-Menu-

Meat options: Carnitas (pork), Al Pastor (pork), Chile Verde (pork or chicken) Spicy Mole (chicken) Asada (steak)

Super Burritos

Choice of meat or Chile Relleno, rice, beans, guacamole, sour cream, salsa, onions and cilantro. $9.49 Specialty Meats: Lengua or Tripa : $9.49 Fish: $9.99

Regular Burritos

Choice of meat, rice, beans, salsa, onions and cilantro. $8.99 Fish: $8.99 Chile Relleno $10.49

Vegetarian Burrito

Beans, rice, pico de gallo, sour cream, lettuce, guacamole, salsa verde, onions and cilantro. $8.99

Kids Burrito

Beans, rice and cheese. $5.49

Wet Burrito: Smothered with red chipotle sauce or green tomatillo sauce top with melted cheese. Add $3.00

-Tacos-

Soft Tacos

Choice of meat corn tortillas, onions, cilantro and salsa $2.49 Specialty Meats: Lengua or Tripa : $2.99 Fish: $3.75

Veggie Taco

Beans, rice, guacamole, pico de gallo, lettuce, cheese, sour cream and salsa. $2.99

Hard Shell

Choice of meat, lettuce, pico de gallo, sour cream, cheese and salsa. $2.99

Torta

Classic sandwich roll filled with choice of meat, refried beans, shredded lettuce, pico de gallo, guacamole, sour cream, cheese and salsa. $8.49

Nachos

House made tortilla chips layered with choice of meat, melted cheese, beans, lettuce, pico de gallo, guacamole, sour cream and Jalapeños. $12.99

Veggie: whole beans, rice, lettuce, pico de gallo, guacamole, sour cream and jalapenos. $12.49 Cheese only: $7.49

Quesadilla

Large flour tortilla filled with melted cheese, choice of meat. Rice and beans on the side and lettuce, guacamole, sour cream. $13.99 Veggie: $12.49

Taco Salad

House made flour tortilla shell stuffed with choice of meat, rice, beans, shredded iceberg lettuce and topped with pico de gallo, cheese, sour cream, guacamole, and salsa. $12.49 Veggie: $11.49

-Platos-

Served with Rice, beans, lettuce, guacamole, and sour cream on the side. Tortillas served upon request.

Chiles Rellenos

One cheese stuffed and battered pasilla pepper, topped with cheese, red and green sauce. $13.49

Enchiladas

Two corn tortillas rolled and filled with cheese, drenched in enchilada sauce, topped with choice of meat. $13.99 Veggie: $12.49

Flautas

Two tightly rolled corn tortilla filled with shredded chicken, deep fried, garnished with choice of meat, red and green salsa. $13.99

Tostadas

Two house made crispy tortillas, with refried beans, choice of meat topped with lettuce, guacamole, sour cream, salsa and cheese. Rice and beans on the side. $12.49 Veggie: 11.49

**Combo:** Choose any two items from the above to make your own combo plate. $14.49

Chimichanga

A crisp, deep-fried burrito filled with cheese and choice of meat, garnished with cheese, red and green sauce. $13.99

-Specialty Plates-

Choice of meat, served with rice, beans, lettuce, guacamole, & sour cream on the side. Tortillas served upon request. $12.99 Fish: $13.99

-Menudo\_

Weekends only will resume after COVID-19

-A la Carta-

Served with lettuce, guacamole, sour cream and pico de gallo.

One Tostada with meat $5.00 | Two enchiladas with meat | One Chile relleno | Two flautas | Cheese quesadilla $7.99 Chimichanga with meat | Quesadilla with meat $8.99 One Tostada de Ceviche $3.50 \*No toppings added

-Extras-

Guacamole $2.00 | Sour Cream, Salsa, Pico de Gallo $.75 | Tortillas (4 corn, 2 flour) $2.00 Extra Meat: $2.00 Pints: Beans or Rice $4.25 | 1 Lb Meat $11.99

-Drinks-

Beer: Domestic $4.00 | Imported $4.50

Jarritos $2.25 | Can sodas $1.25 | Yerba Mate $2.50

Fountain: Lg $ | Med $ | Sm $

Water bottle $1.00 | Sparkling $1.50

WINE-

Alleromb and Morell-Pena wines are crafted in Walla Walla ,Washington by our daughter Edith Pena and her husband, Aryn Morell. We are proud to share their passion for wine with our passion of food. Salud!

For more information visit: Alleromb.com or Morell-pena.com

2018 Alleromb: La Gran Flor, Sauvignon Blanc-

Tasting notes:

Rich and exotic with ginger spiced caramelized peaches, honeycomb and white tea. Swirling adds citrus crème brulee and fresh brioche dusted with powdered sugar. The palate is substantial with sweet stonefruit pith and lemon curd and lightly roasted notes. The finish is long and serious. This should age beautifully for at least a decade.

Bottle $48 Glass (6oz) $10

2018 Morell-Pena Chardonnay- 92 pts Jeb Dunnuck

Tasting notes:

“Looking first at the appellation 2018 Chardonnay, its a classy, concentrated white that has an age-worthy vibe as well as notes of caramelized stone fruits, tarte Tatin, brioche, and crème brûlée. It’s still wound up and tight on the palate, with bright acidity, yet it certainly has lots of potential”- Jeb Dunnuck

Bottle $40 Glass (6oz) $10

2017 Morell-Pena Pinot Noir- 90 pts Tanzer

Tasting Notes:

“(from Solaksen vineyard, the same vines Morell sources for his basic Chardonnay and his sparkling wines): Light-medium red with a pale rim. Lively, varietally expressive aromas and flavors of raspberry, strawberry, sandalwood, nutmeg and rose petal. Supple, very dry and fine-grained, showing a lightly saline character and commendable restraint to its red fruit flavors. There's nothing at all hot-climate about this youthfully laid-back Pinot Noir. Finishes with a fine dusting of tannins and very good breadth and length. Impressive in an understated way”-**Stephen Tanzer**

Bottle $40 Glass (6oz) $10