TACO TEQUILA tuesday

Arette Añejo
14-18 month aged in american oak barrels, this affordably luxurious tequila features notes of caramel and white pepper with a smooth finish  8 per oz

flights  0.5 oz pours

NUESTROS TEQUILAS FAVORITOS
taste the staff’s current tequila obsessions  15

Tequila Ocho Blanco
spearmint, chamomile, flan caramel

Angelisco Reposado
aged 9 months - coconut, creme brulee

Fortaleza Añejo
aged 18 months - toasted oak, a touch of grapefruit, caramel

LA JOSIE
dos tacos
Two hand-pressed corn tortilla tacos with choice of one filling
bibb lettuce wrap available upon request

asada
char-broiled, raicilla cilantro-lime marinade, grilled outer skirt steak,
family recipe seasoning, salsa verde, onion, cilantro 13

barbacoa
pencna de maguey adobo marinated oven roasted short rib barbacoa,
chile puya & guajillo salsa, pickled white onion, cilantro 12

al pastor
mexico city style adobo marinated, oven roasted pork,
chile de árbole salsa, grilled pineapple, cilantro 12

chorizo
chile guajillo, puya homemade adobo chorizo, black beans,
chile de árbole salsa, queso fresco, onion, cilantro 11

cochinita pibil
citrus achiote marinade, banana leaves oven roasted pork, roasted habanero,
achiote broth salsa, pickled habanero red onion, cilantro 12

pork belly
oven roasted pork belly, grilled tomatillo, habanero salsa,
grilled pear, onion-cilantro chile fresno slaw 12

pollo a la parrilla
grilled chicken thighs, corn – jalapeño salsa, red onion, cilantro,
roasted corn, queso fresco slaw 12

pollo rostizado
oven roasted amish chicken, cilantro, smoked bacon-jalapeño butter mojo 13

baja
beer battered fresh baja striped bass, chipotle aioli napa cabbage,
pickled jalapenos, pico de gallo slaw, cilantro 13

camarón
pan seared, buttered tiger shrimp, napa cabbage, pico de gallo,
habanero aioli, avocado, cilantro 13

pescado a la parilla
grilled, citrus, garlic marinated fresh baja striped bass, chile pasilla,
morita salsa, grilled mango, jicama, fresno chile, onion-cilantro slaw 12

caribeño
gilled panela cheese, black beans, roasted poblano rajas,
pasilla chile salsa, crema, cilantro 11

cosecha
oyster mushrooms, sweet potato, butternut squash, chayote,
butter - sweet potato, roasted jalapeño salsa,
red onion, mixed greens-cilantro, citrus vinaigrette 11

sides
nopalitos
garlic, onion, sautéed prickly pear cactus, dijon mustard vinaigrette,
pico de gallo, fresno chile, queso fresco 6

20% automatic gratuity will be added to parties of 6
Consuming raw or undercooked meat, poultry, seafood, shellfish or egg may increase
your risk of foodborne illness. Some items are spicy and/or may contain food allergens,
please look out for the designated symbols. Please inform us if a person in your party
has a food allergy before placing your order.

LA JOSIE

<table>
<thead>
<tr>
<th>dairy</th>
<th>egg</th>
<th>nuts</th>
<th>vegetarian</th>
<th>gluten</th>
</tr>
</thead>
<tbody>
<tr>
<td>☐</td>
<td>☐</td>
<td>☑</td>
<td>☑</td>
<td>☑</td>
</tr>
<tr>
<td>☐</td>
<td>☐</td>
<td>☐</td>
<td>☑</td>
<td></td>
</tr>
<tr>
<td>☐</td>
<td>☑</td>
<td>☑</td>
<td>☑</td>
<td></td>
</tr>
<tr>
<td>☑</td>
<td>☑</td>
<td>☑</td>
<td>☑</td>
<td></td>
</tr>
</tbody>
</table>