

APERITIVOS

great for sharing

Tres Salsas ^{GF}	5
salsa de mesa, salsa de tomatillo fresca, salsa de papaya habanero	
Guacamole ^{GF}	10
avocado, serrano pepper, tomatoes, white onions, cilantro, lime	
Tableside Guacamole ^{GF}	16
prepared tableside by your server to your specifications	
Queso Fundido	10
El Silencio mezcal, monterey jack cheese, cilantro, roasted morita chile, beschamel	
Add: chorizo & poblano 3 mushrooms & poblano 2	
Ceviche ^{GF}	14
chilled citrus-marinated swordfish & shrimp, diced cucumber & avocado, lime juice, cilantro, mango salsa	
Tostada de Ceviche ^{GF}	14
chilled citrus-marinated swordfish & shrimp, jalapeños, cilantro, tomatoes, cucumber, jicama, avocado, red onion, lime juice, crispy corn tortilla	
Baja Shrimp “skinni” Tacos	12
tequila battered or grilled shrimp, tequila passion fruit slaw, mango salsa, chipotle aioli, avocado, butter lettuce wrap	
Duck Confit Tacos ^{GF}	14
sour cherry salsita, cabbage & radish, corn tortilla	
Tacos de Jicama ^{GF}	13
thinly sliced jicama “tortillas”, shrimp, chipotle aioli, cilantro, corn salsa, guacamole	
Huarache de Hongos	11
crispy corn flatbread, cremini mushrooms, roasted shallots, white truffle oil, monterey jack & manchego cheese, micro arugula	
Huarache de Filete	13
crispy corn flatbread, prime all natural beef tenderloin, caramelized onions, manchego cheese, tomatoes, micro arugula	
Flautas de Pollo	12
pulled Mary’s chicken tinga, monterey jack cheese, crema, guacamole, crispy flour tortilla	
Sopa de Tortilla ^{GF}	9
pulled Mary’s chicken, corn, tomatoes, chipotle, cilantro, avocado, crema, crispy tortilla strips	
Fried Brussels Sprouts ^{GF}	9
fried jalapeños, raisins, pepitas, cilantro, honey jalapeño vinaigrette	

ENCHILADAS

served with house rice & black beans

Suizas ^{GF}	20
pulled Mary’s chicken tinga, monterey jack cheese, creamy tomatillo sauce, crema	
Mole	20
pulled Mary’s chicken tinga, mole de poblano sauce, crema, queso fresco, toasted sesame seeds	
Duck ^{GF}	23
duck confit, monterey jack cheese, roasted red pepper habanero cream sauce, crema	
Machaca Beef ^{GF}	21
pulled prime beef, sautéed onions & poblano, garlic, monterey jack cheese, rancho, avocado, crema	
Lobster ^{GF}	26
creamy truffled tomatillo sauce, crab & shrimp bisque, monterey jack cheese, truffle oil infused cremini mushrooms, crema	
Vegetariano ^{GF}	17
spinach, asparagus, chayote squash, brussels sprouts, cremini mushrooms, white truffle oil, monterey jack cheese, salsa macha, creamy tomatillo sauce, crema *	

**can be made vegan with roasted tomato chipotle sauce and no dairy)*



*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 |
\$3 dessert fee per person for outside desserts

^{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

PRINCIPALES

Ancho Seared Salmon ^{GF}	25
roasted poblano, onions, mango, herb infused long grain rice, cilantro citrus sauce, habanero carrot sauce	
Pescado Especial del Dia	MP
fresh market fish of the day	
Relleno Poblano ^{GF}	19
stuffed with eggplant, white truffle oil infused mushrooms, spinach, pine nuts, golden raisins, red peppers, goat cheese, cilantro citrus sauce, crema	
Carnitas	22
slow braised pork, caramelized orange peels, pickled jalapeños, tomatillo fresca, crema, guacamole, warm tortillas	
Arroz con Pollo Mole	21
Mary's chicken breast, herb infused long grain rice, mole de poblano sauce, toasted sesame seeds, avocado	
Pork Chop Al Pastor ^{GF}	24
spiced caramelized pork chop, jalapeño potato purée, caramelized pineapple & onions, grilled asparagus, pineapple adobo sauce	
Short Rib "Chile Verde"	25
prime all natural short rib, jalapeño roasted garlic potato purée, spicy roasted tomatillo & jalapeño chile verde sauce	
Tequila Coriander Rubbed Hanger Steak 8oz ^{GF}	28
roasted jalapeño garlic potato purée, grilled asparagus, chimichurri	
TR Hamburguesa	16
premium american wagyu beef, roasted poblano, caramelized onions, tomatoes, butter leaf lettuce, TR sauce, brioche bun, sweet potato fries <i>add: monterey jack cheese 2 avocado 2 spiced applewood smoked bacon 3</i>	
Ensalada Sabrosa ^{GF}	13
romaine lettuce, roasted corn, tomatoes, black beans, jicama, cilantro, monterey jack cheese, red onions, avocado, crispy blue tortilla strips, honey jalapeño vinaigrette <i>add: Mary's chicken breast 7 sautéed shrimp 7 pan roasted salmon 9</i>	

FAJITAS ^{GF}

Mary's Free Range Chicken	21
Prime All Natural Tenderloin Steak	26
Camarónes/Tiger Shrimp	24
Seared Albacore Tuna	25
Surf & Turf	29

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

SIDES ^{GF}

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.



Oh Snap! Chance to win \$50 gift card for best picture!
Tag us @tortillarepublicweho | #tortillarepublicweho