MENÚ

Nuestra cocina

1/2 LB TAMALES: $8 EACH
Gluten-free

For $.50 cents per person:
Add our house-made condiments to your order:
sauce, 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.

CHICKEN MOLE
Stuffed with Draper Valley chicken breast cooked in a decadent Oaxaca mole sauce.
Contains: Peanuts, walnuts, almonds

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

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

Dairy

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

JALAPEÑO & CHEESE Vegetarian/Dairy
Stuffed with jalapeño slices and Monterey Jack cheese.

Vegan

FAJITA VEGGIES
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.

BEAN & CHEESE Vegetarian/Dairy
Stuffed with pinto refried beans 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.
Contains: Peanuts, walnuts, almonds

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

PORK BELLY
Stuffed with sauteed Carlton Farms pork belly in a habanero, pineapple & mango spicy & sweet sauce.

⚠ Our kitchen is not a gluten-free 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.