



MENÚ

Nuestra cocina

11AM - 8PM

BOTANAS/APPETIZERS:

GUACAMOLE & CHIPS ^{GF | Vegan} 8.5

Fresh avocado, tomato, onion, cilantro + serrano pepper.

SALSA & CHIPS ^{GF | Vegan} 6

Your choice of our house-made spicy salsa charra or mild tomatillo salsa.

ESQUITE ^{GF} 6

Experience one of Mexico's most popular street snack. Sweet white corn topped with mayo, queso fresco, chili powder + lime.

FRIJOLE Y ARROZ ^{GF | V* | Dairy} 6.5

House-made refried beans and Mexican rice topped with queso fresco.

GREENS:

ENSALADA DE CASA: ^{GF & V*} 12.5

Arugula, spring mix, mango-chipotle vinaigrette, candied pecans, sliced almonds & queso fresco.

V* Make it vegan by skipping the queso fresco  **Add shrimp +5**
Shrimp is cooked with butter



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 dining experience.

TACOS

two tacos per order
served on corn tortillas
all tacos are gluten-free

CARNITAS * 9.5

This is not your typical carnitas taco. Our Jalisco-style carnitas street tacos are made with tender pork carnitas including pork rinds topped with pico, verde sauce + chipotle sauce.

ADOBADA ^{Dairy} 9.5

Adobada pork topped with onion, cilantro, verde sauce + creamy guacamole sauce.

CHORIZO ^{Dairy} 9.5

House-made chorizo made with Carlton Farms pork topped with onion, cilantro + creamy guacamole sauce.

CAMARONES * 11

Shrimp cooked al mojo de ajo (garlic & butter) topped with verde sauce, chipotle sauce, cabbage & pico de gallo with lime.

FRIJOLE CON QUESO ^{V* | Dairy} 8.5

House-made refried beans topped with a mix of queso fresco & panela cheese garnished with chipotle sauce & cabbage.

V* = Vegan available if ordered with no dairy
Dairy: guacamole sauce contains dairy
*Chipotle sauce contains eggs

FOR TO-GO:



A 25-cent packaging fee per condiment will be added to your total. We proudly use compostable take-out containers.





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1/2 LB TAMALES: Gluten-free

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

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 V*

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

MAKE YOUR TAMAL A MEAL!

Each plate comes with a side of our vegan Mexican rice & refried beans.

One tamal plate 13

Two tamales plate 18



Add a scoop of fresh guacamole +3

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.

ROTATING SPECIALS

See Bartender for today's available flavors

MUSHROOM & CHEESE Vegetarian 6.5

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

SOYRIZO & CHEESE V*

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

BEAN & CHEESE Vegetarian

Stuffed with pinto refried beans and Monterey Jack cheese.

SPINACH & CHEESE Vegetarian

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

V* = Vegan available if ordered with no dairy

DESSERT:

Tres Leches Cake Slice 8.5

Enjoy one of Mexico's most popular dessert: tres leches cake. Made & packaged by our friends at Tres Lecheria in Seattle, a gay & Latino-owned bakery. Not gluten-free.

Rotating flavors available:

Traditional | Strawberry | Coconut | Horchata

¡Muchas gracias!
Thank you for visiting us today.
We look forward to your next visit.

