



TORTILLA REPUBLIC

TACOS

Add skinny style \$1.50, or crispy style For \$1 more

Pollo Tinga \$12 (GF)
pulled chicken tinga, monterey jack cheese,
roasted corn salsa, cilantro crema

Carne Asada * \$14 (GF)
guajillo marinated carne asada, salsa de
mesa, guacamole, queso fresco

Pescado / Fish * \$15 (GF)
Grilled Local Catch of The Day
guajillo rubbed, tropical salsa, escabeche,
chipotle aioli

Camerones/ Shrimp \$14
Tequila Battered Shrimp
tropical salsa, fresh escabeche, chipotle aioli

Add mexican rice & black beans, or mixed salad \$3

APERITIVO/APPETIZERS GREAT FOR SHARING

Bottomless Salsa Tasting \$6.75 (GF)
papaya habanero, tomatillo fresca, salsa
de mesa, housemade tortilla chips

Guacamole \$11 (GF)
avocado, serrano pepper, tomato, onion,
cilantro, lime, housemade tortilla chips

Carnitas Taquitos \$9
pork, caramelized orange, tomatillo fresca,
pickled jalapeno

Nachos de la Casa \$10 (GF)
tortilla chips, monterey jack cheese, black
beans, salsa de mesa, guacamole, tomatoes,
onion, jalapeno, sour cream

Add - carne asada *, pulled chicken, or chile verde \$4

Flautas de Pollo \$10
rolled crispy chicken tacos, flour tortilla,
pulled chicken tinga, monterey jack cheese,
cilantro crema, guacamole

Ceviche * \$13 (GF)
chilled citrus-marinated local catch of the
day & shrimp, fresh lime juice, cilantro,
tropical salsa, avocado, cucumber,
tortilla chips

Fried Brussel Sprouts \$8
raisins, pepitas, honey jalapeno vinaigrette

QUESADILLAS

Quesadilla de Pollo \$14
pulled chicken tinga, monterey jack cheese,
flour tortilla, guacamole, roasted corn salsa,
applewood smoked bacon, cilantro crema

Quesadilla de Camarones \$15
sauteed shrimp, monterey jack cheese, flour
tortilla, cilantro, herbed shrimp sauce,
roasted corn salsa, guacamole, cilantro crema

BURRITOS

Smothered in tomatillo, ranchero sauce, or 1/2 & 1/2

Chicken Tinga \$13
pulled chicken tinga, monterey jack cheese,
roasted corn salsa, cilantro crema, rice & black
beans

Chile Verde \$15
chunks of pork slow cooked in roasted
tomatillo & jalapeno chile verde
sauce, rice & black beans

Carne Asada * \$15
guajillo marinated carne asada, salsa de mesa,
guacamole, queso fresco, rice & black beans

Vegetarian \$13
fajita style peppers, onion, tomatoes, roasted
corn salsa, guacamole, queso fresco, rice &
black beans

Add mexican rice & black beans, or mixed salad \$3

ENSALADAS | HAMBURGER | SOUP

Ensalada Sabrosa \$13 (GF)
romaine lettuce, roasted corn salsa, tomatoes,
black beans, monterey jack cheese, avocado,
corn tortilla strips, honey jalapeno vinaigrette

Add grilled chicken breast \$6
Add grilled tiger shrimp \$8 * \$8
Add grilled catch of the day * \$8

Hamburguesa * \$15
premium american wagyu beef, taro brioche bun,
caramelized onion, roasted poblano, chipotle
aioli, roasted tomato, arugula, monterey jack
cheese

Add avocado \$3
Add applewood smoked bacon \$3
Add grilled jalapeno \$2
Add fries \$3

Sopa de Tortilla Cup \$7 Bowl \$10 (GF)
pulled chicken, pasilla chile, avocado,
queso fresco, crema, crispy tortilla strips

SIDES

Mexican Rice & Black Beans (GF) \$4

Mixed Green Salad (GF) \$4

Fries \$5

Corn (GF) or **Flour Tortillas** \$3

Mexican Street Corn (GF) \$5

(GF) = gluten free

Gluten Free Disclaimer: While we offer gluten-free menu options, we are not a gluten-free kitchen. Cross-contamination could occur and our restaurant is unable to guarantee that any item can be completely free of allergens.

*some items may contain dietary allergens, please advise your server,
*eating raw or undercooked animal products may increase your risk of
foodborne illness, especially if you have a medical condition
20% gratuity added to parties of 10 and larger | 25.00 corkage fee