

100% GLUTEN-FREE MENU



**MESTIZO
TAQUERIA**

LOS TACOS (PER PIECE)

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

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

SEAFOOD

Topped w/ pico de gallo, lettuce, and chipotle sauce

FISH	\$6.50
Battered fish	
SHRIMP	\$6.75
Battered shrimp	

LOS ANTOJITOS

ALL TOPPED WITH: CILANTRO, ONION & SALSA

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



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

LOS EXTRAS

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