

BOTANAS

MENU



V CHIPS & DIP

GF House made chips and salsas:
 🍷 Salsa verde | 🍷 Salsa Mexicana
 🍷 Pumpkin seed salsa
 🍷 Salsa borracha | 🍷 Salsa ranchera
 🍷 Vikings salsa | 🍷 Chile de árbol
3 Salsas 10 • 6 Salsas 14

V ORO VERDE

GF **GUACAMOLE 16**
 Avocado from Mexico, onion, tomato, jalapeño, cilantro, served with house made chips, chicharrón, plantains and salsa Mexicana.

V ELOTE 14

GF Grilled sweet corn, jalapeño mayo, queso, ancho powder, radish, jalapeño, served over rice, lime.

GF QUESO FUNDIDO 16

Melted Oaxaca cheese fondue, Mexican chorizo, salsa Mexicana, house made chips.

GF AGUA CHILE 20

Citrus cured shrimp, agua chile verde, avocado, onions, cucumber, tomato cilantro Tajín, Valentina. Served with house made tostadas.

V YUCA FRITES 10

GF Lime, cheese, chorizo mayo.

NACHO LIBRE 16

Black beans, Oaxaca fondue, chihuahua cheese, jalapenos, guacamole, salsa Mexicana, crema, cilantro. Choice meat: **carnitas, tinga, birria, roasted vegetables.** Add beef tenderloin 8 Add shrimp 6

TAMALES 7

Corn masa dough stuffed with your choice of meat, wrapped in a corn husk & steamed. Served with pico de gallo and sour cream. Meats: **Pollo or Birria.**

CHICKEN WINGS 10

6 grilled chicken wings marinated in a blend of Caribbean spices, scallions, thyme, allspice & scotch bonnet peppers. Served with sweet chili or tamarind sauce.



AUTHENTIC 6

Corn tortilla prepared with your choice of meat, onions, cilantro, lemon & salsa.

GF CARNITAS (2) 14

N House made pork carnitas, pickle onions, queso fresco, cilantro, mole negro, salsa borracha.

GF TINGA (2) 12

Corn crispy tortillas, house made chicken tinga, jalapeno salsa, pickle onions, crema, cilantro.

CAMARON (2) 14

Beer butter red Argentinean shrimp, tamarindo glaze, cabbage, house made chipotle mayo, cilantro.

V VEGETARIANO 12

GF Seasonal roasted vegetables, salsa ranchera, mole verde, pickle onions and pepitas.

WATERMELON SALAD 14

Watermelon, dressing mezcal with guajillo, toasted almonds, queso fresco, crispy bacon, green mix and onions.

GF EL TENEDERO CAMARONES 20

Jumbo sautéed shrimp wrapped with bacon with Chamoy sauce, chipotle mayo and cilantro mayo.

THE BURGER 18

2 3oz smash burger patty, Oaxaca cheese, green chili, salsa verde, grilled onions, house made chipotle mayo, served with yuca fries, and house made chorizo mayo dipping sauce.

QUESADILLA 18

Cheese, chipotle salsa, crema, radish, served with guacamole and beans, and your choice of tinga, carnitas, birria or roasted vegetables. Add beef tenderloin 8 • Add shrimp 6

ICONOS CHIMICHANGA 20

Deep-fried flour tortilla, rice, Chihuahua cheese, salsa ranchera, Oaxaca fondue, crema, salsa verde, salsa Mexicana, guacamole, jalapeño, radish, your choice of meat (tinga, carnitas, birria or roasted vegetables). Add beef tenderloin 8 • Add shrimp 6

N ICONOS ENCHILADAS 20

1-Mole Verde: Roasted vegetables. 2-Mole Negro: Chicken tinga. 3-Mole rojo: Carnitas. Onions, salsa Mexicana, sour cream, cheese, avocado, served with rice.

THE BURRITO or THE BOWL 18

Rice, beans, salsa chipotle, grilled Chihuahua cheese, jalapeño, radish, crema, salsa Mexicana, guacamole, and your choice of tinga, carnitas, birria, or roasted vegetables. Add beef tenderloin 8 • Add shrimp 6

TACOS

GF CARNE ASADA (3) 28

Grilled beef tenderloin, grilled Oaxaca cheese, bone marrow salsa, grilled onions, salsa verde, cilantro.

