



MENÚ

Nuestra cocina

11AM - 8PM

BOTANAS/APPETIZERS:

Guacamole & Chips GF & Vegan **8.5**

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

Esquite GF **6**

Experience one of Mexico's most popular street snack. Esquites are made with sweet corn topped with mayo, queso fresco & chili powder + lime.

Frijoles y Arroz GF & Vegan* **6.5**

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

IMPORTANT STUFF:

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.

Making tamales is a very labor intensive process. From beginning to end, making one batch of tamales (about 100 of them) takes us about five hours including an hour of steaming. Due to the fact that tamales are not fast food, sometimes our kitchen will be out of your favorite tamale flavor. We appreciate your understanding and we encourage you to come back another day or try a different flavor available.

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.

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, salsa & chipotle sauce.

Adobada Dairy **9.5**

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

Chorizo Dairy **9.5**

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

Camarones * **11**

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

Frijoles 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* = available in vegan

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.





MENÚ

Nuestra cocina



1/2 LB TAMALES: Gluten-free



Choose MILD or SPICY salsa topping



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

Dairy

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.

Fajita Veggies

Vegan

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

ROTATING SPECIALS

See Bartender for today's available flavors

Mushroom & Cheese

Vegetarian/Dairy

6.5

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

Soyrizo & Cheese

Vegan

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

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.

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

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.

