

STREET TACOS

MIX 'N MATCH

Street style tacos served on soft corn tortillas with complimentary salsa & Mexican pickled vegetables *gluten free

3 FOR 16.50 **4 FOR 21.00**

- COMBOS -

MAKE IT A MEAL -

- + MEXICAN RED RICE & REFRIED BEANS +\$4
- + CUP OF SPICY TORTILLA SOUP + \$5
- + ESQUITES CORN CHOWDER (VEG) + \$5
- + SIDE CHIPS & PICO +\$5 + SIDE CHIPS & GUAC +\$6

PLATTER DEL TAQUERO - TWELVE TACOS

taco makers choice tacos with rice & beans {chicken, beef, pork & veg} \$60

PLATTER DE FAMILIA

3 Papas Veganas, 3 Carnitas, 3 Adobo, 3 Cochinita tacos, rice & beans \$55

- COSTRAS -

Two open-faced 6" flour tortillas with grilled mozzarella and gouda cheese filled with filling of your choice. Gluten-free options available - **choose two fillings 21-**

- TOSTADAS -

Two crispy 6" house-fried corn tortillas loaded with refried beans, shredded lettuce, pico de gallo, queso fresco, oregano crema, and avocado. (Gluten-free too!) - **choose two fillings 22-**

- BURRITO SECO -

(Dry Burrito) Pick one filling and enjoy refried beans, cheese, Mexican red rice, shredded lettuce, cream, and pico de gallo wrapped in a 13" flour tortilla - **choose one filling 22-**

- BURRITO AHOGADO -

(Wet Burrito) This burrito is packed with refried beans, mozza & gouda cheese, Mexican red rice, and pico de gallo; all wrapped in a 13" flour tortilla and drowned in warm medium-heat tomato salsa and oregano crema - **choose one filling 25-**

- YUCATAN BOWL -

A hearty bowl with whole black beans, queso fresco, Mexican red rice, pico de gallo, roasted corn, avocado, shredded lettuce and tangy Yucatan vinaigrette (GF) - **choose one filling 23-**

SOPAS SOUPS

ESQUITES street corn chowder with Mexican herbs & spices; epazote mayo, queso fresco GF cup ...6/ bowl ...10-

SOPA DE TORTILLA spicy tortilla soup with chiles, tomato, onions, cilantro, queso fresco & oregano crema GF cup ...6-/ bowl 10- +chicken 3 or beef 4-

FILLINGS



RAJAS POBLANAS

roasted poblano peppers, corn, onions; queso fresco, oregano crema

HONGOS AL PASTOR

charred BC mushrooms in adobo; pineapple pico

PAPAS DULCES

house vegan chorizo, sweet potatoes, onions, vegan chipotle cashew crema crema *nuts & soy

COLIFLOR

chipotle lime roasted cauliflower, ancho black bean puree; pineapple pico



TINGA DE POLLO

spicy chipotle hand-shredded chicken, sautéed onion; oregano crema, queso fresco

POLLO ADOBO

chicken braised in adobo sauce; epazote mayo, pineapple pico



COCHINITA PIBIL

Yucatán pulled pork shoulder braised in citrus, achiote; pickled red onions

CARNITAS

tender & juicy pork confit; onions & cilantro

PRENSADO

crispy fried pork in prensado sauce; onions, cilantro, chipotle cashew crema



PESCADO VERACRUZ

baked basa, tomato, serrano chile pepper, onion; roasted corn & cilantro



BEEF FILLINGS

+ .50/TACO, COSTRA OR TOSTADA
+2.00 / BURRITO OR BOWL

TINGA DE RES

spicy shredded beef, chipotle peppers, sautéed onions; oregano crema

ASADA

hand shredded beef; onions & cilantro



EL TAQUERO

EST 2015
TACOS & TEQUILA

APPIES for sharing

CHILAQUILES EL TAQUERO

"warm & saucy" house tortilla chips, melted cheese, onions, cilantro, warm green salsa, crema (GF) -17-

*add chipotle chicken or shredded beef +5

CHIPS & PICO

house made corn tortilla chips with fresh cut pico de gallo -8-

*add guacamole 12-

COCTEL DE CAMARÓN

poached prawns in a tangy tomato cocktail with citrus, avocado and a hint of spice; crispy corn tortillas -18-

VOLCAN

three crispy 4" house fried corn tortilla loaded with beans, melted cheese, molcajete salsa, avocado and spicy chipotle shredded chicken -18-

BIRRIA

however you like it...rich & delish!
1/2 lb. slow braised beef shank with consomè

