

HAPPY HOUR

Monday All Day • Tues - Fri 4pm-7pm

Libations \$6

Bar Lorea Margarita - Blanco Tequila, Lime, Agave.

Old Fashioned - Bourbon, Cane Syrup, Bitters

Daiquiri - Blanco Rum, Lime, Cane Syrup

Gold Rush - Bourbon, Honey Syrup, Lemon

Cervezas/Beer

Austin EastCiders Texas Honey (can) - 5% ABV, Apple, honey, smooth. Hard Cider TX • 4

Cigar City Jai Alai IPA (can) - 7.5% ABV Citrus, caramel, fruit hop notes. IPA, FL • 4

Mama Little Yellow Pils (can) - 5.3% ABV Creamy, citrus, refreshing. Bohemian Pilsner, CO • 4

Narragansett Lager (can) - 5% ABV, Clean, crisp balanced. American Adjunct Lager, RI • 3

Six Point Brewery The Crisp (can) - 5.4% ABV Crack malt character, light fruit, smooth. German Pilsner NY • 4

TUESDAY SPECIAL

Unlimited taco menu (below) and two libations for \$28. Whole table must participate.

Enjoy the Tuesday Special within a 2-hour time frame

Beef Barbacoa - beef stewed in ancho, guajillo & chipotle. Served w/ chipotle aioli

Carnitas - pork simmered in its own fat and beer. Crisp pork rind, pickled onion

Tinga de Pollo - shredded chicken braised with tomatoes and chipotle peppers

Pescado - crispy wild cod, baja cabbage slaw, serrano crema

Cauliflower - roasted cauliflower, chipotle tahini, grilled scallions, tomato

Mushroom - mushroom shawarma, cucumber and tomato salad, tahini

2005 14th St. NW, Washington D. C. | www.barlorea.com

Bar Lorea

EATS

BOTANAS

Guacamole - served with chips • 8

Esquites - grilled sweet corn cooked with epazote, chili de arbol topped with crema, queso fresco and guajillo salsa • 5

Sopes - black beans, roasted tomatoes, potatoes, salsa roja, queso fresco • 3

Summer Ceviche - catch of the day, avocado, jalapeno, agua de chile • 8

Queso Fundido - hot queso chihuahua, chorizo, guacamole • 12
available vegetarian and condado • +4

CANTINA TACOS

Served on our homemade olotillo blanco corn tortillas. Substitutions are politely declined.

Beef Birria - beef stewed in ancho, guajillo & chipotle stuffed with cheese served with side of consomme • 4

Tinga de Pollo - shredded chicken braised with tomatoes and chipotle peppers • 3.5

Condado - blackened wild caught shrimp, cheese, salsa playera • 5

Carnitas - pork simmered in its own fat and beer, pickled onions, green salsa • 3.5

Pescado - crispy wild cod, cabbage slaw, serrano crema • 4

Pollo Asado - citrus marinated grilled chicken, onion, cilantro • 3.5

Sweet Potato - roasted sweet potato, almond chile, cashew cheese, corn, spinach • 4.5 (V)

Mushroom - mushroom shawarma, cucumber and tomato salad, tahini • 4 (V)

Cauliflower - roasted cauliflower, chipotle tahini, scallions, tomato • 4 (V)

CALDERO

A caldero is the work horse in any hispanic kitchen. The meals prepared in these pots are truly a labor of love with intense flavors and hearty portions. Served with rice and beans.

Picadillo - This latin american dish has prevailed as a comfort food for many. Prepared with beef, potatoes, raisins, tomatoes, onions, stuffed olives, yellow plantain and various spices. A staff favorite • 12

Pollo Guisado - chicken, potatoes, epazote, tomatoes, jalapeno, capers, onion, peppers, carrots and garlic simmered and cooked together • 13

Road to Adobo - pork & dark meat chicken cooked slowly in vinegar, soy sauce, garlic, bay leaves, oyster sauce, ginger, lemongrass, peppers, and coconut milk • 14

POSTRES

Tomalito - warm pineapple corn cake with sweet chili pineapple sauce • 6

Tres Leches Cake • 6