



CORVALLIS



STARTERS

CHIPS & SALSA \$5.25 | GUAC \$8.50

CHIPS & QUESO \$9.00

Topped with Pico de Gallo and Pickled Jalapeños

STARTER TRIO \$15.75

House Salsa, Guacamole and Queso, Served with Chips

PAPAS FRITAS \$11.00

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

B.T.C.T. (Bean There, Crunched That) \$5.00

Crispy Tortilla Topped with Refried Black Beans, Broiled Oaxaca & Cheddar Cheese, Shredded Lettuce, Pico de Gallo and Pickled Jalapeños

TERMINATOR PORK GREEN CHILE STEW

Topped with Crema, Served with Chips
cup \$5.25 | bowl \$8.50

TACOS

GRILLED CHICKEN \$5.50

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

CHICKEN TINGA \$5.25

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

CARNITAS \$5.50

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

PASTOR \$6.25

Smoked Pork Flatiron, Marinated in Classic Pastor Spices, Topped with Onions, Fresh Pineapple and Avocado-Jalapeño Salsa

QUESABIRRIA \$6.75

Smoked & Braised PNW Grass-Fed Brisket in Classic Birria Spices, with Oaxaca Cheese, Onions, Cilantro and Poblano Crema

OLD E \$5.00

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

BACON CHEESEBURGER WITH FRIES \$6.50

Crispy Bacon & Seasoned PNW Grass-Fed Ground Beef with Cheddar Cheese, Shredded Lettuce, French Fries, Roasted Tomato Aioli and Fried Pickles

BOWLS

MEXI-MODERN \$12.00  

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

SEASONAL VEGGIE \$12.00

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

ADD ONS:
Avocado \$1.00
Grilled Chicken, Pastor, Carnitas, Shrimp,
Tempeh Chorizo, Smoked Tofu \$4.25



ADD AVOCADO \$1.00

SUB LETTUCE FOR CORN TORTILLA 50¢

TEMPURA FISH \$5.50

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

SHRIMP \$6.25

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

BEAN & CHEESE \$4.00

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

CRISPY SMOKED TOFU \$5.50  

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

TEMPEH CHORIZO \$5.50  

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

CRISPY CAULIFLOWER \$5.50  

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

BBQ CAULIFLOWER \$6.00  

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



VEGAN



CONTAINS NUTS

SALADS

SIDE SALAD \$7.00 

Choice of Lacinato Kale or Spring Mix with Carrots, Pickled Red Onions, Pepitas, Cotija Cheese and Avocado-Cashew Crema

TACOVORE SALAD \$14.00

Spring Mix with Black Beans, Radish, Carrots, Jicama, Pico de Gallo, Avocado, Tortilla Strips, Cotija Cheese and Lime Vinaigrette

ADD ONS:

- Avocado \$1.00
- Grilled Chicken, Pastor, Carnitas, Shrimp, Tempeh Chorizo, Smoked Tofu \$4.25

ENCHILADAS

CHICKEN, PORK, VEGGIE \$10.00

BIRRIA \$11.00

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



TEQUILA & MEZCAL

HOUSE MARGARITA \$14.00

Blanco & Reposado, Triple Sec, Lemon & Lime, Simple Syrup

STRAWBERRY MARGARITA / ROTATING PUREE MARGARITA \$15.00

Blanco & Reposado, Triple Sec, Lemon & Lime, Simple Syrup, Puree of Choice

INFUSION MARGARITA \$15.00
Blanco Infused with Fruit and Chiles, Triple Sec, Lemon & Lime, Simple Syrup

HIBISCUS MARGARITA \$15.00
Blanco, Triple Sec, Lime, Jamaica

PALOMA \$14.00
Blanco, Lime, Simple Syrup, Grapefruit

MEZCAL MARGARITA \$14.00
Mezcal, Triple Sec, Lemon & Lime, Simple Syrup

SIDES

- SEASONAL VEGGIES \$4.25
- BLACK, COCO OR REFRIED BEANS \$2.25
- GREEN RICE \$3.25
- JICAMA-RADISH KIMCHI \$3.25
- HOUSE SALSA \$3.25
- GUACAMOLE \$6.50
- QUESO \$5.25
- CORN TORTILLAS (2) \$1.00

KIDDOS

GRILLED CHEESE TACO \$2.50
Cheddar Cheese Quesadilla

Add:
Black Beans \$1.00
Ground Beef / Grilled Chicken \$2.25

KID'S BOWL \$4.75
Green Rice, Black Beans, Shredded Lettuce
Add:
Avocado \$1.00
Ground Beef / Grilled Chicken \$2.25
Cheddar Cheese 75¢



HOUSE BEVERAGES

- AGUA FRESCA \$5.25**
Fruit Juice with Rotating Flavors
- HORCHATA \$4.50**
Rice Milk Sweetened with Brown Sugar, Cinnamon & Spices
- JAMAICA \$4.50**
Sweetened Hibiscus Tea Infused with Mint
- LEMONADE \$4.50**
Strawberry / Rotating Puree \$1.00
- ICED TEA \$3.50**
- ARNOLD PALMER \$4.00**

BOTTLES & CANS

- COKE, SPRITE, ROOT BEER, GINGER BEER, JARRITOS, SPARKLING WATER \$4.50
- DIET COKE \$3.00
- MODELO ESPECIAL, PACIFICO, CORONA \$5.00
- ATHLETIC NA BEER \$5.25
- CIDER**
- RED / WHITE WINE**

** PRICE VARIES