



Kúcu Tequila Bistro was founded on an enduring symbol of the Americas, which is embodied in the great bison. The bison was once the symbol of the richness of the American plains and its spirit resonates throughout the great lands where we travel and live today, in the American West.

The word Kúcu comes from the indigenous tribal language for bison. Roaming from Mexico to Canada, the bison was a symbol of prosperity. The great tribes of North America looked to the bison for everything from food to clothing, tools, and weapons. To these ancient civilizations, the bison was life. At Kúcu Tequila Bistro, we gained our inspiration from these magnificent animals with the flavors and recipes of the great Southwestern region of North America.

We feature ingredients and recipes originating from the civilizations who followed the great herds, that have been passed down for thousands of years. Tequila spirits derived from the agave is paired with food that features flavors unique to each region's spices, flowers and herbs. Maize, beans, squash, tomatillos, hatch peppers and cactus provide flavors that complement the regional meat of bison. This combination brings together a unique menu that celebrates our western heritage.

happy hour

3pm–5pm

happy hour margarita \$5 | pitcher \$19
 Monte Alban Tequila, Triple Sec, lime and agave

draft beers \$5
 Coors Light, Pacifico, Avery IPA, Mama's Lil Yella Pilsner, Deschutes Fresh Squeezed IPA, Rotating Angry James

house wine \$5
 Skyside Cabernet or Skyside Chardonnay

WTF (weekly taco feature) \$6
 chef's specialty taco

chicken wings 🍷 \$14
 buffalo sauce, chipotle agave, BBQ or dry rub

bison short rib birria taco \$6
 braised bison short rib, queso fresca, onion, cilantro, corn pico de gallo, flour tortilla and consommé

cactus fries 🍷 \$10
 yellow cornmeal battered and fried fresh cactus, topped with cotija cheese and pico de gallo and chipotle ranch on the side

elote dip 🍷 \$10
 roasted corn, cilantro lime crema, cotija cheese and tajin. served with kucu signature tortilla chips

breakfast

traditional

- Americano Tim*** \$15
two eggs any style, choice of meat: bison sausage, bacon, pork sausage, ham, potatoes o'brien, choice of toast: sourdough, wheat, rye, english muffin
- avocado toast** **v** \$13
sourdough toast topped with fresh avocado, tomato, corn, cotija cheese, cilantro
add two eggs \$5
- French toast** \$15
two pieces of egg dipped bread, cinnamon, sugar, maple syrup, whipped cream, mixed berries and bacon
- açaí granola** **v** \$10
granola with oats, cinnamon, golden raisins and pumpkin seeds, sliced almonds, topped with açaí puree. served with greek yogurt or whole milk
add strawberries and blueberries \$4
- avocado eggs benedict*** **v** \$17
two poached eggs, lemon hollandaise, avocado, tomato, English muffin and potatoes o'brien
- trout & eggs*** \$21
pan seared rainbow trout, two eggs any style, potatoes o'brien, topped with a lemon hollandaise, choice of toast
- Kúcu breakfast sandwich** \$11
fried egg, choice of meat: bacon or ham, pepper jack cheese, avocado, served on a potato roll with a side of fruit
- pancakes** **v** three for \$12
powdered sugar, butter, maple syrup, and bacon
toppings in and on top 75¢ each - banana, blueberry, strawberry, chocolate chip add two eggs - \$5
- biscuits and chorizo gravy** \$15
served with two eggs any style

sides

- ham** \$5
- bacon** \$5
- pork sausage** \$5
- biscuit and chorizo gravy** \$5
- pancake** \$5
- bison sausage** \$7

