



WHAT'S HAPPENING



UPCOMING EVENTS



MÁS POR FAVOR

TAQUERIA Y TEQUILA



ESTABLISHED IN 2020, MÁS POR FAVOR HAS BEEN BRINGING BOLD FLAVORS, HANDCRAFTED COCKTAILS, AND UNFORGETTABLE EXPERIENCES TO THE HEART OF LAS VEGAS CHINATOWN.

IN THE FRONT, DISCOVER MEXICAN STREET FOOD WITH A PLAYFUL, UNAPOLOGETIC TWIST. FROM OUR FAN-FAVORITE MUY CALIENTE TACO, LOADED WITH FLAMIN' HOT CHEETOS AND CREAMY CHIPOTLE SAUCE, TO OUR SIGNATURE BIRRIA, NOT BIRRIA, FEATURING A CRISPY BIRRIA QUESO TACO SERVED ALONGSIDE SAVORY RAMEN BROTH MADE FOR DUNKING, EVERY DISH IS DESIGNED TO SURPRISE, SATISFY, AND KEEP YOU COMING BACK FOR MORE. OUR MENU CELEBRATES AUTHENTIC MEXICAN FLAVORS WHILE EMBRACING CREATIVITY, PROVING THAT TRADITION AND INNOVATION CAN LIVE ON THE SAME PLATE.

BUT THE REAL SECRET LIES IN THE BACK.

STEP THROUGH OUR HIDDEN TUNNEL AND INTO A DIMLY LIT SPEAKEASY INSPIRED BY THE ROMANCE AND VINTAGE SPIRIT OF OLD MEXICO. SURROUNDED BY MOODY LIGHTING, ECLECTIC DETAILS, AND AN ATMOSPHERE DESIGNED FOR LATE-NIGHT CONVERSATIONS AND UNFORGETTABLE MOMENTS, YOU'LL DISCOVER HANDCRAFTED COCKTAILS AS BOLD AS THE EXPERIENCE ITSELF. EXPLORE AN EXTENSIVE COLLECTION OF PREMIUM TEQUILAS AND MEZCALS WHILE SIPPING ON INVENTIVE CREATIONS LIKE THE SMOKY SMOKE & BERRIES OR THE FIERY FLAMING HOT MARG, OUR FLAMIN' HOT CHEETO-INFUSED TEQUILA COCKTAIL.

AT MÁS POR FAVOR, WE DON'T JUST SERVE TACOS AND TEQUILA—WE CREATE EXPERIENCES. WHETHER YOU'RE JOINING US FOR DINNER, DRINKS, OR A NIGHT THAT TURNS INTO A STORY WORTH TELLING, ONE THING REMAINS TRUE:

TACOS IN THE FRONT. TEQUILA IN THE BACK.

MÁS COCKTAILS \$16

PORNSTAR MARTINI 🐪

OUR "PORNSTAR MARTINI" VODKA, PASSION FRUIT PURÉE, LIME, VANILLA, PINEAPPLE, EGG WHITE

DOUBLE OG

OG MARG AND OG **GHOST** ENERGY

THE TWISTED APRICOT

VODKA, APRICOT LIQUEUR, FRESH LEMON, BITTER BIANCO, FEVER TREE GINGER BEER

SMOKED MEZCAL OLD FASHIONED 🔑

CYNAR ARTICHOKE AMARO, MEZCAL, SPICED DEMERARA, PINEAPPLE, CHERRY OAK SMOKE



FLAMING ESPRESSO MARTINI

SKYY ESPRESSO, MR. BLACK COFFEE LIQUEUR, FRESH ESPRESSO, GRAND MARNIER, FLAMING MARSHMALLOW

🔥 SMOKE & BERRIES

VERDE AMARÁS MEZCAL, STRAWBERRY, BLUEBERRY, CHAMOY, FRESH LEMON, APEROL

🔥 GLOWING GUAVA

BLANCO TEQUILA, FRESH LIME, GUAVA PUREE, GRAPEFRUIT, PINEAPPLE, EGG WHITE



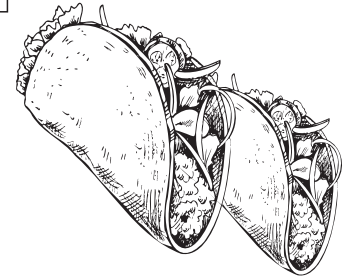
♥ CUSTOMER FAVORITES 🥵 HOT 🔑 MUST TRY 🚫 MAKE IT A MOCKTAIL \$10 🍰 DESSERT 🐪 HALF-OFF HUMP DAY

TACO TUESDAY

TUESDAYS • 3PM-CLOSE

• \$2 STREET TACOS •

AL PASTOR • CARNITAS
BARBACOA • GROUND BEEF
CHICKEN TINGA



• \$20 BOTTOMLESS OG MARGS •

CLASSIC OR SPICY

• \$3 SHOTS •



HAPPY HOUR

DAILY • 3PM-6PM

\$3

MARGARITAS
SHOTS
HOUSE COCKTAILS
DRAFT BEER
CHIPS & GUAC
STREET TACOS
(EXCLUDING CARNE ASADA)

