

Micheladas

Micheladas Glass \$8 Pitcher \$32

Served over ice, Lime juice, salt, chile piquin rim glass

New: La Niña Fresa Michelada

Los Moles Mexican lager Craft beer, fresh pineapple puree

Michelada tradicional

Los Moles Mexican Lager craft beer and clamato mix sangrita

Michelada de pepino

Los Moles Mexiican Lager craft beer, fresh cucumber, chile serrano

Michelada de mango

Los Moles Mexican Lager craft beer, fresh mango puree

Michelada de blueberry

Los Moles Mexican Lager craft beer, fresh blueberry puree

Michelada de tamarindo

Los Moles Mexican Lager craft beer, tamarind pulp

Michelada de Mole

Don LACO IPA beer, mole poblano, chile habanero.
(Contains nuts)

Michelitro (one Liter) \$10

Los Moles Mexicanita craft beer, Choice of flavor, Served in a one liter clay jar

Cocktail de la casa Glass \$10 Pitcher \$36

Margaritas

Flavor: De Mole, Tamarind, Avocado, Cucumber, Mango, Strawberry, Pineapple, Blueberry or Jamaica.

All our drinks are made w/fresh ingredients, organic agave nectar, agave Liqueur, rim glass, chile piquin & salt

Cantarito de toronja

Fresh grapefruit fresh oranges, grapefruit soda and agave tequila liquor. Served in clay pot

Cazuelita Fresca

Grapefruit soda, chile powder, fresh fruit. Served in clay pot

Sangría de la casa

Red wine, Jamaica, strawberry puree, fresh fruit

Sangría Blanca

Chardonnay, pineapple and mango puree, orange juice

Piña Colada

Homemade piña colada mix with rum, whipped cream

Mojito Verde

Fresh mint, lime juice, agave nectar and rum

Mojito Tropical

Fresh mint, lime juice, agave nectar, rum, flavor, mango, Fresa, Pineapple, blueberry or Jamaica

Mimosa de Sabor \$6.00

Guava, peach, apricot, mango orange

Local Craft

Los Moles House Beer Made by Del Cielo Brewery Martinez, CA.

Made Exclusively for Los Moles

Mexicanita Mexican Lager – 5% \$7.5

Light and refreshing beer with an easy finish. Perfect for hot summer days. Celebrating Hispanic heritage with a traditional Mexican style beer

Los Moles, Hazy Pale Ale - 5.5% \$7.5

Super crisp and hazy pale ale without being heavy, perfect for the summer. Hops showcase: Azzaca, Citra and El Dorado

Besame “Kiss me”- Los Moles Blonde Ale- 5% \$7.5
Delicious and easy drinking beer with a nice body Funfact

Don LACO – Los Moles Hazy IPA – 6.8% \$8

This hazy IPA is showcasing a perfect combination of Citra and Mosaic hops. Not your normal low bitterness hazy IPA...we decided to increase the IBUs on this beer compared to our other hazy IPAs

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Drake’s Brewery

1500 Dry Hopped Pale Ale, 5.5% ABV \$6.5

Denogginizer Double IPA, 9.75% ABV \$7.5

Berryessa Brewery

La Fuerza Aztec Lager 5% ABV \$7

Double Tap American Double / Imperial IPA, 8.7% ABV \$8.5

Racer 5 IPA republic brewery 5.16% ABV \$8.00

Negra Modelo Mexican Amber 5.4% ABV \$7.5

Bottle Mexican Draft \$6.5

Corona

Pacifico

Modelo especial

Victoria

DOS XX Amber

Los Moles Wines Made in Lodi CA, Exclusively for Los

Red Wine	Glass	Bottle	White Wine	Glass	Bottle
Sagiovese	\$8	\$29	Sauvignon Blanc	\$8	\$29
Merlot	\$8	\$29	Chardonnay	\$8	\$29
Cabernet Sauvignon	\$8	\$29	Pinot Gris	\$8	\$29
Pinot Noir	\$8	\$29			

We will add 18% Gratuity for Parties of 6 People or More.

Weekend Buffet

3 Locations.

Emeryville / San Rafael / El Cerrito Beer Garden

Saturday 9:00am to 9:00pm

Sunday from 9:00am to 800pm

Adults \$18.99 Kids from 3 to 9 years old \$10.00

We will add 15% Gratuity for parties of 6 or more

#1 Mexican Buffet Special - rated by Yelp Bay Area. Delicious cuts of Meats, Menudo, Pozole, Beans, Rice, Fruits, Salads, Desserts, café de olla, cinnamon tea, + More! 8 Different Rare type of Mole created by owner and renowned Chef Lito Saldana. This is an experience you will remember!

Mimosa de Sabor

\$5.00 each or 3 for \$10

Guava, peach, apricot, mango and traditional orange

Bloody Mary \$7.99

House made bloody mary mix, salted spiced rim. Garnished with a tiger shrimp and celery

Sangria Roja \$6.99

Red Wine Jamaica and strawberry puree, fresh fruit

Sangria Blanca \$6.99

House White Wine, pineapple, mango puree and orange juice

Taco Tuesday 4-9pm

all you can eat tacos for \$13.99

Every Tuesday! ALL 3 LOCATIONS (W/ Live Music only in El Cerrito- 6pm-9pm)

#1 Rated Tacos in the Bay Area! Get Ready! Delicious Cuts of Meats, Homemade Tortillas, Cabbage, Lime, Cilantro, Roasted Onions, Slow Cooked Beans, Variety of Salsas + Healthy Veggie Options!

Aguas Frescas

Glass \$3.50 Pitcher \$13.99

Sabores/ Flavors

Mango / Horchata/Jamaica

Agua verde / De Nopal / Tamarindo

Strawberry / Blueberry

Mexica coke \$3.99

Jarritos: \$3.50

Tamarind, Pineapple, Great fruit

Can sodas: \$2.75

Soft Drinks \$2.99 Pitcher: \$11.99

Odwala Orange Juice \$3.99

Café De Olla \$2.99

Organic Coffee \$2.99

Organic Hot Tea \$2.99

Food Happy Hour

Monday, Wednesday, Thursday, Friday 3-6:pm

Tacos de Camaron IPA beer battered shrimp in a soft corn tortillas, avocado puree, salsa tropical \$2.99

Fish Tacos IPA beer battered fish in a crispy corn tortilla, salsa tropical and salsa habanera on the side \$2.99

Tostaditas corn tostada with carnitas, shredded beef or chicken, beans, cabbage and salsa fresca \$2.99

Organic Chicken Wings Habanero/ chipotle, BBQ \$3

Happy Hour Drinks Menu

Monday to Friday 3-6pm

House Margaritas \$2.00 off

Cocktails de la casa \$2.00 off

Micheladas \$2.00 off

Draft Beer \$2.00 off

Los Moles Wines \$5 glass \$18 bottle

We will add 18% Gratuity for Parties of 6 People or More