

APERITIVO

FOR SHARING

TRES SALSAS 5 GF

BOTTOMLESS SALSA TASTING | PAPAYA HABANERO, TOMATILLO FRESCA, SALSA DE MESA, TORTILLA CHIPS

GUACAMOLE 8 GF

AVOCADO, SERRANO PEPPER, TOMATO, ONION, CILANTRO, LIME, TORTILLA CHIPS

NACHOS DE LA CASA 10

CRISPY FLOUR TORTILLA, MONTEREY JACK CHEESE, BLACK BEANS, SALSA DE MESA, RANCHERO, PICO DE GALLO, GUACAMOLE, CREMA, PICKLED JALAPEÑO, QUESO FRESCO
ADD SHREDDED BEEF | PULLED CHICKEN | CHILE VERDE | CARNITAS \$4

FLAUTAS DE POLLO 11

ROLLED CRISPY CHICKEN TACO, FLOUR TORTILLA, PULLED CHICKEN TINGA, MONTEREY JACK CHEESE, CILANTRO CREMA, GUACAMOLE

TACOS DE JICAMA 12 GF

THINLY SLICED JICAMA "TORTILLAS", SHRIMP, CHIPOTLE AIOLI, CILANTRO, ROASTED CORN SALSA, GUACAMOLE

CEVICHE* 13 GF

CHILLED CITRUS-MARINATED SWORDFISH & SHRIMP, FRESH LIME JUICE, DICED CUCUMBER & AVOCADO, CILANTRO, MANGO SALSA, CRISP CORN TORTILLAS

BRUSELAS FRITOS 9 GF

FRIED BRUSSELS SPROUTS JALAPEÑO, PEPITAS, CILANTRO, GOLDEN RAISINS, HONEY JALAPEÑO VINAIGRETTE

ELOTES 5 GF

GRILLED MEXICAN STREET CORN, CHIPOTLE AIOLI, QUESO FRESCO LIME, CHILI PEPPER

QUESO FUNDIDO 8

MEZCAL, POBLANO, MONTEREY JACK CHEESE, CILANTRO, MORITA CHILE
CHORIZO \$3 | MUSHROOMS \$2

SOPA DE TORTILLA 8 GF

PULLED CHICKEN, AVOCADO, CHIPOTLE, QUESO FRESCO, CREMA, CILANTRO, CRISPY TORTILLA STRIPS



TORTILLA REPUBLIC

grill + tequileria

TACOS | BOWLS | BURRITOS

★ PRICES BELOW ARE FOR 2 X 6" TACOS ★

SKINNY STYLE TACO ADD \$1.50 | CRISPY STYLE TACO ADD \$1 | ADD SIDE OF MEXICAN RICE & BLACK BEANS OR MIXED SALAD \$2

★ HAVE IT AS A BOWL WITH SAUCE, PURPLE KALE, RICE AND BEANS \$3 ★
★ OR BURRITO WITH TOMATILLO & RANCHERA SAUCE, RICE & BEANS \$2 ★

POLLO TINGA 11 GF

MARY'S PULLED CHICKEN TINGA, JACK CHEESE, ROASTED CORN SALSA, CILANTRO CREMA

MACHACA BEEF 13 GF

GARLIC SAUTÉED ONIONS & POBLANO, JACK CHEESE, RANCHERO SAUCE, CREMA, AVOCADO

VEGETARIANO 11 GF

SPINACH, ASPARAGUS, CHAYOTE SQUASH, CREMINI MUSHROOM, WHITE TRUFFLE OIL, MEXICAN CHEESES, SALSA MACHA, CREAMY TOMATILLO SAUCE, CREMA

