



MENU FOR TACO LIBRE

A la Carte TACOS \$3.00:

***Pollo/Chicken:** Grilled chicken topped with: Onions & cilantro. Served with lime, spicy house salsa & radishes. Any extras \$.25 each

***Creamy Tinga:** Shredded chicken cooked in a smoky and slightly spicy creamy tomato chipotle -based sauce. Topped with: Onions & cilantro. Served with lime, spicy house salsa & radishes. Any extras \$.25 each

***Asada/Steak:** Steak marinated in a citrusy green mojo. Topped with: Onions & cilantro. Served with lime, spicy house salsa & radishes. Any extras \$.25 each

***Lengua/Beef Tongue:** Finely chopped beef tongue braised with garlic and onions, Topped with: Onions & cilantro. Served with lime, spicy house salsa & radishes. Any extras \$.25 each

***American:** Seasoned ground beef. Topped with: Shredded Cheese, lettuce & sour cream. Any extras \$.25 each

***Al Pastor:** Roasted pork cooked on a vertical broiler. Topped with: Onions, cilantro & roasted pineapple. Served with lime, spicy house salsa & radishes. Any extras \$.25 each

***Chorizo:** A delicious smoked ground seasoned pork. Topped with: Onions & cilantro. Served with lime, spicy house salsa & radishes. Any extras \$.25 each

***Carnitas:** A perfectly braised shredded pork. Topped with: Onions & cilantro. Served with lime, spicy house salsa & radishes. Any extras \$.25 each

A la Carte Seafood TACOS \$4.00:

***Shrimp:** Shrimp marinated in a lime cilantro sauce. Topped with: Onions & cilantro. Served with lime, spicy house salsa & radishes. Any extras \$.25 each

***Coconut Shrimp with Mango (Served on a flour tortilla):** Crispy coconut crusted shrimp topped with a mango pico de gallo and a sweet and spicy mango salsa Any extras \$.25 each

***Fish:** White fish seasoned with a chili-lime cumin rub. Topped with: Onions & cilantro. Served with lime, spicy house salsa & radishes. Any extras \$.25 each

Veggie/Vegan TACOS \$3.00

***Vegetarian:** Black beans and corn. Topped with: Queso Fresco, Onions & cilantro. Served with lime, spicy house salsa & radishes. Any extras \$.25 each.

***Vegan:** Black beans and corn. Topped with: Onions & cilantro. Served with lime, spicy house salsa & radishes. Any extras \$.25 each.



Burritos \$7.50:

A grilled flour tortilla filled with Rice, Beans, shredded cheese, lettuce, tomatoes & our homemade spicy salsa.

Extras: *Crema/Mexican sour cream: \$1.00

*Guacamole: \$1.50

*Cheese: \$1.00

*Tomatoes: \$1.00

Add a Protein:

*Pollo/Chicken \$2.00

*Tinga: Creamy Chipotle Shredded Chicken \$2.00

*Beef (American Style) \$2.00

*Chorizo \$3.00

*Carnitas \$3.00

*Asada/Steak \$3.00



Quesadillas \$7.50:

A grilled flour tortilla filled with shredded cheese and served with our homemade spicy salsa, tomato based chunky salsa and crema (mexican sourcream)..

Extras: *Crema/Mexican sour cream: \$1.00

*Guacamole: \$1.50

*Cheese: \$1.00

*Tomato based chunky salsa \$1.00

*Homemade spicy salsa \$1.00

Add a Protein:

- *Pollo/Chicken \$2.00
- *Tinga: Creamy Chipotle Shredded Chicken \$2.00
- *Beef (American Style) \$2.00
- *Chorizo \$3.00
- *Carnitas \$3.00
- *Asada/Steak \$3.00



TORTAS \$12:

A torta is a big, delicious grilled sandwich, served on a crusty bolillo/telera roll. Spread with mayo, refried beans and filled with quesillo (a mexican string cheese), avocado, tomatoes, lettuce and jalapeños.

Choose a Protein:

- *Milanesa de Pollo/Breaded
- *Chicken
- *Chorizo
- *Asada/Steak or
- *Quesillo (a mexican string cheese),



DRINKS:

MEXICAN SODAS \$3.00:

Coca,, Jarrito de Limon, Jarrito grapefruit, Jarrito Fruit Punch, Jarrito Pineapple, Jarrito Mandarin, Jarrito Tamarindo, Jarrito Mango

AGUA FRESCAS \$4.00
WATER (members mark) \$1.99
PURE LEAF TEA \$3.00



DESSERTS \$4.00: Flan, Tres leches cake, Arroz con leche, Churros

