

Tacos for the People

TACO TUESDAY / 5PM TO CLOSE

Tacos

Our chefs continue to create new and exciting tacos with locally sourced ingredients, globally inspired. Your opinion matters! Please share your feedback with us as we continue to develop these tasty recipes. This latest round Chef Saul and team are offering:

BUFFALO CHICKEN | \$5

Crispy tenders, house buffalo sauce, Danish blue cheese, ranch crema, carrots & celery, flour tortilla

CHARRED OCTOPUS | \$6

Mexican chorizo, potato, tomatillo jam, corn tortilla

CRISPY PORK BELLY | \$5

Caramelized kimchi, cucumber, pickled red onion, cilantro, flour tortilla

TUNA POKE | \$6

Yellowfin tuna, avocado purée, soy, chile, mango salsa, jicama tortilla

CRISPY TOFU V | \$5

Charred green onion, napa cabbage, hoisin, toasted sesame seeds, flour tortilla

GRINGO TACOS | \$4

Crispy corn tortilla, ground beef, cheddar cheese, pico de gallo, shredded lettuce, sour cream

Platos Pequeños

SOPES | \$7

Achiote masa, Maryland blue crab, corn relish, cucumber and avocado sauce

TOSTADA DE MARISCOS* | \$9

Shrimp, octopus & whitefish ceviche, avocado, pico de gallo, cucumber

CHIMICHANGA | \$6

Ground beef, chipotle crema, cotija, chimi churri

SONORAN STREET DOG | \$6

Jalapeño bacon, pickled vegetables, avocado, honey/habanero mustard

ELOTE LOCO V | \$5

Chipotle mayo, cotija, tajin, lime

V - Vegetarian