• TO DRINK •

SPECIALTY COCKTAILS

DOUBLE OG	\$8
THORN & BASIL	\$8
SMOKE & BERRIES	\$8
FLAMIN' HOT CHEETA-RITA	\$8
CARAJILLO	\$8
MEXICAN CANDY SHOTSKI	\$15

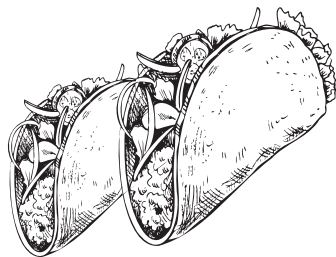
BLANCO OR REPOSADO

PITCHERS

OG MARGARITA	\$20
SANGRIA	\$20



• TO EAT •



ELOTES	\$3
CLASSIC BURRITO	\$7
CITRUS GRILLED CHICKEN OR CARNITAS	
CHURRO	\$5

MÁS COCKTAILS \$16

WHITE PEACH SANGRIA

SAUVIGNON BLANC, PEACH, STRAWBERRY, TRIPLE SEC, APEROL, MINT

CORONA-CUMBER 🗝️

BLANCO TEQUILA, FRESH LIME, MELON LIQUEUR, CUCUMBER, CORONA EXTRA

FLAMIN' HOT CHEETA-RITA 🗝️

FLAMIN' HOT CHEETOS-INFUSED BLANCO TEQUILA, FRESH CITRUS, AGAVE, TRIPLE SEC, JALAPEÑO



TEQUILA LIST

MÁS MARGS \$15

OG

IF WE TELL YOU WE'LL HAVE TO KILL YOU

GIN & CUKE

OG + FRESH CUCUMBER, GINGER LIQUEUR

MOLTEN MANGO 🐪

OG + MANGO PUREE, FRESH JALAPEÑO, GHOST TROPICAL MANGO

PIÑA PAPI 🗝️

BLANCO TEQUILA, PINEAPPLE JUICE, ORGEAT, FRESH LIME

LIME IN THE COCONUT

BLANCO TEQUILA, COCONUT CREAM, FRESH LIME, SPARKLING LEMON LIME SODA

RED ROVER

BLANCO TEQUILA, WATERMELON JUICE, JALAPEÑO, FRESH LIME

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CLASSIC COCKTAILS \$14



CARAJILLO

LICOR 43, FRESH ESPRESSO, CINNAMON

FRENCH 75

GIN, FRESH LEMON, SIMPLE, SPARKLING WINE

MOJITO

RUM, FRESH LIME, SIMPLE, FRESH MINT, SODA

MAI TAI

RUM, FRESH LIME, ORGEAT, CURÇAO, DARK RUM

NEGRONI

GIN, CAMPARI, SWEET VERMOUTH

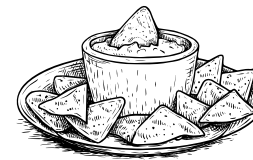
OLD FASHIONED

BOURBON, BITTERS, DEMERARA SYRUP

DESSERTS

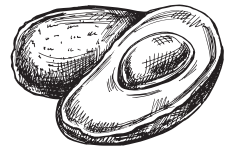
CHUPA MI CHURRO \$11

CREAM CHEESE-FILLED CHURRO
+ CINNAMON + SUGAR + CHOCOLATE
& CARAMEL DRIZZLE



SIDES

CHIPS & SALSA \$4 • CHIPS & GUAC \$6 
ARROZ VERDE \$5 • SOFRITO BEANS \$5



SALSAS

PINEAPPLE HABANERO • SALSA ROJA • SALSA VERDE • SPICY TRUFFLE SALSA



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BURRITOS

CLASSIC \$12

RICE + BEANS + CHEESE + PICO

ADD YOUR PROTEIN \$

CALIFORNIA \$18

CARNE ASADA • FRIES • CHEESE • PICO

SOUR CREAM

BUILD A BOWL \$11

RICE • BLACK BEANS • LETTUCE • MONTEREY CHEESE •

PICO DE GALLO • SOUR CREAM

ADD YOUR PROTEIN \$

PROTEINS

\$4 AL PASTOR, CARNITAS, BARBACOA,
CITRUS GRILLED CHICKEN, CHICKEN TINGA

\$7 CARNE ASADA, SHRIMP

OTHER SH!T

SLICE OF BIRRIA \$12

CRISPY FLOUR TORTILLA + BARBACOA, SHREDDED
CHEESE + CILANTRO + ONION + PICKLED JALAPEÑO +
PINK CREMA + SIDE OF CONSOMMÉ

LOADED FRIES \$9

NACHO CHEESE + MONTEREY JACK
+ CHIPOTLE SAUCE + SOUR CREAM + PICO
ADD YOUR PROTEIN \$

NAPOLEON MAKE A DANG QUESADILLA \$8

MONTEREY JACK + PICO
+ CHIPOTLE SAUCE + SOUR CREAM
ADD YOUR PROTEIN \$

D-BAG \$7 ♥

BAG OF DORITOS + WHITE CHEDDAR
+ NACHO CHEESE + PICO + SOUR CREAM
ADD YOUR PROTEIN \$

MÁS QUESO \$9

CHEESE SAUCE + PICO + PICKLED ONION
+ PICKLED JALAPEÑO

