



STARTERS

CHIPS & SALSA \$5 | GUACAMOLE \$8

CHIPS & QUESO \$8

Topped with Pico de Gallo and Pickled Jalapeños

STARTER TRIO \$15

House Salsa, Guacamole and Queso, Served with Chips

PAPAS FRITAS \$10

Crispy Yukon Gold Potatoes Topped with Queso, Bacon, Pico de Gallo and Pickled Jalapeños

FRITO PIE \$10

Fritos Topped with Black Beans, Terminator Pork Green Chile Stew, Cheddar Cheese, Shredded Lettuce, Ground Beef, Pico de Gallo and Crema

TERMINATOR PORK GREEN CHILE STEW

Topped with Crema, Served with Chips
cup \$5 | bowl \$8

SALADS

KALE SALAD \$6 / \$10 

Lacinato Kale, Carrots, Pickled Red Onions, Pepitas, Cotija Cheese and Avocado-Cashew Crema

TACOVORE SALAD \$12

Organic Salad Greens, Radish, Carrots, Jicama, Avocado, Pico de Gallo, Tortilla Strips, Black Beans, Cotija Cheese and Lime Vinaigrette

Add Grilled Chicken, Steak, Carnitas, Shrimp, Tempeh Chorizo or Smoked Tofu \$4

BOWLS

MEXI-MODERN \$10  

Green Rice, Coconut Black Beans, Avocado-Cashew Crema, Jicama-Radish Kimchi, Cabbage Slaw and Sesame Seeds

SEASONAL VEGGIE \$11

Green Rice, Black Beans, Seasonal Veggies, Cotija Cheese and Chipotle Chile Sauce

Add Avocado \$1

Add Grilled Chicken, Steak, Carnitas, Shrimp, Tempeh Chorizo or Smoked Tofu \$4

ENCHILADAS

CHOICE OF :

PORK, CHICKEN, VEGGIES \$10 / BIRRIA \$11

Rolled in a Corn Tortilla, Topped with a Guajillo-Chile Sauce, Broiled Cheddar & Oaxaca Cheese and Crema, Served with Shredded Lettuce and Pico de Gallo

TACOS

GRILLED CHICKEN \$5

Dry Rubbed Grilled Chicken with Pickled Onions & Carrots, Spring Mix and Jalapeño Avocado Salsa

CHICKEN TINGA \$5

Smoked & Braised Chicken in Roasted Tomatoes, Chiles and Spices, with Onions, Cilantro, Cotija Cheese and Fried Pickled Jalapeños

CARNITAS \$5.25

Smoked Crispy Pork with Onions, Cilantro, Serrano Chiles, Jicama, Oranges and Crema

QUESABIRRIA \$6.5

Smoked & Braised Carman Ranch Brisket with Classic Birria Spices, Oaxaca Cheese, Onions, Cilantro and Roasted Poblano Crema

CARNE ASADA \$5.5

Smoked Carman Ranch Grass-Fed Steak with Arbol Chile Oil, Onions, Cilantro and Guacamole

OLDE \$4

Seasoned Oregon Grass-Fed Ground Beef with Cheddar Cheese, Shredded Lettuce, House Salsa and Crema, Served in a Hard Shell

TEMPURA FISH \$5.25

Tempura Alaskan Cod with Cabbage Slaw, Onions, Cilantro and Lemon-Caper Aioli

SHRIMP \$6

Shrimp Sautéed in Chipotle Butter with Cabbage Slaw, Pico de Gallo and Roasted Poblano Crema

CRISPY SMOKED TOFU \$5  

Smoked & Fried Surata Tofu with Cabbage Slaw, Pickled Red Onions & Carrots, Peanut-Chipotle Sauce and Crushed Roasted Peanuts

TEMPEH CHORIZO \$5  

Smoked & Seasoned Surata Tempeh with Radish, Pico de Gallo, Cilantro and Cashew Crema

CRISPY CAULIFLOWER \$5  

Tempura Cauliflower with Cabbage Slaw, Pickled Red Onions, Cilantro and Cashew Crema

BBQ CAULIFLOWER \$5.50  

Tempura Cauliflower Tossed in our DAS BBQ Sauce with Cabbage Slaw, Pickled Red Onions, Cilantro and Cashew Crema

BEAN & CHEESE \$3

Coconut-Braised PNW Black Beans with Oaxaca Cheese, Pickled Onions and Cilantro

**ADD AVOCADO TO ANY TACO! \$1
SUB LETTUCE FOR CORN TORTILLA 50¢**



VEGAN



CONTAINS NUTS

MARGARITAS, MOCKTAILS & MORE!



HOUSE MARGARITA \$13

Cazadores Blend, Triple Sec, Lemon & Lime, Simple Syrup

STRAWBERRY MARGARITA/

ROTATING PUREE MARGARITA \$14

Cazadores Blend, Triple Sec, Lemon & Lime, Simple Syrup,
Puree of Your Choosing

INFUSION MARGARITA \$14

Cazadores Silver Infused with Fruit and Chiles, Triple Sec,
Lemon & Lime, Simple Syrup

HIBISCUS MARGARITA \$14

Cazadores Silver, Triple Sec, Lime, Jamaica

MEZCAL MARGARITA \$13

Peloton de la Muerte, Triple Sec, Lemon & Lime, Simple Syrup

PALOMA \$13

Cazadores Silver, Lime, Simple Syrup, Grapefruit

VIRGIN MARGARITA \$4.25

Strawberry \$1

Rotating Puree \$1



★ CHECK OUT OUR SEASONAL ★
★ COCKTAIL MENU! ★

HOUSE BEVERAGES

AGUA FRESCA \$5

HORCHATA \$4.25

JAMAICA \$4.25

ICED TEA \$2.5

ARNOLD PALMER \$3

LEMONADE \$3.50

Strawberry \$1

Rotating Puree \$1

BOTTLES & CANS

COKE, SPRITE, ROOT BEER,
GINGER BEER, JARRITOS, TOPO CHICO \$3.5
DIET COKE \$2.5

MODELO ESPECIAL, TECATE, PACIFICO,
CORONA \$4

CIDER ** PRICE VARIES

RED / WHITE WINE **PRICE VARIES

SIDES

SEASONAL VEGGIES \$4

BLACK, COCO OR REFRIED BEANS \$2

GREEN RICE \$3

JICAMA-RADISH KIMCHI \$3

HOUSE SALSA \$3

GUACAMOLE \$6

QUESO \$5

CORN TORTILLAS (2) \$1

OAXACA, CHEDDAR OR COTIJA \$1

KIDDOS

GRILLED CHEESE TACO \$2

Cheddar Cheese Quesadilla

Add:

Black Beans \$1

Ground Beef / Grilled Chicken \$2

KID'S BOWL \$3

Green Rice, Black Beans, Shredded Lettuce

Add:

Avocado \$1

Ground Beef / Grilled Chicken \$2

Corn Tortillas (2) \$1

Cheddar Cheese 50¢

HAPPY HOUR!!

3:00PM TO 5:00PM

EVERY. SINGLE. DAY.

FOOD:

STARTER TRIO \$13

Guacamole, House Salsa and Queso

CHIPS & SALSA \$3

50¢ OFF TACOS (EXCLUDES SPECIALS)

PORK GREEN CHILE STEW - CUP \$4

FRITO PIE \$9

DRINK:

HOUSE MARGARITA \$11

STRAWBERRY MARGARITA \$12

INFUSION MARGARITA \$12

PALOMA \$11

DRAFT BEER \$5

CIDER \$5

MODELO, TECATE, CORONA, PACIFICO \$3



Tacovore

