

TACO TUESDAY MENÚ

All Prices are Pre-Tax

Botanas

CHIPS & SALSA TRIO ✓ GF

Roasted Tomato, Tomatillo, Salsa Cruda | 2

GUACAMOLE ✓ GF

Tomato, red onion, jalapeño, cucumber, fennel, citrus and fresh herbs, and served with Chips & Salsa Trio | 10

ROASTED CAULIFLOWER QUESO ✓ GF

Crisp tostones, pico and sambale | 10

TAJIN FRIES ✓

Served with pineapple habanero ketchup | 5

EMPANADAS

Ever changing, siempre delicioso, served with homemade dipping sauce | 10

CHICHARRONES

Served with pineapple habanero ketchup | 5

PLANTAINS ✓ GF

Served with pineapple and cotija | 5

ELOTES ✓ GF

Wood grilled corn, lime, crema, chili and fresh herbs | 6.5

Ensalada

BYO BOWL ✓

Over a bed of mixed greens | 15

Pick one grain: ancho chili rice, sweet potato quinoa or black beans, half beans/half rice | 1

Pick up to 4 toppings: Diced tomato, grape tomato, cucumber, red onion, radish, cilantro, jicama, pickled pepper, pickled jalapeño, pickled onion, pepitas, peanuts, pineapple, shredded cheese, feta and cotija

Pick one protein: Steak or Vegan Chorizo | 6, Pork or Chicken | 4, Salmon, Garlic Shrimp or Seared Ahi Tuna | 10

Select a dressing: avocado poblano, lemon garlic vinaigrette, citrus vinaigrette, ancho vinaigrette, and jalapeño agave

Lados

FRIJOLAS RANCHEROS ✓ GF

Garlic, tomato, dried chilis, pickled onion, queso cotija | 3

ANCHO CHILI RICE | 3 ✓ GF

Petite Tacos a La Carte

GF Tacos served with corn tortillas are gluten free except Crispy Shrimp and the Crunchy Picadillo

WOOD GRILLED CHICKEN

Jack and cheddar, bacon, avocado, chipotle aioli | 5

ROASTED PORK SHOULDER

Roasted pineapple, red onion, pickled jalapeño | 4

SKIRT STEAK

Salsa crudo, queso fresco, cilantro | 5

GRILLED EGGPLANT ✓

Roasted peppers, shallots, sundried tomatoes, goat cheese, pickled spicy peppers | 4

SHORT RIB

Caramelized onion, pickled carrot, jalapeño, horseradish crema | 5

ROASTED MUSHROOM ✓

Leeks, poblanos, watercress, queso fresco, chipotle-balsamic reduction | 4

CRISPY SWEET POTATO ✓

Creamy coleslaw, pineapple, salsa dona | 4

SPICE GLAZED GROUPEL

Jicama slaw, scotch bonnet relish | 5

VEGAN SHAWARMA ✓

Cucumber-serrano pico, grape tomato, herb crema | 5

PASIILA CHILI SMOKED CAULIFLOWER ✓

Cabbage, corn relish | 4

CRISPY SHRIMP

Mango salsa, guacamole, chipotle aiol | 5

THE CRUNCHY PICADILLO

Romaine, queso, diced tomatoes, hot sauce | 3

Platos Grandes

¿QUE PESCADO?

Pick one protein: Seared Ahi Tuna, Salmon, Grouper, or Shrimp | 22

Romaine, avocado, roasted corn, cashews, hearts of palm, tomato, red onion, cornbread, croutons, ancho vinagrette

ENCHILADAS GF

Pick one protein: Chicken or Roasted Vegetables | 15, Short Rib | 18

Corn tortillas served in mole with blended cheese, sour cream and guacamole

BURRITO GRANDE* ✓

Black beans, rice, mixed vegetables, shredded cheese, garnished with guacamole, sour green, green chili sauce | 14

ADD A PROTEIN*

STEAK or VEGAN CHORIZO | 6 PORK, CHICKEN MOLE or WOOD-ROASTED CHICKEN | 4
SALMON, GARLIC SHRIMP, GROUPEL, OR SEARED AHI TUNA | 10

Desserts

DESSERT EMPANADA - Flavors change regularly | 8

🔥 LA COMIDA PICANTE (Ask us to turn up the heat!) ✓ VEGETARIAN GF GLUTEN FREE

VEGAN? WE ARE HAPPY TO ACCOMODATE! (Please let us know!)

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Cerveza

DRAFT:

MODELO NEGRA Mexico | 7

MODELO ESPECIAL Mexico | 7

TEMPERANCE SEASONAL DRAFT

Evanston | 7

SKETCHBOOK SEASONAL DRAFT

Evanston | 7.5

BOTTLES & CANS:

TECATE (12oz can) Mexico | 4

MODELO ESPECIAL Mexico | 7

PACIFICAOL Mexico | 5.5

CORONA Mexico | 5.5

CRUZ BLANCA MEXICO CALLING Chicago | 6

HALF ACRE DAISY CUTTER Chicago | 6

HIGH NOON HARD SELTZER | 7

Cocktails | 10.75

THE COMIDA MARGARITA

sub mezcal | 1

Blanco tequila, fresh lime, agave, salted rim

* Add strawberry, mango, or guava | 1

CAIPIRINHA

Cachaça, fresh lime, cane sugar, soda

* Add strawberry, mango, or guava | 1

DAIQUIRI

Aged rum, fresh lime, cane sugar

* Add strawberry, mango, or guava | 1

PALOMA

sub mezcal | 1

Blanco tequila, fresh lime, grapefruit soda, salted rim

Vino

reds

CHONO CARMÉNÈRE

Colchagua Valley, Chile | 11

CRIOS MALBEC

Valle de Uco, Argentina | 10

NATURA PINOT NOIR

Colchagua Valley, Chile | 10

rose

CUVELIER LOS ANDES ROSE MALBEC

Valle de Uco, Argentina | 9

whites

PRISMA SAUVIGNON BLANC

Casablanca Valley, Chile | 10

ZUCCARDI TORRENTES

Salta, Argentina | 11

CONO SUR BICICLETA CHARDONNAY

Santiago, Chile | 10

sparkling

CVNE CUNE CAVA BRUT

Catalonia, Spain | 9.5

Soda

Topo Chico, Jarritos (Ask your server for available flavors) | 3.50

Coke, Diet Coke, Sprite, Root Beer, 50/50 | 3

Sparkling Lemonade | 3

Mexican Coke, Ginger Beer (12oz can) | 5