

Happy Hour

Small Plates

Adobo Sliders \$7

(2) pulled pork adobo, coleslaw, yellow chilli mango mustard

Ceviche Classico \$10

Seasonal fish, rocoto, lime juice, onion, cancha, yam, choclo

Calamari Frito \$8

Fried calamari with huacatay tartare sauce

Chips and Salsa \$4

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

Chicharron de Pollo \$5

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

Empanada de Pollo \$8

Pulled chicken stew, aji amarillo cream sauce, aji verde aioli

Papas Fritas \$3

Hand cut fries with rocoto aioli

Mussels \$8

With Spanish chorizo, creamy ahi panca broth, garlic bread

Garlic Bread \$3

with chimichurri

Tostada de Tinga \$7

(2) corn tortilla, chipotle stewed chicken, seda beans, sour cream

Wine & Bubbles \$6

Silverado

Sauvignon Blanc, Napa Valley

Baroni Fini

Pinot Grigio, Italy

Beronia

Rose, Rioja, Spain

Segura Viudas

Cava, Spain

Barone Fini

Merlot, Italy

Cline

Syrah, Sonoma Coast

Draft Beer \$4.50

Magnolia

Kalifornia Kolsch, San Francisco

Mind Haze

Hazy IPA, California

Widmer

Hefeweizen, Oregon

Bottled Beer \$4

Cusquena

Malted Lager, Peru

Cristal

Lager, Peru

Lagunitas

IPA, Petaluma

Corona

Lager, Mexico

Bohemia

Pilsner, Mexico

Michelada

clamato juice with Mexican lager, tajín rim

Cocktails \$7

Margarita

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

Mojito

sabe gold, fresh lime juice, mint, simple syrup, soda water

Blanca Paloma

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

Sangria

Glass \$5

Half Pitcher \$12

Full Pitcher \$22

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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