

STARTERS

Guacamole | 16 ^{GF}

Guacamole Tableside | avocado, serrano, tomato, onion, cilantro, lime, salsa de mesa, tortilla chips

Los Tres Salsas | 7 ^{GF}

Salsa Tasting | salsa de mesa, papaya habanero, tomatillo fresca, corn tortilla chips

Camarones Queso Fundido | 12

Shrimp Queso Fondido | herb shrimp sauce, melted jack & queso fresco, tomatoes, jalapeño, cilantro, onions

Flautas De Pollo | 13

Rolled Stuffed Crispy Flour Tortilla |

pulled chicken tinga, jack cheese, cilantro, crema, guacamole

Ahi "Nachos" | 18

Sashimi Grade Ahi Tuna | chili de arbol aioli, green onions, crispy onions, cilantro, lime, agave soy reduction, crispy flour tortillas

Ceviche | 15 ^{GF}

Chilled Citrus-Marinaded Local Catch of the Day & Shrimp

cucumber, avocado, fresh lime juice, cilantro, mango salsa, tortilla chips

Ensalada de Espinacas | 10 ^{GF}

Spinach & Arugula Salad | roasted beets, candied spiced almonds, toasted pepitas, queso fresco, jicama, lilikoi serrano vinaigrette

Sopa de Tortilla | 10 ^{GF}

Tortilla Soup | tomatoes, adobo chile, chipotle chile, red pepper, corn, pulled chicken breast, avocado, queso fresco, crema, crispy tortilla strips

Bruselas Fritto | 10 ^{GF}

Fried Brussels Sprouts | honey jalapeño vinaigrette, pepitas, cilantro, fried jalapeño, raisins

^{GF} gluten free

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.

we are proud to make all of our fresh sauces, dressings, spice rubs,

desserts in house using local ingredients when available. *SOME ITEMS MAY

CONTAIN DIETARY ALLERGENS, PLEASE ADVISE YOUR SERVER*EATING RAW OR UNDERCOOKED

ANIMAL PRODUCTS MAY INCREASE YOUR RISK OF FOODBORNE illness.

TORTILLA REPUBLIC

THE UPSTAIRS

LAND

Carnitas | 23 ^{GF}

Braised Pork | pickled jalapeño caramelized orange peel, sour cream, corn tortillas, tomatillo fresca, guacamole Mexican rice & black beans

Chili Verde | 27

Short Rib Chile Verde | prime all natural short rib, roasted tomatillo and jalapeño sauce, roasted garlic jalapeño potato purée, crispy onions (spicy)

Chuleta de Cerdo al Pastor | 26 ^{GF}

Pork Chop Al Pastor | spiced caramelized pork chop, roasted garlic jalapeño potato purée, caramelized pineapple, red grilled onions, seasonal vegetables, al pastor sauce

Fajitas de Pollo | 22 ^{GF}

Chicken Breast Fajitas | hot cast iron skillet, warm tortillas, sautéed poblano, red onions, tomatoes, salsa de mesa, crema, guacamole, Mexican rice & black beans

Fajitas De Carne* | 28 ^{GF}

Short Rib* | hot cast iron skillet, warm tortillas, sautéed poblano, red onions, tomatoes, salsa de mesa, crema, guacamole, Mexican rice & black beans

Enchilada Suizas | 19 ^{GF}

Chicken Enchilada | pulled chicken tinga, creamy tomatillo sauce, monteray Jack cheese, shredded cabbage, Mexican rice & black beans

Mole de Poblano Enchilada | 20 ^{GF}

Poblano Mole Enchilada | pulled chicken tinga, mole de poblano, crema, queso fresco, toasted sesame seeds, shredded cabbage Mexican rice & black beans

Enchilada de Carne | 22 ^{GF}

Shredded Beef Enchilada | fresh tomatoes, ranchero sauce, jack cheese, shredded cabbage, crema Mexican rice & black beans

FARM

Relleno Poblano | 19 ^{GF}

Stuffed Roasted Poblano Pepper | eggplant, mushroom, zucchini, carrots, toasted pine nuts, raisins, serrano cilantro citrus sauce, queso fresco, sour cream

Enchilada Vegetariana | 18 ^{GF}

Vegetarian Enchilada | roasted vegetables, creamy tomatillo sauce, jack cheese, crema, shredded cabbage, mexican rice & black beans

Ensalada Sabrosa | 14 ^{GF}

Tasty Salad | romaine lettuce, roasted corn salsa, tomatoes, black beans, jack cheese, avocado, corn tortilla strips, honey jalapeño vinaigrette

add grilled chicken breast \$8 | add grilled tiger shrimp \$10
add fish MP*

SEA

Chile Ancho Pesca * | MP ^{GF}

Ancho Chili Rubbed Island Catch of the Day* | roasted poblano pepper, bell pepper, asparagus, mango, red onion, herb dijon infused rice, serrano cilantro citrus sauce, habanero carrot sauce, cilantro

Vieiras | 33 ^{GF}

Seared Scallops | applewood smoked bacon & roasted potato hash, jicama, tomatoes, cilantro, truffle poblano sauce, corn salsa

El Atún Aguacate * | MP ^{GF}

Ahi Tuna Avocado Leaf Rubbed | jalapeño potato purée, seasonal vegetables, pineapple mojo sauce

SIDES

Guacamole | 11 ^{GF}

Corn Or Flour Tortillas | 3 ^{GF}

Mexican Rice & Black Beans | 4 ^{GF}

Grilled Asparagus | 8 ^{GF}

Sautéed Spinach | 7 ^{GF}

Jalapeño & Roasted Garlic Potato Purée | 7 ^{GF}

Mexican Street Corn | 5 ^{GF}

