

GLUTEN FREE DINNER

ANTOJITOS/APPETIZERS

great for sharing

Salsa Tasting salsa de mesa, salsa de papaya habanero, salsa de tomatillo cruda	5
Guacamole avocado, serrano pepper, tomato, white onion, cilantro	10
Fried Brussels Sprouts fried jalapeños, raisins, pepitas, cilantro, honey jalapeño vinaigrette	9
Ceviche chilled citrus-marinated swordfish & shrimp, avocado fresh lime juice, cilantro, mango salsa, crisp corn tortillas	14
Duck Confit Tacos sour cherry salsita, shaved radish & cabbage	11
Tacos de Jicama jicama tacos thinly sliced jicama “tortillas”, shrimp, chipotle mayo, cilantro, red onion, avocado	12
Ensalada Sabrosa romaine lettuce, roasted corn, tomatoes, black beans, jicama, cilantro, monterey jack cheese, red onions, avocado, crispy blue tortilla strips, honey jalapeño vinaigrette	11
Sopa de Tortilla / Tortilla Soup pasilla chile, pulled chicken, avocado, crema, crispy blue tortilla strips	8.50

ENCHILADAS

served with house rice & black beans

Suizas pulled Mary’s free range chicken tinga, creamy tomatillo sauce, melted monterey jack cheese	18
Vegetarian 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>	17
Lobster creamy truffled tomatillo sauce, crab & shrimp bisque, manchego & jack cheese, shaved black oregon truffle	26
Duck duck confit, roasted red pepper habanero cream sauce, monterey jack cheese, crema	22



*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

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PRINCIPALES

Ancho Seared Salmon	23
roasted poblano, onions, asparagus, herb infused long grain rice, cilantro citrus sauce, habanero carrot sauce	
Relleno Poblano	18
stuffed with eggplant, mushrooms, spinach, pine nuts, raisins, goat cheese and ranchera, crema, monterey jack cheese	
Pollo Pimiento Rojo Asado	19
Mary's free range chicken breast, sautéed lacinato kale, roasted red pepper sauce, sweet potato frites	
Pork Chop Al Pastor	22
spiced caramelized pork chop, jalapeño potato purée, caramelized pineapple and onion, grilled asparagus, al pastor sauce	
Tequila Coriandar Rub Prime Flat Iron Steak 8oz	28
cast iron seared, roasted jalapeño garlic potato purée, grilled asparagus, chimichurri sauce	

FAJITAS

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

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

SIDES

Sweet Potato Frites	7
Jalapeño Roasted Garlic Potato Purée	7
Sautéed Fresh Vegetables	7
choice of Asparagus, Spinach, Kale	
House Rice	3.5
House Black Beans	3.5



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.