southwestern specials

- southwestern omelet** \$15
chorizo, black beans, onions, peppers, Oaxaca cheese, avocado, cilantro, cotija cheese and choice of red or green salsa. served with side of potatoes o'brien
- byo omelet** \$15
pick three: bacon, ham, chorizo, pork sausage, bison sausage, peppers, onions, pico de gallo, avocado, pepperjack cheese, cheddar cheese, oaxaca, tomatoes served with potatoes o'brien *each additional item 50¢*
- Santa Fe burrito** \$15
scrambled eggs, bison sausage, potatoes, black beans, oaxaca cheese, pico de gallo, topped with red and green salsa *smother it - pork green chili \$4*
- huevos rancheros*** \$17
two eggs any style, corn tortillas, beans, topped with pork green chili, served with potatoes o'brien
- Kúcu benedict*** \$18
two poached eggs, chipotle hollandaise, bourbon braised bison short rib, English muffin, potatoes o'brien
- chilaquiles** **v** \$16
homemade chips smothered in red and green salsa, 2 eggs any style, cojita cheese and black beans
add bacon \$4, chorizo \$4, short rib \$6

drinks

- juice** small \$4 | large \$6
orange, cranberry, grapefruit, pineapple, apple or tomato
- milk/chocolate milk** small \$4 | large \$6
- cold brew** \$5

cocktails

- mimosa** \$11
- bloody Mary** \$14
- aperol spritz** \$13
- tequila sunrise mimosa** \$13

GF - Gluten Free, **v** - Vegetarian, **VG** - Vegan

*This item is served raw or undercooked, or contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your RISK of foodborne illness.

‡ The following major food allergens are used as ingredients: Milk, Egg, Fish, Crustacean Shellfish, Tree Nuts, Peanuts, Wheat, Soy, and Sesame. Please notify staff for more information about these ingredients.

salads

add chicken, shrimp or steak* to any salad \$6

house salad GF V half \$9 | full \$13
mixed greens, hominy, tomatoes, pickled red onions,
cotija cheese, avocado hatch chili vinaigrette

Caesar salad V \$16
baby gem romaine, creamy lemon anchovy dressing,
garlic croutons crumble, feathered Parmesan cheese

cobb salad GF \$18
mixed greens, little gems, hard boiled egg, Ancho
tequila candied bacon, avocado, blue cheese
crumble, ranch dressing

Southwest Santa Fe salad V . . half \$10 | full \$16
mixed greens, black beans, tomato, red onions,
avocado, corn tortilla strips, jalapeño, queso
fresco, chipotle ranch dressing

soups

pork hatch green chili GF \$8
topped with cheese, cilantro and crispy tortilla strips

creamy poblano soup GF V \$8
topped with cotija cheese, pepitas and cilantro
add chicken \$2

soup & salad \$16
choice of soup and choice of 1/2 salad

appetizers

chips & salsa V VG \$9
Kúcu signature tortilla chips, red and green salsa
add fresh guacamole \$4, add queso \$4

chicken wings GF \$18
1 pound of wings, carrots, ranch or blue cheese dressing,
choice of buffalo, barbecue, dry rub, or chipotle agave

cactus fries V \$15
yellow cornmeal battered and fried fresh cactus,
topped with cotija cheese and pico de gallo and
chipotle ranch on the side

elote dip V \$15
fresh roasted corn, crema fresca, cotija cheese,
cilantro lime crema and tajin. served with Kúcu
signature tortilla chips

queso fundido V \$16
melted Chihuahua and Oaxaca cheeses served with
warm flour tortillas
add chorizo \$4, or bison short rib \$6

homemade pioneer eggrolls V \$19
black beans, cabbage, sweet corn, green chili peppers,
jack and cheddar cheeses rolled in a crispy wrapper,
served with chipotle ranch

nachos V \$15
Kúcu signature tortilla chips, queso, black beans,
pickled jalapeños, pickled onions and cotija
add carne asada \$4, chicken \$4, or bison short rib \$6

shrimp ceviche* \$21
cucumber, tomatoes, cilantro, red onion, grilled
avocado, served with Kúcu signature tortilla chips

tacos

two taco platter served with rice and beans (no mixing tacos). all tacos served on flour tortillas.
add a third taco of the same style for \$5. gluten free options available. corn tortillas available.

