

----- BREAKFAST TACOS -----

9AM – 3PM SAT 9AM – 3PM SUN
homemade flour tortillas filled with migas,
twice-fried pork beans, cilantro and cheese

* Chorizo	4.50
* Bacon	4.50
* Potato	3.75
* Steak	6.20
* Oaxaca kale, poblano, onions, elote	4.25

Add avocado, queso or
sub egg whites
no problem! 2.00

*Tacos available as
singles or a 10-pack!*

----- BREAKFAST OTROS -----

* BREAKFAST CHALUPA	7.75
rancho beans, sunny egg, cabbage slaw, queso fresco, salsa macha <i>*contains peanuts*</i>	
AVOCADO 'TOAST'ADA (V)	6.50
smashed avocado, pickled red onion, salsa macha <i>*contains peanuts*</i>	
'LITTLE' SUPERICA HOTCAKES	5.50
whipped butter, buttermilk syrup	
* HUEVOS RANCHEROS	10.50
tostadas, pork beans, 3 sunny eggs, ranchero sauce, queso fresco	
LA FRUTA	5.00

DRIP COFFEE by Raleigh Coffee Co. 3.00

ICED COFFEE 4.25

CAFÉ DE OLLA iced coffee + house horchata 4.75

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY
INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

MARGARITAS

CASA frozen or on the rocks 9.95 / 12.95
RIO RED grapefruit on the rocks 9.95 / 12.95

DRAFT BEERS

Dos XX 'Ambar'	5.00 / 6.00
Modelo 'Especial'	5.00 / 6.00
Clouds Hop Jam IPA	6.00 / 7.00

PACKAGED BEERS

Pacifico	5.75
Corona Extra	5.75
Modelo 'Especial'	5.75
Dos XX 'Lager'	5.75
Shiner Bock	4.25
R&D Storm Brew 16oz	5.75
Highland Gaelic	5.75
Sugar Creek Big Hazy O 16oz	8.75
Wicked Weed Pernicious	5.75
Carolina Brewery Kolsch	5.25
Bold Rock Apple	4.75
R&D Passionfruit Gose	5.75
Athletic Cerveza NA	5.75

Make it a float! \$6

DULCES



Fried Plantains 4
Soft Serve 3.00/5.00

NON-ALCOHOLIC

Agua Fresca Del Día	4.50
Coke	5.00
Diet Coke	3.50
Sprite	5.00
Jarritos Tamarind	4.00
Sidral Mundet Red Apple	4.00
Fanta Orange	5.00
Boylan Root Beer	5.00
Acqua Panna	4.00
Topo Chico Plain	5.00
Iced Tea	2.50
Orange Juice	3.50

Ranch Water?! We've got 'em!

Lunazul	11.00
Partida	12.00
Teremana	13.00

**@LITTLEREYALCARBON
@FORDFRY**

1101 E. WHITAKER MILL RD, STE 102 RALEIGH, NC 27604

--- SHARE ---

SALSA & CHIPS

house red and green salsas 1.95

GUACAMOLE & CHIPS

smashed avocado, serrano
chile, pico de gallo, lime *Market Price*

CHILE CON QUESO & CHIPS

4.00/7.00

QUESO PRIMO

chopped pollo al carbon,
guacamole, pico de gallo 11.00

PAPAS FRITAS

crinkle cut fries & jalapeño ranch 6.50

QUESO FRIES

shredded cheese, queso, pico de gallo,
sour cream & jalapeño ranch 9.50

SMOKED CHICKEN WINGS

salsa macha *contains peanuts*, deep-
fried peanuts & chiles,
jalapeño ranch 11.95

--- ENSALADAS Y MAS ---

ESQUELETO (V)

quinoa, plantains, avocado, cucumber,
pickled onions, toasted cashews,
cashew crema "catalina" dressing
13.00

LA SUPERICA

chicken, avocado, cucumber, pickled
red onion, corn, crispy tortillas,
oregano dressing 13.50

ARROZ CON POLLO

chopped pollo al carbon, cilantro rice,
pickled red onion, pork beans, super
greens, avocado, cotija cheese 13.50

LA TORTA DIABLA

spicy crispy chicken, brioche bun,
jalapeño ranch, cabbage, pickles
salsa macha (contains peanuts) 10.50

POLLO "AL CARBÓN"

Half 18.00

served with corn or flour
tortillas, smoked onions &
jalapeños, ranch beans, and
cilantro rice



**POLLO
AL CARBÓN**
for 3-4 36.00
whole bird, salsa
& chips, pints of
rice and beans

POLLO AL CARBÓN
for 6-8 64.00
2 whole birds, salsa &
chips, quarts of rice and beans

CHICKEN FLAUTA (3 per order)
sour cream, cabbage, cotija cheese,
pico de gallo, served with avocado
crema 10.25

POZOLE ROJO

smoked chicken + guajillo chile
broth, hominy, cabbage,
cilantro, onion 7.00

QUESADILLAS

Chicken 5.75 Oaxaca (V) 5.75

Carnitas 6.25 Steak 7.75

Shrimp Diablo 7.50 *contains peanuts*

----- TACOS "Al Carbón" -----

Add guacamole \$2.00

FLOUR
TORTILLA

- | | | |
|----|---|------|
| #1 | CHICKEN AL CARBÓN
grilled chicken, smoked onions & pico de gallo | 5.50 |
| #2 | PUERCO AL CARBÓN
crispy pork belly, smoked onions & pico de gallo | 5.75 |
| #3 | STEAK AL CARBÓN
wood-grilled steak, smoked onions & pico de gallo | 6.95 |

"GRINGO"

#4 PICADILLO

seasoned ground beef, lettuce,
pico de gallo, spicy mayo 5.75

"RICO STYLE" Add grilled jalapeño & chile con queso \$1.50

--- TACOS TRADICIONALES ---

Soft corn tortilla, cilantro, and onions. Add guacamole \$2.00

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| #5 | CARNE ASADA
wood-grilled steak | 6.95 |
| #6 | POLLO
chopped al carbon chicken | 5.50 |
| #7 | THE OAXACA (V)
grilled queso oaxaca, kale, poblano, onions,
elote, pico de gallo | 5.25 |
| #8 | CARNITAS
crispy smoked pork belly | 5.75 |
| #9 | EL DIABLO
Spicy shrimp, salsa macha (<i>contains peanuts</i>)
avocado crema, cheese, cabbage & jalapeño | 6.75 |

----- SIDES -----

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|--|------|
| AVOCADO lime, sea salt, jalapeño | 6.50 |
| ELOTES corn on the cob, morita mayo, tajin, cotija, cilantro | 5.00 |
| RANCHO PRIMO heirloom beans, bacon, chorizo, crema, pico de gallo | 4.50 |
| SUPER GREENS quinoa, pickled onion, lime vinaigrette, cashew | 4.50 |
| CILANTRO LIME RICE pico de gallo | 3.50 |
| FINGERLING SWEET POTATOES wood-roasted, salsa verde | 5.50 |
| FLOUR TORTILLAS 3 to a roll | 1.00 |

DINE IN - TAKE AWAY - PARA LLEVAR 919-355-3479 ORDER ONLINE! LITTLEREY.COM