BIRRIA, NOT BIRRIA \$8

CUP O' NOODLES + BEEF CONSOMMÉ + BARBACOA +
CILANTRO + ONION + 'BIRRIA QUESO' TACO

TACO SALAD \$12

LETTUCE + CORN + PICO
+ MONTEREY + CILANTRO LIME VIN + CREMA
+ TAJÍN TORTILLA STRIPS
ADD YOUR PROTEIN \$

ELOTES \$4

FLAMIN' HOT CHEETOS DUSTING + ROASTED CORN
+ MAYONNAISE + COTIJA CHEESE



HOUSE RITA FLIGHTS ON TAP \$30

FLIGHT FLAVORS

OG

STRAWBERRY

BLUEBERRY

PEACH

SHOTS

DISCO SHIT \$20

PATRON SILVER + PINEAPPLE + ORGEAT + LIME + MINT
SERVED WITH "PARTY FAVORS"

MEXICAN TICKLER \$10

CHILLED SHOT OF TEQUILA IN A HOLLOWED OUT JALAPEÑO
+ BLACK SALT + FLOWER POT + CRUSHED ICE



SHOTSKI

3 SHOTS

MEXICAN CANDY \$29 | BLANCO \$35 | REPOSADO \$42



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CERVEZAS \$7

CORONA
MODELO NEGRO
VOODOO RANGE IMPERIAL IPA

DRAFTS \$8

PACIFICO • MODELO
SAMUEL ADAMS SEASONAL

SELTZERS \$10

HIGH NOON, WATERMELON
LUCKY ONE, LEMONADE



NON-ALCOHOLIC \$6

ACQUA PANNA

S. PELLEGRINO

S. PELLEGRINO

ASSORTED ITALIAN SPARKLING DRINK FLAVORS



O.G. • ORANGE CREAM

TROPICAL MANGO

MÁS STREET TACOS \$3.50

CHOICE OF: CORN OR FLOUR • SOFT OR HARD TORTILLA

CARNE ASADA +\$3.50

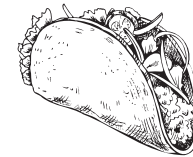
CRISPY FRIED ONION
+ CILANTRO + SALSA ROJA

CITRUS GRILLED CHICKEN

AVOCADO SALSA + CILANTRO
+ ONION

BARBACOA

MONTEREY CHEESE + ONION +
CILANTRO



AL PASTOR

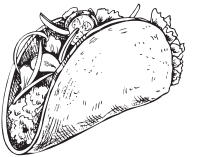
PINEAPPLE + PICO DE GALLO
+ AVOCADO SALSA

CARNITAS

HABANERO + ONIONS + COTIJA
CHEESE + AVOCADO SALSA

CHICKEN TINGA

PINK ONION, CILANTRO,
COTIJA CHEESE



MÁS SIGNATURE TACOS

MUSHROOM ASADA \$5

KIMCHI SLAW + CRISPY WONTONS + TOGARASHI
SOFT CORN TORTILLA

GOBERNADOR \$6

FRIED SHRIMP + MONTEREY CHEESE
+ CABBAGE + SALSA ROJA + CHEESE CRUSTED
CORN TORTILLA

GRINGO \$5

GROUND BEEF + PICO DE GALLO + MONTEREY JACK
+ LETTUCE + SOUR CREAM + SOFT FLOUR TORTILLA

PESCADO \$6

BEER BATTERED HADDOCK + SLAW
+ BAJA CREMA + CILANTRO + SOFT CORN TORTILLA

MUY CALIENTE \$5

AL PASTOR + CHIPOTLE SAUCE +
FLAMIN' HOT CHEETOS CRUMBLES + SOUR CREAM
+ MONTEREY JACK + SOFT CORN TORTILLA

CHEESE'N \$6

GROUND BEEF + MONTEREY JACK + NACHO CHEESE
+ PICO DE GALLO + SOUR CREAM
+ CHEESE CRUSTED FLOUR TORTILLA

FRESH PRINCE \$7.50

STEAK + PEPPERS + MONTEREY JACK
+ MUSHROOMS + ONIONS + HARD SHELL TORTILLA

NO-BOO \$7.50

STEAK + TRUFFLE + PARMESAN + ARTICHOKE
+ SOFT FLOUR TORTILLA

THAI KO \$6

SCALLION PANCAKE + CRISPY STEAK
+ SWEET CHILI + CABBAGE + CILANTRO

PHO-KIN TACO \$6

KIMCHI SLAW + HOISIN + PULLED CHICKEN
AND WONTON SHELL

PULLIN' OUT \$5

BBQ PULLED PORK + BEANS + KIMCHI
+ HAWAIIAN ROLL TACO SHELL

QUEENIE'S CHOICE \$7.50

STEAK + SAUTÉED MUSHROOM & ONION
+ TRUFFLE OIL + BISCUIT + DEMI-GLACE SAUCE

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