

BOTANAS

shareable or not
we're not going
to judge

BEAN DIP & CHIPS GF | V* 8
Refried beans topped with queso fresco.

SALSA & CHIPS GF | Vegan 9
Today's house salsa. Our salsa changes to keep it fresh and new.

GUACAMOLE & CHIPS GF | Vegan 10
Fresh avocado, tomato, onion, cilantro, lime juice, and serrano pepper.

 **QUESO & CHIPS** GF 12
Chorizo topped jalapeño Without Chorizo 9
pepperjack cheese dip.

SIDE OF CHIPS GF | V 3
Need more chips?

CRISPY TACOS GF 9
Potato & cheese topped with cabbage, crema, salsa, queso & pickled onion.

POSTRES

TRES LECHES CAKE G | DAIRY 9
Tres leches cake slice from our friends at Tres Lecheria. Ask for flavors.

FLAN DAIRY | EGG 6
House made traditional flan

TACOS

Two tacos per order served on organic corn tortillas from Three Sisters Nixtamal | Portland all tacos are gluten-free

CARNITAS C 12
Our Jalisco-style carnitas are made with tender pork including pork belly and skin topped with pico de gallo, salsa verde, and chipotle sauce.


New Friends Pale

ADOBADA 12
Adobada pork topped with onion, cilantro, salsa verde, and avocado sauce.

Alebrijes Mexican Lager

CHORIZO 12
House-made chorizo made with Carlton Farms pork topped with salsa verde, onion, cilantro, avocado sauce.

Alebrijes Mexican Lager

 **POLLO PIBIL** Dairy 12
Chicken hindquarters braised with banana leaves in a recado rojo. Topped with habanero salsa, crema, cilantro, and pickled onion.

Conejo Azteca Mexican Dark Lager

ENTRADAS

ENSALADA DE CASA GF & V* 13
Kale, romaine, mango-chipotle vinaigrette, candied pecans, sliced almonds + crumbled queso fresco.

ENSALADA CAESAR G | Dairy | Fish 13
Kale, romaine, shaved parmesan, + croutons, tossed in our house-made caesar dressing. Dressing contains anchovies, dairy, + eggs.

 **SUEÑITO NACHOS** GF 14
House-made chips, refried beans, queso, crema, green onion, pickled jalapeños, cilantro, olives, + a scoop of guac.

DREAM BOWL GF | Vegan 13
Mango-chipotle vinaigrette cabbage with rice and refried beans topped in salsa verde, pickled red onions, a scoop of guac, + cilantro.

ADD PROTEIN:

Add Carnitas, Adobada, Chorizo, Camarones, Pollo Pibil, BBQ Mushrooms (Vegan), Al Pastor (Vegan) +6

Parties of 6+

Automatic gratuity of 20% will be added to parties of 6 or more. Gratuity is shared among BOH/FOH based on hours worked. No separate checks allowed but we can split the check by any number.

Check out our suggested beer pairings!

MAKE IT A MEAL!

Add a side of house-made refried beans topped with queso fresco and Mexican rice +7

 **BBQ MUSHROOM** Vegan 12
King oyster mushrooms sautéed in our house-made Mezcal BBQ sauce topped with vegan slaw, pickled red onion, and pickled Fresno peppers.

Night Shift IPA

AL PASTOR Vegan 12
Soy curls marinated in a sweet & savory housemade adobo sauce topped with fresh pineapple, cilantro, red onion and raw salsa verde.

Alebrijes Mexican Lager

CAMARONES C | Dairy 12
Shrimp cooked al mojo de ajo topped with verde sauce, chipotle sauce, cabbage, and pico de gallo.

Güerita Blonde

V = Vegan available if ordered with no dairy

C = Chipotle sauce contains eggs

G = Contains gluten

 = Medium Heat



TAMALES

naturally gluten free
half pound each
handmade with love



SALSA VERDE CHICKEN

Draper Valley chicken breast cooked in tomatillo sauce spiced with jalapeños, garlic, onion.

New Friends Pale

SALSA ROJA PORK

Carlton Farms pork cooked in a mild chile guajillo sauce with potatoes.

Night Shift IPA

CHORIZO & CHEESE Dairy

Carlton Farms ground pork cooked in our house-made chorizo packed with cheese.

Alebrijes Mexican Lager

FAJITA VEGGIES Vegan*

Sauteed bell peppers, onion, corn and black beans.

Conejo Ateca Mexican Dark Lager

SWEET POTATO MOLE Vegan* Peanut, Sesame & Nut allergy

Chunks of camote cooked in a Oaxaca mole sauce. Contains walnuts, almonds and peanuts.

Meztli American Stout

JALAPEÑO & CHEESE Vegetarian | Dairy

Jalapeño slices and Monterey Jack cheese.

Güerita Blonde

LUNCH DEAL: MONDAY - FRIDAY 11 AM - 2PM

ONE TAMAL PLATE LUNCH DEAL 10.99

Allergen Notice

Vegan* available if ordered with no dairy.

Our menu items may contain or come into contact with flour, dairy, eggs, shrimp, peanuts & nuts. Please inform your server of any allergies before ordering.

Parties of 6+

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A LA CARTA

ONE HALF POUND TAMAL 7

Choose **MILD VERDE** or **SPICY ROJA** sauce Smothered with crema and pickled veg

MAKE IT A MEAL!

Each meal comes house-made refried beans and Mexican rice topped with queso fresco

ONE TAMAL PLATE 14

TWO TAMALES PLATE 21



Add a scoop of fresh guacamole +3

NOT AVAILABLE EVERY DAY

ROTATING FLAVORS: ASK YOUR SERVER

MUSHROOM & CHEESE Vegetarian | Dairy

Sauteed mushrooms, sweet corn, onion cooked in a chipotle sauce stuffed with Monterey Jack cheese.

Conejo Azteca Mexican Dark Lager

BEAN & CHEESE Vegetarian | Dairy

Pinto refried beans and Monterey Jack cheese.

Conejo Azteca Mexican Dark Lager

SPINACH & CHEESE Vegetarian | Dairy

Sauteed baby spinach, onion, sweet corn and Monterey Jack cheese.

New Friends Pale

PORK & NOPALES

Carlton Farms pork cooked in tomatillo sauce with onions and cactus.

Night Shift IPA

CHICKEN MOLE Peanut, Sesame, & Nut allergy

Draper Valley chicken breast cooked in a Oaxacan mole sauce. Contains walnuts, peanuts and almonds.

Night Shift IPA

