



## STARTERS

**SALSA & CHIPS** (V) (GF) \$4.00  
salsa molcajete | salsa verde | housemade tortilla chips

**GUAC & CHIPS** (V) (GF) \$10.00  
avocado | lime | cilantro | onion | jalapeño | housemade tortilla chips

**QUESO FUNDIDO +** (GF) \$10.00  
white & asadero cheese | roasted pepper | cilantro

**ELOTE** (GF) \$6.00  
street corn | cotija cheese | honey chipotle lime crema | cayenne

**TOSTADA DE TINGA** (GF) \$10.00  
tinga de pollo | pico de gallo | cotija cheese | cilantro | serrano crema

**FLAUTAS** (GF) \$8.00  
poblano | pollo asada | corn | chihuahua cheese | cotija cheese  
salsa verde | serrano crema

**NACHO LIBRE +** (GF) \$12.00  
queso | black bean | cotija cheese | chihuahua cheese | pico de gallo  
corn | jalapeño | serrano crema | housemade tortilla chips

**MEXICAN CHEESE FRIES +** (GF) \$11.00  
french fries | queso | cotija cheese | pico de gallo | jalapeño | cilantro | cayenne

## MAINS

**MEXICAN CHOPT SALAD +** (GF) \$10.00  
romaine lettuce | grape tomato | cotija cheese | tortilla strips |  
corn | citrus chipotle dressing

**CLASSIC BURRITO +** \$11.00  
flour tortilla | brown rice | queso | black beans | pico de gallo | guacamole  
serrano crema | housemade tortilla chips

**CALIFORNIA BURRITO** \$18.00  
flour tortilla | carne asada | french fries | guacamole | mexican crema  
black bean | chihuahua cheese | salsa verde

**CARNE ASADA** (GF) \$26.00  
skirt steak | chimichurri | cilantro-lime brown rice | black beans | pickled onion

**KILLER QUESADILLA +** \$10.00  
flour tortilla | chihuahua cheese | roasted pepper | onion

**TORTA MEXICANA** \$11.00  
telera | refried black bean | pico de gallo | guacamole | cilantro  
housemade tortilla chips

**FAJITA RICE BOWL +** (GF) \$11.00  
brown rice | black beans | roasted pepper | onion | guacamole | cilantro

## TACOS

### POLLO (GF)

**POLLO ASADA**  
poblano | corn | serrano crema  
\$4.25

**TINGA DE POLLO**  
cotija | lettuce | chipotle aioli  
\$4.25

### CARNE DE RES (GF)

**CARNE ASADA**  
cilantro | onion | salsa molcajete  
\$5.00

**BARBACOA**  
spinach | grape tomato | chipotle aioli  
\$4.50

### CARNE DE CERDO (GF)

**CHORIZO**  
onion | cilantro | chipotle aioli  
\$4.25

**CARNITAS**  
pickled onion | cilantro | salsa verde  
\$4.25

### MARISCOS (GF)

**BAJA FISH**  
wild cod | baja slaw | onion | cilantro  
\$4.75

**BLACKENED SHRIMP**  
cilantro | onion | serrano crema  
\$4.75

### VEGETARIAN / VEGAN (GF)

**BAJA MUSHROOM** (V)  
oyster mushroom | vegan slaw | vegan  
lime crema | cilantro | onion  
\$4.50

**VEGETARIAN** (GF)  
zucchini | squash | grape tomato |  
red onion | serrano crema  
\$4.25

## SIDES

Black Beans \$3  
Cilantro-Lime Brown Rice \$3  
French Fries \$6

## SWEETS

**CHURROS**  
fried dough dusted with cinnamon sugar  
\$7.00

**MARQUESITAS**  
nutella crispy waffle cone  
\$7.00

## DRINKS

COFFEE \$3.50  
ORANGE JUICE \$3.50  
SOFT DRINKS \$3.50

## ADD-ONS+

Guacamole | Chorizo | Chicken | Carnitas | + \$5  
Barbacoa | Grilled Oyster Mushrooms | +\$6  
Carne Asada | Shrimp | +\$7