tequila lime chicken tacos \$19
pico de gallo, avocado, pickled red onions, cotija
cheese, and micro cilantro

blackened shrimp tacos \$19
avocado crema, shaved radish, pickled red onions, and
cilantro

bison short rib birria \$19
braised bison short rib, queso fresca, onion, cilantro,
corn pico de gallo and consommé

tajin grilled mahi mahi tacos \$19
pineapple salsa, avocado crema slaw, and watermelon
radish

carne asada vampiro taco \$19
marinated carne asada, guacamole crema, cilantro,
white onion, cheesy tortilla

cactus taco V \$19
yellow cornmeal battered and fried fresh cactus, slaw,
salsa roja, pickled red onions, and chili spiced pepita

burgers & sandwiches

served with French fries
 substitute sweet potato fries \$2, chile lime fries \$2, or side house salad \$4.
 substitute veggie patty \$2. gluten free buns available.

- bison burger*** \$25
 hatch green chili cheese fondue, lettuce, tomato,
 onion, and pickle
 add bacon \$3
- burger of the day special*** \$22
 chef's beef burger (see specials sheet)
- drive thru burger** \$18
 double stacked smash patties, cheddar cheese, diced
 onions, special sauce
- southwestern black bean burger**  \$16
 pepperjack cheese, sliced avocado, chile ranch
 lettuce, tomatoes, onion and pickle

- bison Philly cheesesteak*** \$22
 bourbon braised bison short ribs, sautéed bell peppers
 and onions with pepper jack cheese, topped with queso
 blanco on an amoroso roll
 make it a wrap \$1
- bistro fried chicken sandwich** \$22
 fried tequila lime marinated chicken breast, chipotle
 lime aioli, crispy greens, spiced butter pickles
- Southwest Turkey Club** \$20
 chipotle turkey breast, pepper jack cheese, candied
 bacon, guacamole, ciabatta bun

entrees

- rocky mountain trout**  \$35
 pan seared, pineapple pico de gallo, cilantro rice,
 chef's choice market vegetables
- honey stung southwest fried chicken**  . . \$32
 dry rub, cilantro rice, garlic butter mashed potatoes,
 market vegetables, chipotle agave bbq
- fajitas for two** . . steak \$51 | chicken \$42 | combo \$48
fajitas for four . . steak \$96 | chicken \$82 | combo \$92
 choice of: carne asada steak*, blackened shrimp,
 tequila lime marinated grilled chicken or fried cactus
 served with sauteed peppers and onions, sour cream,
 corn pico de gallo, guacamole with choice or corn or
 flour tortilla
 add rice and beans \$5
- poblano rellenos**  \$25
 handbreaded cheese stuffed fire roasted pepper,
 topped with an avocado drizzle and red salsa. served
 with cilantro rice and black beans
- slow cooked country style boneless ribs** . \$30
 chipotle agave glazed and grilled, served with slaw
 and fries



premium steaks

- bison short rib** \$38
 bourbon slow braised bison short rib, fried
 onions. peppercorn red wine demi glace, served
 with mashed potatoes and vegetables
- 18oz cowboy ribeye*** \$58
 chipotle compound butter, market vegetables,
 garlic mashed potatoes, chimichurri
- chef's steak special*** market price

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cocktails & wine

margaritas

make it spicy! – \$1 (medium, hot, wow)

coin style casa margarita . . \$14 | pitcher \$44

Herradura Silver Tequila, Cointreau, lime and agave,
salt rim

add flavor \$2 (strawberry, mango, pineapple)

strawberry rhubarb \$16

Corazon Single Barrel Reposado Tequila aged in
Sazerac Rye barrels, select aperitivo, strawberry
puree, lime, sugar rim

spicy cucumber \$16

El Jimador Silver Tequila, housemade cucumber
firewater, agave, lime, chile lime salt rim