GF BIRRIA (3) 18

House made Beef birria, grilled Oaxaca cheese, onions cilantro, salsa verde, served with consomé.

GF CAMPECHANO (2) 14

House made al pastor chicken, chorizo, nopales, onions, cilantro, jalapeño salsa.

TROMPO

AL PASTOR 20

House made al pastor pork, cilantro, onions, and limes, with two sides of salsa and tortillas.

PLATO FUERTE

GF CHURRASCO 26

Grilled skirt steak, chimichurri, fingerling potatoes, rajas, adobo mayo, sunny side up egg.

GF CAMARONES A LA DIABLA 26

Jumbo sautéed shrimp tossed on spicy chipotle and tomato broth, pineapple, avocado, and onions. Served with rice and beans.

V VEGETALES 16

GF Seasonal roasted vegetables, salsa ranchera, mole verde, pickle onions and pepitas. Served over rice.

FLAUTAS 18

3 fried corn tortillas. 1-Mole Verde: Mashed potatoes. 2-Cheese Fondue: Chicken tinga. 3-Mole rojo: Carnitas pork. Served with queso fresco adobado, sour cream, guacamole, pico de gallo, cabbage, nopal salad.

CIELO MAR TIERRA FAJITAS 28

Skirt steak, red chicken, Jumbo sautéed shrimp, onions, peppers, corn tortillas, served with rice and beans.

POSTRES

CHURROS 12

Cinnamon sugar, Chocolate Abuelita.

CHURROS 16

Nutella, caramel, Chocolate Abuelita (Serves 2).

V ABUELITA TRES LECHES 10

House made sponge cake, chocolate abuelita tres leches, strawberry sauce and whipped cream.

V FLAN EL ABUELO 10

GF Raspberries, black berries, whipped cream, and a house made cotton candy.

Bottomless Mimosa Brunch

Saturday & Sunday 11-3

FRENCH TOAST 16

Concha tres leches French toast, condensed milk, strawberries, fresh mint, maple syrup.

ICONOS BREAKFAST 16

"Migas" Scramble eggs with onions, tomato, jalapeño, tortillas strips, chorizo or bacon, papas with rajas and your choice of French toast or pancakes.

BENEDICTOS 16

House made sopas, black beans, carnitas, poached eggs, chipotle hollandaise sauce papas with rajas, and jalapeño.

CHILAQUILES NOBLES OR DIABLA 16

House made chips, salsa verde or diablo, queso Oaxaca, crema, sunny side eggs, black beans, onions cilantro, avocado. Add skirt steak 6

GF BREAKFAST BURRITO 16

Chorizo, scramble eggs, papas con rajas, avocado, salsa borracha, Oaxaca fondue, black beans salsa.

V CARNITAS OR BIRRIA HASH 16

GF Potato, onions, bell pepper, sunny side egg, chipotle sauce, crema.

BOLILLO 16

Chorizo, eggs, black beans, queso, avocado, tomato, onions, chipotle mayo, served with papas and rajas.

V AVOCADO TOASTADA 12

GF Scramble eggs, avocado, tomato, pickle onions, queso, cilantro.



ANTOJITOS

V CHIPS & DIP

GF House made chips and salsas, salsa Mexicana, salsa verde, salsa ranchera, pumpkin seed salsa, Vikings salsa, salsa borracha, chile de árbol. 3 Salsas 10 | 6 Salsas 14

V ORO VERDE GUACAMOLE 16

GF Avocado from Mexico, onion, tomato, jalapeño, cilantro, served with house made chips, chicharrón, plantains and salsa Mexicana.

GF QUESO FUNDIDO 14

Melted Oaxaca cheese fondue, Mexican chorizo, salsa Mexicana, house made chips.

GF AGUA CHILE 20

Citrus cured shrimp, agua chile verde, avocado, onions, cucumber, tomato cilantro Tajín, Valentina. Served with house made tostadas.

GF EL TENEDERO CAMARONES 20

Jumbo sautéed shrimp wrapped with bacon with Chamoy sauce, chipotle mayo and cilantro mayo.



