

# TACOCRAFT

## SNACKS

**CHIPS & SALSA** | salsa roja, salsa verde, roasted chili mango (vg) each 5 all three 13

**MINI TUNA TACOS\*** | ponzu, avocado, seaweed, sesame, spicy mayo, crispy wonton 16 🌿

**OXTAIL EMPANADA** | manchego, golden raisins, olives, chimichurri 9pp

**SEASONAL EMPANADA** | chef's rotating selection MP

**CHICKEN TAQUITOS** | cotija cheese, crema, pico, avocado-tomatillo sauce 12

**ELOTE 'STREET CORN'** | cotija cheese, cilantro pesto, chili con limón (VG) (GF) 10

**QUESO DIP** | tex-mex style, roasted poblano 14 GROUND BEEF + 3 / MUSHROOMS + 2

*Ultimate Nachos* mexican cheese blend, jalapeños, refried beans, cotija, pico, guacamole, sour cream 15 PRIME SKIRT STEAK + 6 / BRAISED CHICKEN + 5 / GROUND BEEF + 4 / WILD SHRIMP +6 🌿

**CLASSIC** | tomato, onion, serrano, cilantro, lime (VG) (GF) 15

**BACON & CORN** | cotija cheese, smoked bacon, piquillo peppers (GF) 17

**SWEET POTATO** | goat cheese, agave-glazed sweet potato, pepitas (VG) (GF) 16.5

**TROPICAL** | mango, pomegranate, pineapple, mandarin, jalapeño (VG) (GF) 17

*Guac Flight* grand tasting of all 4 signature guacs! (GF) 25 🌿



## ENSALADAS

**MEXICAN CHOPPED** 16.5 🌿

romaine, tomato, black beans, cucumber, avocado, corn, tortilla strips, cilantro lime ranch (VG) (GF)

**TIJUANA CESAR** 17

little gems, avocado, tomato, cotija cheese, chipotle caesar, jalapeño cornbread croutons

**EL JEFE TACO SALAD** 21

seasoned ground beef, romaine, pico de gallo, black beans, pickled fresnos, avocado, pickled red onions, mexican cheese blend, grilled poblanos, cilantro lime ranch, chipotle crema, crispy tajín taco shell

NATURAL CHICKEN BREAST + 6 / PRIME SKIRT STEAK + 9.5  
WILD SHRIMP + 6 / SEARED AHI + 9.5

## ENTREES & BOWLS

**PRIME SKIRT STEAK** 38 🌿

10oz center cut, refried black beans, crispy tostons, chile de arbol chimichurri

**TUNA POKE BOWL\*** 26

#1 ahi, seaweed salad, ponzu, pickled cucumber, avocado, cilantro rice, crispy wonton, spicy mayo

**CHICKEN BURRITO BOWL** 24

braised chicken, mexican cheese, corn, black beans, pico, cilantro rice, shredded lettuce, cilantro-lime crema (GF)

**STEAK FAJITA BOWL** 25

flame-grilled carne asada, charred peppers & onions, pico, guacamole, queso fresco, cilantro rice, avocado tomatillo sauce, crema

*Quesadillas*



stuffed giant tortilla, oaxaca & manchego cheese, black beans, caramelized onions, charred poblanos 18

PRIME SKIRT STEAK + 6 | BRAISED CHICKEN + 6  
WILD SHRIMP + 6 | GROUND BEEF + 4

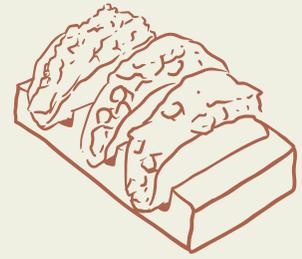
*Fajitas* 🌿



served with queso frito, charred peppers & onions, pico, sour cream, guacamole, cilantro rice, beans, warm flour tortillas

PRIME SKIRT STEAK 34 | NATURAL CHICKEN BREAST 28  
WILD SHRIMP 29 | SURF & TURF 38

# TACOS



ALL TACOS ARE SERVED ON HAND-PRESSED CORN MASA TORTILLAS!

GRINGO-STYLE (FLOUR TORTILLAS) OR PROTEIN-STYLE (LETTUCE WRAPS) UPON REQUEST

## CARNE ASADA 8

queso fresco, refried black beans, watercress, chimichurri aioli (GF)

## HAWAIIAN BIGEYE TUNA\* 8

pineapple-jalapeño relish, pickled cucumber, slaw, spicy mayo, crispy noodles (GF)

## PORK BELLY 7.5

sweet & spicy glaze, pickled red onion, asian slaw, green onion

## OG GRINGO 6.5

prime ground beef, colby jack cheese, lettuce, pico, crema (GF)

## KOREAN SHORT RIB 8

pickled cucumbers, slaw, green onion, gochujang aioli

## CRISPY PORK CARNITAS 7

charred pineapple, queso fresco, cilantro, salsa verde, crema

## BAJA FISH 8

crispy atlantic cod, avocado, slaw, pico, chipotle crema

## BRAISED CHICKEN 7

queso fresco, avocado, pico, cilantro-lime crema (GF)

## CRISPY SHRIMP 7.5

tempura-battered, mango salsa, spicy mayo

## TRUFFLE-MUSHROOM 7

mushroom confit, corn, vegan cheese, vegan truffle crema, cilantro (V) (GF)

## LOCAL GRILLED FISH 8

blackened mahi, jicama slaw, avocado, mango corn relish, key lime aioli

## CRISPY CHICKEN 7

spicy slaw, crema, pickled jalapeños, mike's hot honey



*Make it a Platter* 

pick any three tacos and receive complimentary rice and beans!



## Reserve Tacos

### SHORT RIB BIRRIA 19

two tacos, melted oaxaca & manchego cheese, onion, cilantro, bone-marrow jus

### THE SMASH BURGER 10

prime beef patty gringo cheese, lettuce, pickle, onions, special sauce

TACO OF THE MONTH | chef's seasonal taco MK

## DESSERTS

### CHURROS 12

crispy sugar-coated spanish dough sticks

### TEQUILA CARAMEL FLAN 12

creamy flan, tequila caramel, fresh strawberries

### TRES LECHES BREAD PUDDING 13

warm bread pudding, rich tres leches

### CHURRO ICE CREAM SANDWICH 14

creamy vanilla ice cream, caramel sauce, cinnamon sugar churro sandwich

## SIDES

CILANTRO RICE (VG) (GF) 4

REFRIED BLACK BEANS (GF) 4

CRISPY TOSTONES (VG) 8

YUCA FRIES (VG) 8



signature item  – gluten-free (GF) – vegetarian (V) – vegan (VG) – spicy 



A 3% processing fee applies to call credit card transactions. Cash and debit card payments are not subject to this fee. 20% gratuity will be added to parties of 7 or more.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

