

## APERITIVOS

*great for sharing*

<b>Salsa Trio</b> <sup>GF</sup>	5
salsa de mesa, salsa de tomatillo fresca, salsa de papaya habanero	
<b>Guacamole</b> <sup>GF</sup>	8
avocado, serrano pepper, tomatoes, white onions, cilantro	
<b>Queso Fundido</b>	9
mezcal, monterey jack cheese, cilantro roasted morita chile beschamel	
<i>Add: chorizo &amp; poblano 3   roasted mixed mushrooms &amp; poblano 2</i>	
<b>Ceviche</b> <sup>GF</sup>	14
chilled citrus-marinated swordfish & shrimp, fresh cucumber fresh lime juice, cilantro, mango salsa, avocado, crisp corn tortillas	
<b>Baja Rock Shrimp “skinni” Tacos</b>	12
tequila battered or grilled rock shrimp, tequila passion fruit slaw, mango salsa, avocado, chipotle aioli, butter lettuce wrap	
<b>Duck Confit Tacos</b> <sup>GF</sup>	13
sour cherry salsita, shaved cabbage & radish	
<b>Tacos de Jicama</b> <sup>GF</sup>	12
thinly sliced jicama “tortillas”, shrimp, chipotle mayo, cilantro, red onion, avocado	
<b>Huarache de Hongos</b>	10
crispy corn flatbread with cremini & oyster mushrooms, roasted shallots, white truffle oil, baby arugula, monterey jack & manchego cheese	
<b>Huarache de Filete</b>	12
crispy corn flatbread, prime all natural tenderloin, caramelized onions, manchego cheese, tomatoes, baby arugula	
<b>Flautas de Pollo</b>	10.75
crispy flour tortilla, Mary’s free range chicken tinga, monterey jack cheese, crema, guacamole	
<b>Ensalada Sabrosa</b> <sup>GF</sup>	11
romaine lettuce, roasted corn, tomatoes, black beans, monterey jack cheese, jicama, cilantro, red onions, avocado, crispy blue tortilla strips, honey jalapeño vinaigrette	
<b>Sopa de Tortilla</b> <sup>GF</sup>	8.50
pasilla chile, pulled Mary’s free range chicken, avocado, crema, crispy blue tortilla strips	

## ENCHILADAS

*served with complimentary house rice & black beans*

<b>Shredded Prime Machaca Beef</b> <sup>GF</sup>	20
roasted tomatoes, monterey jack cheese, garlic sautéed onions, ranchero sauce, shredded cabbage, crema	
<b>Suizas</b> <sup>GF</sup>	19
chicken tinga, creamy tomatillo sauce, melted monterey jack cheese	
<b>Mole</b>	20
chicken tinga, mole de poblano, crema, queso fresco, toasted sesame seed	
<b>Vegetarianas</b> <sup>GF</sup>	17
spinach, asparagus, chayote squash, white truffle oil cremini mushrooms Mexican cheeses, salsa macha, creamy tomatillo sauce, crema *	
<i>(*can be made vegan with roasted tomato chipotle sauce and no dairy)</i>	
<b>Duck</b> <sup>GF</sup>	23
duck confit, roasted red pepper habanero cream sauce, monterey jack cheese	
<b>Lobster</b> <sup>GF</sup>	26
creamy truffled tomatillo sauce, crab & shrimp bisque, manchego & monterey jack cheese, crema, truffle oil infused cremini mushrooms	



\*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.  
18% gratuity added to parties of 6 and larger | 20% gratuity added to parties of 8 and larger | 20.00 corkage fee  
<sup>GF</sup> gluten free items

\*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

## PRINCIPALES

<b>Ancho Seared Salmon</b> <sup>GF</sup>	24
roasted poblano, onions, mango, herb infused long grain rice, cilantro citrus sauce, spicy habanero carrot sauce	
<b>Relleno Poblano</b> <sup>GF</sup>	18
stuffed with eggplant, white truffle oil infused mushrooms, spinach, pine nuts, golden raisins, red peppers, goat cheese, cilantro citrus sauce, crema	
<b>Carnitas</b>	21
slow braised pork, caramelized orange peels, pickled jalapeños, tomatillo fresca, guacamole, crema, warm tortillas	
<b>Pollo Pimiento Rojo Asado</b> <sup>GF</sup>	19
Mary's free range chicken breast, garlic sautéed kale, roasted red pepper sauce, sweet potato fries with cilantro & lime zest	
<b>Arroz con Pollo Mole</b>	20
Mary's free range chicken breast, herb infused long grain rice, mole de poblano sauce, toasted sesame seeds, avocado	
<b>Pork Chop Al Pastor</b> <sup>GF</sup>	23
spiced caramelized pork chop, jalapeño potato purée, caramelized pineapple & onions, grilled asparagus, pineapple adobo sauce	
<b>Short Rib "Chile Verde"</b>	24
prime all natural short rib, jalapeño roasted garlic potato purée spicy roasted tomatillo & jalapeño chile verde sauce	
<b>Tequila Coriander Rubbed Hanger Steak 8oz</b> <sup>GF</sup>	28
roasted jalapeño garlic potato purée grilled asparagus, chimichurri sauce	
<b>TR Hamburguesa</b>	16
premium american wagyu beef, roasted poblano, caramelized onions, chipotle aioli, tomatoes, watercress, torta bun sweet potato fries with cilantro & lime zest <i>add: monterey jack cheese 2   avocado 3   spiced applewood smoked bacon 2</i>	

## FAJITAS <sup>GF</sup>

Mary's Free Range Chicken	20
Prime All Natural Tenderloin Steak	25
Camarónes/Tiger Shrimp	23
Seared Albacore Tuna	23
Surf & Turf	29

*hot cast iron skillet, sautéed poblano, red onions, tomatoes, salsa de mesa, crema, guacamole, served with complimentary house rice & black beans*

## SIDES <sup>GF</sup>

Sweet Potato Fries with cilantro & lime zest	7
Roasted Jalapeño Garlic Potato Purée	7
Garlic Sautéed Fresh Vegetable <i>choice of: Asparagus   Spinach   Kale</i>	7
House Rice	3
House Black Beans	3



Tortilla Republic is serving only prime all natural meats, Mary's free range chicken and organic produce when available. Every sauce is made in house from the freshest ingredients available.