TACOS

GF CARNITAS (2) 14

N House made pork carnitas, pickle onions, queso fresco, mole negro, salsa verde, cilantro.

GF TINGA (2) 12

Corn crispy tortillas, house made chicken tinga, jalapeno salsa, pickle onions, crema, cilantro, radish.

V VEGETARIANO (2) 12

GF Seasonal roasted vegetables, salsa ranchera, mole verde, pickle onions and pepitas.

BIRRIA (3) 18

House made Beef birria, grilled Oaxaca cheese, onions cilantro, salsa verde, served with consomé.

DRINKS

MIMOSA

Your choice of Passion Fruit, Guava, or Orange. Glass 8

Bottomless Bottle 22

APEROL SPRITZ 8

Aperol, Prosecco, Carbonation.

MICHELADA CHICANA 14

Lime, Valentina hot sauce, salsa Maggi, pepino, Chamoy, Tajín, splash of tequila, and your choice of cerveza. (Ask a server for beer options).



V = Vegetariano

GF = Gluten Free

N = Nuts

WE'RE PROUD TO SUPPORT LOCAL BUSINESSES
BY OFFERING LOCALLY PRODUCTS. WE MAKE
EVERYTHING FROM SCRATCH.



CHECK OUR MENU ON YOUR PHONE
iconosgastrocantina.com/menu



* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

CALDOS

POZOLE 12

Hominy soup with pork. Served with Mexican tostada. Served with fresh chopped onions, cilantro & limes

RES 13

Beef soup prepared with potato, carrots, squash. Served with rice, tortillas, fresh chopped onions, cilantro & limes.

CALDO DE CAMARÓN 14

Shrimp soup prepared with potato, carrots & celery. Served with fresh chopped onions, cilantro, limes & tortillas or bread.

BIRRIAMEN 12

Consome de birria (broth), pasta, birria, cilantro, onion, lemon & salsa macha.

ENSALADA

MIX GREEN 12

Blood orange, dressings, pineapple, cucumber, strawberry & pumpkin seeds.

STREET TACOS

AUTHENTIC 6

Corn tortilla prepared with your choice of meat, onions, cilantro, lemon & salsa.

DURAZO 6

Soft or hard shell corn tortilla prepared with lettuce, pico de gallo, cheese sour cream & your choice of meat.

Meats: **Tinga, Birria, Carnitas, Asada, Pastor.**

ANTOJITOS

TAMALES 7

Corn masa dough stuffed with your choice of meat, wrapped in a corn husk & steamed. Served with pico de gallo and sour cream.
Meats: **Pollo, Birria, Puerco, Veggie.**

CHICKEN WINGS 10

6 grilled chicken wings marinated in a blend of Caribbean spices, scallions, thyme, allspice & scotch bonnet peppers. Served with sweet chili or tamarind sauce.

ALAMBRE 16

Soft corn tortilla topped with grilled bell peppers, onions, cheese & your choice of meat: **Pollo, Birria, Carnitas, Asada, Pastor.**

ICONOS
GASTRO CANTINA



Mexican Restaurant • Uptown Minneapolis

DRINKS

LOS ICONOS MARGARITAS

ICONOS HOUSE MARGARITA 16

Tequila blanco, Cointreau, lime, and agave. (Upgrade to mezcal 17).

DON CHENTE 16

Tequila blanco, lime, mango syrup and house made habanero tincture.

FRIDA 16

Mezcal joven, Cointreau, tamarind arbol syrup, and lime.

BOB MARLEY 16

Rum, tequila blanco, mint syrup, cucumber, lime juice, and CBD oil.

SELENA 16

Tequila blanco, hibiscus cinnamon syrup, and lemon.

PABLO ESCOBAR 16

Tequila blanco, serrano basil syrup, and lime.

PRINCE 16

Tequila blanco, butterfly pea tea, lavender syrup, lemon.

MADONNA 16

Tequila blanco, Green Chartreuse, grapefruit juice, agave, and lime.

CHAPULÍN COLORADO 16

Mezcal joven, chipotle sour, mango, and Chamoy sauce.