Kúcu's signature silver \$18

Maestro Dobel Kúcu Barrel Select Diamante Tequila,
Solerno Blood Orange Liqueur, housemade clarified
lime, simple syrup, black lava salt rim

spicy beet mexcalita \$16

Los Vecinos Mezcal, naranja, lime, ginger simple
syrup, beet juice, firewater (bitters)

Snow Lodge Margarita \$16

Blanco tequila, crème de cacao light, lime juice, agave
nectar, tajin, kosher salt rim and dried lime

build your own ranch water \$14

Herradura Reposado Tequila, Topo Chico, lime juice,
salt rim. Served deconstructed

cadillac margarita \$19

Don Julio Blanco Tequila, Grand Marnier, lime, agave,
salt rim

tequila flight

tequila flight market price

Manager's selection of the month

signature cocktails

water lily \$15

Tinkerman's Gin, lemon, crème de violette, cointreau

añejo old fashioned \$18

Maestro Dobel Single Barrel Añejo Tequila, Luxardo
cherry, orange, orange bitters, simple

Kúcu paloma \$15

Herradura Silver Tequila, lime, Q grapefruit soda,
rosemary simple, tajin rim

O.F.A.F. (old fashioned) \$16

Old Forester Bourbon, Luxardo Cherry Liqueur,
orange, angostura bitters, simple, smoked

salted coconut espresso martini \$16

Corazon Blanco, Rumhaven Coconut Liqueur, Mr.
Black Cold Brew Coffee Liqueur, espresso, simple,
maldon salt, fee foam

non-alcoholic cocktails

walk in the garden \$13

Seedlip Garden 108, lime, rosemary simple, cucumber

n/a pineapple jalapeno margarita \$13

Seedlip Spice 94, pineapple, lime, jalapeño, agave,
chili lime salt rim

n/a spritz \$13

Lyre's Amalfi Spritz, sparkling water, Seedlip Grove,
lemon, orange

Freddie's root beer \$6

white

chardonnay

- Hess Shirtail Ranch *CA* . . . 5 oz \$7 | 9 oz \$13 | \$37
- Los Vascos *Chile* \$35
- Sonoma Cutrer *CA* \$48

pinot grigio

- Cavit *Trentino, Italy* 5 oz \$9 | 9 oz \$14 | \$39

sauvignon blanc

- Hess Shirtail Ranch *CA* . . . 5 oz \$8 | 9 oz \$15 | \$44
- Kim Crawford *New Zealand* \$43

vinho verde

- Aveleda *Portugal* 5 oz \$7 | 9 oz \$11 | \$30

rosé

- Whispering Angel *France* . . 5 oz \$8 | 9 oz \$14 | \$37

bubbles

- Ruffino Prosecco *Italy* 5 oz \$6 | 9 oz \$11 | \$32
- Chandon Brut *CA* \$49
- Veuve Clicquot *France* \$139

red

pinot noir

- Natura by Banfi *Chile* 5 oz \$11 | 9 oz \$20 | \$48
- Williamette Valley Vineyards *Oregon* \$58
- Flowers *CA* \$88

merlot

- Decoy Merlot *CA* 5 oz \$12 | 9 oz \$20 | \$54

cabernet sauvignon

- Clos du Bois *CA* 5 oz \$8 | 9 oz \$14 | \$40
- St. Frances *CA* \$48
- Montes Alpha *Chile* \$52
- Chateau Ste. Michelle Indian Wells *WA* \$45
- Faust Napa *Napa Valley* \$95
- Groth *Napa Valley* \$120

malbec

- Alamos *Argentina* 5 oz \$7 | 9 oz \$13 | \$37

tempranillo

- Marques de Riscal Reserva *Rioja* \$50

red blends

- Tapestry Red Blend *CA* . . 5 oz \$13 | 9 oz \$21 | \$46
- Orin Swift Abstract *California* \$95
- Orin Swift 8 Years *Napa* \$95

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