



MENÚ

Nuestra cocina



1/2 LB TAMALES: Gluten-free

For \$.50 cents per person:
Add our house-made condiments to your order: salsa,
Mexican sour cream & pickled veggies.

EVERY DAY FLAVORS

SALSA VERDE CHICKEN

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

6.5

SALSA ROJA PORK

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

CHORIZO & CHEESE Dairy

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

JALAPEÑO & CHEESE Vegetarian

Stuffed with jalapeño slices and Monterey Jack cheese.

FAJITA VEGGIES Vegan

Stuffed with bell peppers, onion, corn and black beans.

ROTATING FLAVORS

MUSHROOM & CHEESE Vegetarian/Dairy

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

6.5

BEAN & CHEESE Vegetarian/Dairy

Stuffed with pinto refried beans and Monterey Jack cheese.

SPINACH & CHEESE Vegetarian/Dairy

Stuffed with sauteed baby spinach, onion, sweet corn and Monterey Jack cheese.

SWEET POTATO MOLE Vegan

Filled with sauteed sweet potato chunks cooked in a rich mole sauce. Contains walnuts, peanuts and almonds.

SOYRIZO & CHEESE Vegan

Stuffed with our house-made soyrizo, caramelized onions & vegan cheese.

Just like tamales, immigrants help make the United States great. We are a business that appreciates and respects the beauty of all people and its cultures, and we recognize that each one of us help make this country better.



Our kitchen is not a gluten-free restaurant facility. Our kitchen also uses peanuts, walnuts & almonds in a couple of our tamales. While we utilize best cleaning practices to prevent cross-contamination, we need to tell you that there could be a chance of cross-contamination.

If you have other dietary restrictions, we recommend you ask us about other allergens before ordering. Our staff are trained to answer questions about our food and drinks to ensure a positive experience.

