGUAS FRESCAS 3

*Tamarindo
Jamaica (hibiscus tea)
Horchata (sweetened rice drink)*

BOTTLES 3

Mexican Coke, Fanta, Apple Soda

FOUNTAIN 2

Coke, Diet Coke, Ginger Ale, Sprite, Seltzer, Ithaca Ginger Beer +\$1

COFFEE 2.5

TEA 2

Herbal, Black

BEER

Cans + bottles

Modelo Especial 4.5

Negra Modelo 4.5

Pacifico Clara 4.5

Corona 4.5

Sol 4

Tecate 3.5

Dos Equis Lager 4

Dos Equis Amber 4

Presidente 4

Imperial 4

Draft

Local Rotating Selection; Ask Your Server

WINE

Glass / bottle

Laluca Prosecco 7/24

Orchard fruits, lemon curd, creamy, off-dry

Casas Patronales Sauvignon Blanc 6/22

Pineapple, peaches, hints of citrus

Damiani Pinot Grigio 9/34

Stone fruit, minerality, citrus, pineapple

Kentia Albariño 8/32

Aromatic herbs, fresh white fruits, floral finish

Sheldrake Point Dry Rosé 9/34

Raspberry, white cherry, crushed herbs

Casas Patronales Carménère 7/24

Reserva vintage, cherries, black pepper, chocolate

Domaine Jean Bousquet Malbec 8/32

Blackberry, plum, subtle spice

La Maldita Rioja Garnacha 8/32

Strawberries, tart cherries, spring flowers

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