

# Tacovore



## Starters

**Chips & Salsa \$5- Chips & Guac \$7  
Queso Dip & Chips \$8**

Don Froylan Cotija & Oaxaca Cheeses, Pico de Gallo & Pickled Jalapenos

**Terminator Green Chili Stew with Pork Carnitas & Crema  
Cup \$4.00 - Bowl \$6.00**

**Papas Fritas \$10**

Crispy Yukon Potatoes Topped with Queso Dip,  
Bacon, Pico De Gallo and Pickled Jalapeños

## Tacos

SUB BUTTER LETTUCE FOR CORN TORTILLAS 10¢

**ALL MENU ITEMS ARE PREPARED GLUTEN FREE**

**Grilled Chicken \$5.00**

Dry Rubbed Grilled Chicken with Onion, Cilantro, Avocado,  
Pickled Onions & Carrots, Arugula & Crema

**Carnitas \$5.00**

Smoked Crispy Pork with Oranges, Serrano Chiles,  
Jicama, Cilantro, Onions & Crema

**Carne Asada \$5.00**

Smoked Carman Ranch Grass-Fed Steak with Cilantro,  
Onion, Arbol Chile Oil & Guacamole

**Mole Verde \$4.50**

Braised Chicken with Onions, Cilantro, Roasted Peppers &  
Don Froylan Cotija Cheese

**Old E \$4.00**

Seasoned Oregon Grass-Fed Ground Beef with Cheddar  
Cheese, Shredded Iceberg Lettuce, Crema & House Salsa in a  
Hard Taco Shell

**Crispy Smoked Tofu \$4.50 (v)**

Smoked Surata Tofu, Topped with Peanut Chipotle Sauce,  
Cabbage Slaw, Pickled Veggies & Roasted Peanuts

**Crispy Cauliflower \$5.00(v)**

Tempura Cauliflower, Pickled Red Onions, Cashew Crema,  
Cilantro & Cabbage Slaw

**Bean and Cheese \$3.00**

Coconut-Braised Organic PNW Black Beans with Don Froylan  
Oaxaca Cheese, Pickled Onions & Cilantro

**Tempeh Chorizo \$4.50 (v)**

Smoked & Seasoned Surata Tempeh with Avocado, Pico De Gallo,  
Cashew Crema, Cilantro & Radish

**Shrimp \$6.00**

Shrimp Sautéed in Chipotle Butter with Pico de Gallo, Cabbage  
Slaw & Roasted Poblano Crema

**Pescado \$5.00**

Fried Alaskan Cod with Cabbage Slaw, Radish, Lime, Cilantro,  
Onions & Crema

**Tempura Fish Taco \$5.00**

Tempura Alaskan Cod with Cabbage Slaw, Onions, Cilantro &  
Lemon-Caper Aoli

## Enchiladas

**Carnitas, Mole Verde, or Seasonal Veggies  
\$8.00**

Your choice of Carnitas, Mole Verde, or Seasonal veggies  
rolled in a corn tortilla, topped with a Guajillo Chile  
Enchilada Sauce, Broiled Cheddar & Oaxaca Cheese, and  
Crema. Served with Lettuce and Pico de Gallo.

## Bowls

**Seasonal Veggie \$10.00**

Green Rice, Black Beans, Seasonal Veggies, Cotija Cheese,  
Avocado & Chipotle Chile Sauce

**Mexi-Modern \$10.00 (v)**

Green Rice, Coconut Black Beans, Avocado- Cashew  
Crema, Jicama-Radish Kimchi, Cabbage Slaw &  
Sesame Seeds

**Add Grilled Chicken, Steak, Tempeh  
Chorizo or Smoked Tofu \$4**

## Salads

**Kale Salad -Sm \$6-Lg \$10**

Lacinato Kale, Carrots, Pickled Red Onions, Pepitas,  
Cotija & Avocado-Cashew Crema

**Tacovore Salad \$12**

Organic Salad Greens, Radish, Carrots, Jicama,  
Avocado, Pico de Gallo, Tortilla Strips, Black Beans,  
Cotija & Lime Vinaigrette

**Add Grilled Chicken, Steak, Tempeh  
Chorizo or Smoked Tofu \$4**

## Kids & Sides

**Grilled Cheese Taco \$2**

Cheddar Cheese on Corn  
Tortilla. Add:

Black Beans 25¢  
Ground Beef \$1  
Grilled Chicken \$1

**Kids Bowl \$3**

Rice, Beans, Lettuce &  
Avocado. Add:  
(2) Tortillas \$1  
Cheddar 50¢  
Ground Beef \$1  
Grilled Chicken \$1

**Seasonal Veggies \$3**

**Black, Coco, or Refried  
Beans \$2**

**Green Rice \$2**

**Kimchi \$2**

**Salsa \$2.50**

**Guacamole \$5**

**(2) Corn Tortillas \$1**

**Oaxaca, Cotija, Cheddar  
\$1**

# Jacovore



## Margaritas

### House \$12

El Jimador Reposado, Triple Sec, Fresh Lime, Fresh Lemon, and Simple Syrup

### Strawberry or Fruit Puree \$12

El Jimador Reposado, Triple Sec, Fresh Lime, Fresh Lemon, Simple Syrup, and your choice of Strawberry Puree or our rotating Fruit Puree.

### Paloma \$12

El Jimador Silver, Fresh Lime, Simple Syrup, and Fresh Squeezed Grapefruit Juice

### Mezcal \$12

Peloton de la Muerte Mezcal, Fresh Lime, Fresh Lemon, and Simple Syrup

### Spicy Infusion \$12

El Jimador Silver infused with Fruit and Peppers, Triple Sec, Fresh Lime, Fresh Lemon, and Simple Syrup

## House-Made Beverages

Jamaica (Sweet Hibiscus-Mint Tea) \$4

Agua Fresca \$4

Lemonade \$3/Strawberry Lemonade \$4

Iced Tea \$3

Horchata \$4

## Tequila & Mezcal

### Blanco

El Jimador \$8

Herradura \$14

Cazadores \$9

Fortaleza \$14

Espolon \$10

Don Julio \$14

### Reposado

El Jimador \$8

Cazadores \$9

Sparkle Donkey  
\$10

Hornitos Black  
Barrel \$10

Hornitos \$9

Herradura \$14

Espolon \$10

### Mezcal

Peloton de la  
Muerte \$9

Del Maguey Vida  
\$12

Union Uno \$10

Wahaka \$14

Ilegal \$11

### Anejo

Centenario \$12

Fortaleza \$14

Azunia \$14

## Bottles & Cans

Jarritos, Topo Chico, Coke, Diet Coke, Sprite, Root Beer, Ginger Beer \$3.50

Pacifico, Modelo, Tecate \$4

Two Towns Cider \$6

Red or White Wine \$9