

100% GLUTEN-FREE MENU



**MESTIZO
TAQUERIA**

LOS TACOS (PER PIECE)

TOPPED WITH: CILANTRO, ONION & SALSA UNLESS NOTED (*)

VEGETARIAN	PORK	BEEF
CHAMPIÑONES 🌿 Mushrooms w/ onion, garlic, and epazote (Mexican herb) \$6.50	CARNITAS Slow-braised pork \$6.50	SUADERO Braised brisket \$6.50
BIRRIA Slow-cooked lamb \$7.00	COCHINITA PIBIL* Mayan style (orange) pulled pork, w/ pickled onion \$6.50	LENGUA Beef tongue \$6.50
QUESABIRRIA Birria w/ grilled mozzarella \$8.00	CHORIZO Mexican pork sausage \$6.50	BISTEC Sirloin \$7.00
BIRRIA ORDER (4 TACOS) Birria (200g) w/ broth, tortillas & toppings \$28.50	CHORIQUESO Chorizo w/ grilled mozzarella \$7.50	LECHERA Bistec w/ grilled mozzarella \$8.00
TINGA* Pulled chicken in chipotle-tomato sauce \$6.50	AL PASTOR Orange-marinated pork w/ pineapple \$6.50	TRIPA DORADA Fried beef intestines \$7.50
	GRINGA Al Pastor w/ grilled mozzarella \$7.50	
	CAMPECHANO Chorizo & Bistec \$6.75	
		SEAFOOD Topped w/ pico de gallo, lettuce, and chipotle sauce
		FISH Battered fish \$6.50
		SHRIMP Battered shrimp \$6.75

LOS ANTOJITOS

ALL TOPPED WITH: CILANTRO, ONION & SALSA

GORDITA: CHICHARRÓN PRENSADO Fried corn pocket w/ carnitas & pork rinds, sour cream & feta \$8	MEGA-GRINGA QUESADILLAS Rice tortilla w/ mozzarella PLAIN/PASTOR/CHORIZO/ BISTEC (+\$2) \$15
FLAUTAS Crispy rolled taquitos w/ lettuce, sour cream, crumbled feta CHICKEN/BEEF \$15	HUARACHE Thick corn base w/ refried beans, sour cream, feta CHAMPIÑON 🌿 / TINGA/ BISTEC (+\$2) \$15



**FRESH CILANTRO,
ONION, AND LIME!**

LOS EXTRAS

EXTRA TORTILLAS (3) \$1.50	BIRRIA CONSOMÉ (6 oz) Spicy lamb broth w/ onion and cilantro \$5	CHICHARRÓN Fried pork rinds \$8
TORTILLA CHIPS \$4	FRIJOLE CHARROS Stewed beans w/ bacon, chorizo, tomato, cilantro and onion \$7	GUACAMOLE \$10
KID'S QUESADILLA Corn tortilla w/ mozzarella \$4		