CARNITAS 12

SLOW COOKED PORK, PICKLED JALAPEÑO, JACK CHEESE, TOMATILLO FRESCA, CARAMELIZED ORANGE PEEL

SHORT RIB CHILE VERDE 13

BRAISED PRIME ALL NATURAL SHORT RIB
ROASTED TOMATILLO & JALAPEÑO CHILE VERDE SAUCE, JACK CHEESE, CILANTRO

BRUSELAS 11 GF

FRIED BRUSSELS SPROUTS, JALAPEÑO, PEPITAS, CILANTRO, RAISINS, JACK CHEESE, HONEY JALAPEÑO VINAIGRETTE



AL PASTOR* 13 GF

GUAJILLO RUBBED SWORDFISH, AL PASTOR SAUCE
CARAMELIZED PINEAPPLE, PICKLED RED ONION, SHAVED CABBAGE, LIME

ANCHO SALMÓN* 13 GF

ANCHO CHILI RUBBED SALMON,
TEQUILA PASSION FRUIT SHAVED CABBAGE,
AVOCADO CILANTRO DRESSING, LIME

BAJA CAMARONES* 13 GF

CRISPY ROCK SHRIMP
TEQUILA PASSION FRUIT SHAVED CABBAGE, LIME
MANGO SALSA, AVOCADO CHIPOTLE AIOLI

ALBACORE* 13 GF

SEARED ALBACORE TUNA, TEQUILA PASSION
FRUIT SHAVED CABBAGE, BLACK BEANS,
TOASTED PEPITAS, CILANTRO CREMA, LIME

ENTRADAS

ENSALADA SABROSA 11 GF

ROMAINE LETTUCE, ROASTED CORN SALSA, TOMATOES, BLACK BEANS, MONTEREY JACK CHEESE, AVOCADO, CORN TORTILLA STRIPS, HONEY JALAPEÑO VINAIGRETTE
GRILLED CHICKEN BREAST \$6 | GRILLED TIGER SHRIMP \$6 | SAUTÉED FISH* \$8

ENSALADA DE QUINOA 11 GF

PURPLE KALE, TOASTED PEPITAS, CRISPY QUINOA, SWEET POTATO, KIWI SERRANO VINAIGRETTE
GRILLED CHICKEN BREAST \$6 | GRILLED TIGER SHRIMP \$6 | SAUTÉED FISH* \$8

HAMBURGUESA* 14

PREMIUM AMERICAN WAGYU BEEF, BRIOCHE BUN, CARAMELIZED ONION, ROASTED POBLANO, CHIPOTLE AIOLI, ROASTED TOMATO, ARUGULA, JACK CHEESE
AVOCADO \$3 | APPLEWOOD SMOKED BACON \$3 | GRILLED JALAPEÑO \$2 | FRIES \$3

QUESADILLA DE POLLO 12

PULLED CHICKEN TINGA, JACK CHEESE, FLOUR TORTILLA, GUACAMOLE, ROASTED CORN SALSA, APPLEWOOD SMOKED BACON, CILANTRO CREMA

QUESADILLA DE CAMARONES 13

SAUTÉED SHRIMP, JACK CHEESE, FLOUR TORTILLA, CILANTRO, HERBED SHRIMP SAUCE, ROASTED CORN SALSA, GUACAMOLE, CILANTRO CREMA

POLLO ENCHILADA 17

PULLED MARY'S CHICKEN TINGA, JACK CHEESE, SHAVED CABBAGE, CREMA HOUSE MEXICAN RICE & BLACK BEANS
CHOICE OF SAUCE : CREAMY TOMATILLO | MOLE | RANCHERA

ARROZ CON POLLO MOLE 17

MARY'S FREE RANGE CHICKEN BREAST, HOUSE RICE, MOLE DE POBLANO SAUCE, TOASTED SESAME SEEDS, AVOCADO

FAJITAS

HOT CAST IRON SKILLET, WARM TORTILLAS, SAUTÉED POBLANO, RED ONION, TOMATOES, SALSA DE MESA, CREMA, GUACAMOLE, HOUSE MEXICAN RICE & BLACK BEANS
POLLO \$19 | FILETE \$24 | CAMERONES \$22 | ALBACORE TUNA \$22

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.
20% GRATUITY ADDED TO PARTIES OF 8 AND LARGER | 25.00 CORKAGE FEE

PITCHERS OF MARGARITAS 65oz

HOUSE \$45 | JALAPEÑO \$55

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.