

PLATOS PEQUEÑOS

small plates

Guacamole 11 * GF

avocado, serrano peppers, cilantro, white onions, tomatoes, lime

Ceviche 15 * GF

chilled citrus-marinated swordfish & shrimp, avocado, cucumber, cilantro, mango salsa, crispy corn tortillas

Esquites 8 * GF

sautéed sweet corn, chipotle aioli, queso fresco, chile pepper, lime

Queso Fundido 10

mezcal, oaxaca cheese, cilantro, roasted morita chile, bechamel

CHORIZO & POBLANO 3 | MUSHROOMS & POBLANO 2

Chile Relleno 14

lightly breaded flash fried poblano chile, oaxaca cheese, ranchero

Bruselas Fritas 13 * GF

fried brussel sprouts, jalapeño, toasted pepitas, cilantro, golden raisins, honey jalapeño vinaigrette

Coliflor Frita 9 * GF

flash fried cauliflower, corn & rice flour crust, chipotle aioli

Flautas de Pollo 12

pulled mary’s chicken tinga, oaxaca cheese, guacamole, crema, crispy rolled flour tortilla

Tacos de Hongos 11

tequila battered wild mushrooms, oaxaca cheese, pickled onions, mushroom aioli, queso fresco, corn tortillas

Steak Gringa Tacos 15

marinated skirt steak, oaxaca cheese, cilantro, white onion, shaved radish, molcajete salsa, guacamole, flour tortilla

Nachos de la Casa 12 * GF

crispy corn tortilla chips, oaxaca cheese, black beans, salsa de mesa, ranchero sauce, pickled jalapeños, pico de gallo, guacamole, crema

CARNITAS 4 | PULLED MARY’S CHICKEN TINGA 3 | BEEF TENDERLOIN 8

SOPA Y ENSALADAS

Sopa de Tortilla Cup 7 | Bowl 9 * GF

pulled mary’s chicken breast, chipotle, tomatoes, corn, cilantro, avocado, crispy tortilla strips, crema

Ancho Blackened Salmon Salad 21 * GF

romaine lettuce, purple kale, herb goat cheese, pickled carrots, mint agave vinaigrette, avocado

Ensalada Sabrosa Half 8 | Full 15 * GF

romaine lettuce, rosted corn salasa, tomatoes, black beans, oaxaca cheese, avocado, red onions, jicama, crispy corn tortilla strips, honey jalapeño vinaigrette

MARY’S GRILLED CHICKEN BREAST 6 | SAUTÉED SHRIMP 8 | PAN ROASTED SALMON 8

FAJITAS

hot cast iron skillet, tomatoes, poblano, onions, guacamole, crema, warm tortillas, spanish rice & black beans

Camarones 23 * GF

tiger shrimp

Mary’s Chicken Breast 20 * GF

Filet Mignon 24 * GF

Surf & Turf 29 * GF

TORTILLA
REPUBLIC™

LAGUNA BEACH
WEST HOLLYWOOD - KAUAI



PRINCIPALES

Ancho Salmon 24 * GF
roasted poblano, sautéed onion, mango, herb rice, cilantro citrus & carrot habanero sauce

Camarones a la Diabla 24 * GF
sautéed tiger shrimp, spicy chipotle sauce, herb rice, roasted corn salsa

Carnitas 24
slow cooked pork. pickled jalapeño, tomatillo fresca, guacamole, crema. warm tortillas

Short Rib “Chile Verde” 24
braised prime short rib, roasted garlic & jalapeño potato purée, jalapeño chile verde sauce

Arroz con Pollo Mole 23 * P
mary’s chicken breast, mole poblano, avocado, herb rice, toasted sesame seeds

Pork Chop Al Pastor 26 * GF
bone in 10oz spiced caramelized pork chop, grilled onions & pineapple, grilled asparagus, jalapeño potato purée, pineapple adobe sauce

Carne Asada 28 * GF
8oz marinated grilled skirt steak, grilled nopal, chimichurri, pico de gallo, grilled green onions, warm tortillas, spanish rice & black beans

Short Rib Chimichanga 21
braised prime short rib, oaxaca cheese, black beans, tomatillo & ranchero sauce, crispy rolled flour tortilla, escabeche, guacamole, crema

Relleno Poblano 19 * GF
stuffed with eggplant, mushrooms, spinach, pine nuts, golden raisins, goat cheese , red peppers, carrots, cilantro citrus sauce, crema
VEGAN OPTION AVAILABLE

Suizas Enchiladas 20 * GF
pulled mary’s chicken tinga, oaxaca cheese , creamy tomatillo sauce, crema, shaved cabbage & radish, spanish rice & black beans

Mole Enchiladas 23 * P
pulled mary’s chicken tinga, oaxaca cheese, mole poblano, toasted sesame seeds, shaved cabbage & radish, crema, spanish rice & black beans

Lobster Enchiladas 28 * GF
lobster & shrimp, oaxaca cheese, creamy truffled tomatillo sauce, crema, spanish rice & black beans

Crispy Pescado Tacos 19
tequila battered swordfish, tequila escabeche, chipotle aioli, avocado, lime , spanish rice & black beans

Filet Mignon Tacos 21 * GF
marinated beef tenderloin, guacamole, pico de gallo, spanish rice & black beans

COMBINACIONES

1 choice | 15 2 choices | 18 3 choices | 21
served with spanish rice & black beans

TACO
choice of: pulled chicken tinga, vegetariano, carnitas, machaca beef
SOFT OR CRISPY SHELL

CHILE RELLENO
lightly breaded flash fried poblano chile, oaxaca cheese, ranchero

ENCHILADA
choice of: chicken tinga suiza, pulled prime beef ranchera, pulled carnitas tomatillo , cheese tomatillo

* GF = gluten free P = peanuts

* while we offer gluten-free menu options, we aer not a gluten free kitchen. cross contamination could occur and our restaurant is unable to guarantee that any item can be completley free of any allergens. * some items may contain dietary allergens, please advise your server
* eating raw or undercooked animal products may increase your risk of foodbourne illness

We are proud to make all of our fresh sauces, dressings, spice rub, desserts in house using local ingredients when available

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