

HAPPY HOUR

Monday to Friday 3pm to 5pm Dine In only

SMALL PLATES

Chicharon de Pollo

Crispy fried chicken, aji amarillo, salsa criolla, five-spice mayo \$9

Adobo Sliders

(3) pulled pork adobo, coleslaw, tomato, aji amarillo-mango mustard \$14

Calamari Frito

Lightly fried calamari, salsa criolla, huacatay tartare sauce \$13

Tostada de Tinga

(2) Corn tortilla, chipotle stewed chicken, seda beans, cabbage, sour cream, queso fresco \$9

Chips and Salsa

Homemade tortilla chips with pico de gallo, aji verde and salsa roja \$5

Empanada de Pollo

(2) Pulled chicken stew in aji amarillo cream sauce salsa criolla, aji verde aioli \$9

Mejillones

Pan roasted mussels, Spanish chorizo, creamy aji panca broth, garlic bread \$14*

Salchipapas

Sliced sausage served with hand cut french fries, rocoto aioli \$11

Cesar Salad

Heart of Romaine, creamy huacatay caesar dressing, parmesan cheese, garlic croutons \$8*

Garlic Bread

with chimichurri \$3

WINE & BUBBLES \$8

Cline

Syrah, Sonoma Coast

La Linda

Torrontés, Mendoza, Argentina

Barone Fini

Merlot, Italy

Baroni Fini

Pinot Grigio, Italy

Luigi Bosca

Pinot Noir, Mendoza, Argentina

Segura Vuidas (split)

Cava, Spain

DRAFT BEER \$4.75

DRAKE'S

HEFEWEIZEN, San Leandro

21st Amendment

IPA, San Francisco

Magnolia

Kalifornia Kolsch, San Francisco

BOTTLED BEER \$4.50

Cusquena

Malted Lager, Peru

Modelo Negra

Dunkel Style, Mexico

Toña

lager especial, Nicaragua

Corona

Lager, Mexico

Bohemia

Pilsner, Mexico

Cristal

Lager, Peru

COCKTAILS \$8.50

Aperol Spritz

Cava, aperol, soda water

Margarita

Sabe blanco, fresh lime juice, triple sec, salted rim

Sunset Mimosa

Cava with mango juice

Blanca Paloma

Sabe blanco, grapefruit juice, fresh lime juice, salted rim

Lemon Drop

Sabe citrus, triple sec, fresh lemon juice, simple syrup, sugar rim

Classic Mimosa

Cava with orange juice

Cosmo

Sabe straight, fresh lime juice, cranberry juice, triple sec

Blue Hawaiian

Sabe gold, blue curaçao, pineapple juice, coco lopez

Inka Mimosa

Cava with chicha morada

SANGRIA

Glass

\$7

Half Pitcher

\$14

Full Pitcher

\$26

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24 West Portal Ave., San Francisco

Consuming raw or undercooked dairy, meat, fish or shellfish may increase your risk of Foodborne Illness

- *Can be made gluten free, ask your server - 18% gratuity will be added to parties of 6 or more -
Corkage fee \$18 per 750ml - A 4% surcharge will be added to your bill