(V) Vegetarian (GF) Gluten-Free Friendly

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# COCKTAILS

## HOUSE MARGARITAS

**LIME MARGARITA** \$10 GLASS | \$50 PITCHER  
house tequila | orange liqueur | simple syrup | lime juice

**FROZEN MARGARITA** \$11 GLASS | \$60 PITCHER  
house tequila | lime juice | simple syrup

## SPECIALTY MARGARITAS \$13 GLASS | \$60 PITCHER

**STRAWBERRY**  
el jimador tequila | orange liqueur | simple syrup | strawberry | pineapple | lime juice

**MANGO**  
el jimador tequila | orange liqueur | simple syrup | mango | lime juice

**MEZCAL MARGARITA**  
del maguey | simple syrup | grapefruit soda | lime juice | cholula chili

**BLOOD ORANGE JALAPEÑO**  
jalapeño infused tequila | orange liqueur | simple syrup | blood orange | lime juice

**PINEAPPLE JALAPEÑO**  
jalapeño infused tequila | orange liqueur | simple syrup | pineapple | lime juice

**SEASONAL MARGARITA**  
ask your server

## SIGNATURE COCKTAILS

**ESPRESSO MARTINI** \$13  
vodka | espresso | kahlúa

**MOJITO** \$13  
bacardi rum | mint | lime juice | cane sugar

**PALOMA** \$13  
house tequila | lime juice | grapefruit juice | simple syrup | soda

**RASPBERRY SPRITZ** \$13  
stili raspberry | raspberry | lime juice | pineapple juice | mint | spritz

**RUM PUNCH** \$13  
malibu rum | orange juice | pineapple juice | lime juice | cranberry

**SEASONAL FROZEN COCKTAIL**  
ask your server

# BEER

## DRAFT

**KONA BIG WAVE GOLDEN ALE** PINT | PITCHER \$8 | \$30  
Golden Ale | 4.4% | American

**ALLAGASH WHITE WHEAT ALE** \$8 | \$30  
Wheat Beer | 5.2% | Witbier

**ATLAS BULLPEN PILSNER** \$8 | \$30  
Wheat Beer | 5.2% | Witbier

**MILLER LITE** \$6 | \$22  
Lager | 4.2% | American Light

**PACIFICO GOLDEN PILSNER** \$7 | \$26  
Pilsner | 6.1% | American

**HELLBENDER IGNITE IPA** \$8 | \$30  
IPA | 6.5% | American

**DC BRAU OLD TIME CANTINA** \$6 | \$22  
Lager | 4% | American

**BOLD ROCK HARD CIDER** \$8 | \$30  
Cider | 4.7% | Apfelwein

**SIERRA NEVADA HAZY LITTLE THING** \$8 | \$30  
IPA | 6.7% | New England

**SEASONAL / ROTATING BEER**  
ask your server

## BOTTLES & CANS

**CORONA EXTRA** \$8  
Lager | 4.5% | Mexican

**TECATE** \$5  
Lager | 4.5% | Mexican

**FLYING DOG NUMERO UNO** \$7  
Lager | 4.9% | Mexican

**CORONA LIGHT** \$8  
Lager | 4.1% | Mexican

**BUD LIGHT** \$5  
Lager | 4.2% | American

**ANGRY ORCHARD** \$7  
Cider | 5.0% | American

**LAGUNITAS IPA** \$8  
IPA | 6.2% | Mexican

**LAGUNITAS HOP** \$7  
Non-Alcoholic | Mexican

**MODELO ESPECIAL** \$8  
Lager | 4.4% | Mexican

**MODELO NEGRA** \$8  
Lager | 5.3% | Munich Dunkel

**TOPO CHICO** \$8  
Seltzer | 4.7% | ask your server for flavors

# WINE

## WHITE

**SAUVIGNON BLANC** GLASS | BOTTLE \$10 | \$36  
The Infamous Goose | 12.7% | New Zealand

**CHARDONNAY** \$11 | \$40  
Kendall-Jackson, Vintner's Reserve | 13.5% | California

## RED

**MALBEC** GLASS | BOTTLE \$10 | \$36  
Cigar Box | 14% | Argentina

**PINOT NOIR** \$10 | \$36  
Francis Coppola Diamond Collection | 13.5% | California

# HAPPY HOUR

Monday - Friday 4PM - 7PM

## DRINKS

**\$5** DRAFT BEERS  
CORONA EXTRA

**\$8** FROZEN MARGARITA  
HOUSE RED / WHITE WINE

**\$7** HOUSE MARGARITA  
RASPBERRY SPRITZ  
RUM PUNCH

**\$40** HOUSE MARGARITA  
PITCHERS

## EATS

**\$7** TOSTADA DE TINGA  
FLAUTAS  
QUESO FUNDIDO

**\$8** MEXICAN CHEESE FRIES  
GUACAMOLE