LA DOÑA 16

Tequila blanco, yuzu sour, rose petal syrup.

AL CHILE 16

Jalapeño infused tequila, mint syrup, and lime. (Make it a shot 12).

AL COCO NO 16

Tequila Blanco, pineapple, coconut cream, lime and agave.



CANTINA COCKTAILS

MEZCAL 16

Roasted piña mezcal Infusion, elderflower Liqueur, Drambuie, lemon, and pineapple.

MOJITO 16

Bacardi Superior white rum, mint, lime, carbonation your choice of flavor **classic lime, mix berry, guava and passion fruit.**

LA BICHOTA 16

Blue curaçao, vodka, tequila, lemon, maracuyá, glitter edible, and cotton candy.

LA ÚLTIMA Y NOS VAMOS 14

Mezcal joven, Chamoy, lime, grapefruit, agave, and Tajín.

Be ICÓNICO



EL CANTARITO 200

(Minimum 4 people)

1 bottle of tequila blanco, grapefruit, lime, grapefruit soda and agave. (Ask your server about an upgrade).

MARGARITA FLAG 32

Frida, Prince, and Don Chente
3 mini versions of our most popular Margaritas. ¡Salud amigos!

ICONOS JALISCO FLIGHT 34

¡Arriba, Abajo, Al Centro, Pa' Dentro!
Includes a Blanco, reposado, and añejo.

(Select 1 of the  tequila options on the back)

ICONOS MEZCAL FLIGHT 34

"Para todo mal, mezcal; para todo bien también" for everything bad, mezcal, and for everything good too! (Select 3 of the  mezcal options on the back)

GOLDEN COLADA 18

Bacardi Superior white rum, pineapple, coconut cream, cotton candy and edible gold.
(Contains dairy).

LA NIÑA FRESA 16

Plantation white rum, lime, strawberry kiwi syrup, and grenadine.

EL JARRITO 18

Tequila blanco, agave, lime and Jarritos soda. (Ask a server for available flavors).

MANGONADA 16

Tequila blanco, mango, lime, Chamoy, and Tajín.

MICHELADA CHICANA 16

Lime, Valentina hot sauce, salsa Maggi, pepino, Chamoy, Tajín, splash of tequila, and your choice of cerveza. (Ask a server for beer options).

MIMOSA 8

Your choice of Passion Fruit, Guava, or Orange.

APEROL SPRITZ 8

Aperol, Prosecco, Carbonation.



ON TAP

Dos XX lager.....	8
Dos XX Amber	8
Pacifico Clara	8
Modelo Especial	8
Modelo Negra	8
Blue Moon	8
Coors Light.....	8
Sociable Cider Blueberry Haze.....	8
Voodoo Ranger IPA Haze.....	8
Deschutes Fresh Squeeze.....	8
La Dona (rotating flavors).....	8
Surly Furious	8
Fulton Lonely Blonde.....	8
Lagunitas IPA	8

BOTTLE

Stella Artois.....	8	Modelo Negra.....	8
Michelob Ultra	8	Pacifico.....	8
Heineken.....	8	Corona.....	8
Victoria.....	8	Dos XX Lager	8
Modelo Especial ..	8		

CAN

Tecate.....	7
PBR.....	7
Strong bow Cider	7



HARD SELTZER

White Claw 7	Topo Chico 7
Truly 7	

SIN ALCOHOL

Zero Proof Refreshers 5	Red Bull 4.50
Hibiscus, Pepino or Toronja	Jarritos 4
	(Ask your server for flavors)
N/A Beer	Pepsi Products.. 3.50
Heineken Zero..... 6	Mexican
Lagunitas Hoppy Refresher 6	Coca Cola 4.50
Ginger Beer 5	

VINO

Blanco	
Kendall Jackson Pinot Grigio	8/28
Kendall Jackson Chardonnay	9/30
Kendall Jackson Sauvignon..	10/32
Rojo	
Kendall Jackson Merlot	9/32