PLATO BIRRIA

"build your own & share" served with eight 4.5" soft corn tortillas, salsa macha, onions & cilantro (GF) -25-

TORTA BIRRIA

think beef dip... but make it Mexican;) served on a local made (350 bakehouse) mexican talera roll; melted queso blanco, avocado, mayo, salsa macha, onions & cilantro, mexican pickled veggies -25-

QUESABIRRIA

stuffed into three 6" cheesy, consomè soaked 6" corn tortillas; salsa macha, onions & cilantro (GF) -26-

BURRITO BIRRIA

13" flour tortilla stuffed with red rice, refried beans, charred corn, pickled onions, radish, oregano crema, salsa macha, sliced avocado -25-

CAMARONES DIABLA

Sautéed prawns in mezcal, chipotle, garlic & house chorizo; six 4.5" warm corn tortillas, pineapple pico & molcajete salsa. Build & share at the table; or enjoy for yourself. (GF) -26-

SURF & TURF FOR TWO

A combination to share: dinner for two. Camarones diabla with plato birria, rice & beans, all of the accompaniments and salsas. (GF) -60-

ENCHILADAS SUIZAS

Three rolled 6" corn tortillas filled with your choice of beef, pork, chicken, or poblano & corn. Topped with melted queso blanco (mozza & gouda), your choice of warm red salsa (medium-spicy) or green salsa (mild-medium), oregano crema & sliced avocado. Served with refried beans & Mexican red rice. GF • 25 (chicken, pork or veg) • 27 (beef)

THIRSTY?

Refrescos

jarritos mexican sodas 5.5-
lime, guava, mandarin, pineapple, fruit punch, mango, grapefruit

mexican coca-cola 8.5-
1/2L glass bottle of mexican coca-cola

senorial sangria 7.5-
non-alc sparkling sangria soda

mocteles 7.5-
margaritas frutas, caesar, paloma or michelada

non-alc beer 7.5-
bc craft non-alc

Bebidas

aguas frescas 5.-
jamaica "ha-my-ka" (hibiscus water)
iced tea (house made)
limonada (house made lemonade)

horchata 6.5- glass / 18- pitcher
traditional rice milk house-made with almonds, rice, cinnamon & mexican vanilla

Calienté

FRENCH PRESS Cherry Hill Jaguar blend 5-

CAFE D'OLLA try me! Mexican sweet coffee 6-

LOOSELEAF TEA 4- chamomile, black, green, english breakfast

MARGARITAS

CLASSICO

tequileno blanco, triple sec, organic agave, fresh squeezed lime juice

FRUTAS

tequileno blanco, triple sec, fresh squeezed lime made from fresh fruits and pulps.

- Passion Fruit ● Lavender Hibiscus
- Strawberry ● Mango

Singles (1oz) \$10 Doubles (2oz) \$13 Pitchers (6oz) \$45

PICA PINA

spicy chili infused cazadores reposado, triple sec, pineapple, orange, jalapeno, piloncillo syrup, lime

COCO-LOCO

1800 coconut tequila, triple sec, coconut milk, lime

PINEAPPLE EXPRESS

400 conejos mezcal, Pisco, fresh lime juice, pineapple and agave

THE DON

don julio reposado, quadruple sec (bc), fresh squeezed lime, organic blue agave nectar

All Specialty Margaritas are 2oz for \$15

CÓCTELES

REGGAETON RUM PUNCH

rum, guanabana, lychee, hibiscus, lime juice, agave, soda

PALOMA

tequila blanco, fresh grapefruit juice, tajin

RANCHERA LIMONADA

tequileno blanco, limoncello, lemonade, soda

CHICANO

strawberry, fresh lime juice, rum topped with coconut foam

Above Cocktails are 2 oz for \$14

CERVEZA BEER

MEXICO

Dos Equis Lager / Pacifico / Negra Modelo Modelo Especial / Corona (355 ml) \$8

CHELADA

with ice, salt & lime \$10

MICHELADA

house spice blend, clamato, lime juice, tajin \$12

BC CRAFT BEER

- 500ml sleeve
Seasonal Lager or Pale Ale \$9

BC Craft CIDER

\$11 (355 ml) apple or stone fruit / over ice

WINE

Local Pours - (Kelowna, BC) - white or red ask your server for which local winery we are pouring from today
6 oz glass / 9 oz glass / 750 ml bottle
\$12 \$17 \$40

SEÑORA'S SANGRIA

red wine, pineapple, brandy, schnapps or white wine, orchard fruit, rum, liqueur
glass \$12 pitcher \$36