



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

penca 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 árbol salsa, grilled pineapple, cilantro 🌶️ **12**

chorizo

chile guajillo, puya homemade adobo chorizo, black beans, chile de árbol 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 fresco 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 jalapeños, 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, freso chile, onion-cilantro slaw 🐟 **12**

caribeño

grilled 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, freso 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.

🌱 dairy

🥚 egg

🥜 nuts

🌿 vegetarian

🍷 contains
gluten

🦞 shellfish

🐟 fish

🍷 soy

🌶️ spicy