MEZCAL

Monte Alban.....	13	Lobos Mezcal.....	18
Illegal Joven.....	18	Del Maguey Vida.....	16
Illegal Reposado ..	20	Monte Lobos.....	18
Casa Amigos	20	Lobos Mezcal.....	19
Xicaru Joven.....	16	Mezcal Sacrificó.....	18
Xicaru Reposado	21	Derumbes	
Xicaru Añejo	25	San Luis Potosí.....	20
400 Conejos	16		

TEQUILA BLANCO

El Tesoro.....	16	Patron	16
Tres Generaciones	15	Don Julio	16
Teremana.....	16	Corralejo.....	16
Maestro Dobel.....	19	Cazadores.....	16
Herradura.....	16	Avion	16
San Matias	16	Cabo Wabo.....	16
Olmeca Altos	16	Grand Centenario.	18
Tequila Organico	16	Clase Azul Blanco	26
Casamigos	18		

TEQUILA REPOSADO

Teremana.....	18	Patron.....	18
Herradura.....	18	Tres Generaciones	18
Cabo Wabo	18	San Matias.....	18
Don Julio	18	Avion Reposado.....	18
Corralejo.....	18	Cazador.....	18
Centenario.....	20	Clase Azul Reposado.	32
Casamigos.....	20		

TEQUILA AÑEJO

Siete Leguas.....	20	Centenario.....	20
Cabo Wabo.....	20	Casamigos.....	22
Don Juio	20	Olmeca altos	20
Corralejo.....	20	Tres generaciones.....	20
Patron.....	20	Maestro Dobel.....	20
El Tesoro.....	20	Clase Azul Añejo.....	38
Herradura.....	20		

EXTRA AÑEJO TEQUILA

Don Juilo 1942.....	32	Maestro Dobel.....	28
Don Juilo 70	24		



DESPECHO

REMEDIOS PAL' CORA

Al fin te olvidé

\$12

Tequila, blue curacao, sour mix agave, lemon sprite



Bandida

\$12

Coquito, piña, tequila, lime



Por tu maldito amor

\$12

Bacardi, maracuya, coconut cream, ganadine



Tal vez no te olvido

\$12

Vodka, jamaica syrup, lemon, agave



Q'alegría tenerte lejos

\$12

Gin, toronja, lime, butterfly pea, agave



Botiquín pal cora!

\$45

All cocktails





¡Bebidas de Verano!

EL CANTARITO 222

(Served for 6-8 people)

1 Bottle of tequila Don Julio Blanco 1L, grapefruit, lime, grapefruit soda and agave. (Ask your server about an upgrade)

FLIGHTS

MARGARITA FLIGHT 32

Frida, Prince, Don Chente, 3 mini versions of our most popular margaritas. **Salud amigos.**

ICONOS JALISCO FLIGHT 34

ICONOS MEZCAL FLIGHT 34



¡Bebidas de Verano!

SUMMER COCKTAILS

SUMMERCITO 16

Crème de flour, Lime, Red fruit infusion spice, Carrot & Orange.

LA RUMBA 16

Basil, Tequila, Coconut cream, Lime & Mint.

LA CHULA 16

Plantation rum, Pear, Ginger infusion, Lime.

PISTACHIO DEEP 16

Lychee, Vodka, Sweet Cream, Pistachio ice cream float & Lime.

DIEGO GO 16

Malibu, Tequila, Passion Fruit, Apple Syrup, Lime, Infusion Vodka tap.

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ICONOS
GASTRO CANTINA



Mexican Restaurant · Uptown Minneapolis

Happy Hour

Monday to Friday 2-6

1/2 PRICE

Tap Beer

4.50

Well Drinks

2 OFF

*Wine and
Margaritas*





ICONOS

GASTRO CANTINA



Mexican Restaurant · Uptown Minneapolis

Happy Hour

Monday to Friday 2-6

NACHOS 14

Black beans, queso, jalapeños, crema, cilantro, salsa Mexicana.

GUACAMOLE 10

Avocado, onions, tomato, jalapeños, cilantro.

YUCA FRITES 8

Lime, cheese, Choriço mayo.

TACOS & HAMBURGUESA

2 OFF

CHIPS & SALSA 8

House made chips and salsas, choose one: Salsa Mexicana, salsa verde, salsa ranchera, pumpkin seed salsa, Vikings salsa or salsa borracha.

