



TACO VORE

STARTERS

Chips & Salsa \$5.00

Chips & Guacamole \$8.50

Soup of The Day (see posted price)

Ceviche* \$11.00

Citrus-Cured Rockfish, Scallops & Shrimp with Avocado, Cucumber, Grapefruit & Jalapeño
Served with Chips

SALADS

Kale Salad \$11.00

Creamy Hazelnut Chipotle Dressing,
Corn Crisps & Avocado
Add Grilled Chicken or Tofu \$3 / Fish \$4

Organic Field Green Salad \$11.00

Radish, Orange, Cotija, Candied Pepitas,
Olive Oil & Sherry Vinaigrette Dressing
Add Grilled Chicken or Tofu \$3 / Fish \$4

Tacos Tacos Tacos

Grilled Chicken \$4.75

Dry Rubbed Northwest Natural Chicken with Onion, Cilantro, Avocado, Pickled Onions & Carrots, Arugula & Housemade Crema

Carnitas \$4.75

Smoked Crispy Carlton Farms Pork with Onions, Cilantro, Serrano Chiles, Jicama, Orange & Housemade Crema

Carne Asada \$5.00

Smoked Pacific Northwest Steak with Onion, Cilantro, Arbol Chile Oil & Guacamole

Mole Verde \$4.50

Braised Northwest Natural Chicken with Onions, Cilantro, Roasted Chiles & Queso Cotija

Shrimp* \$5.50

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

Pork Chorizo \$4.50

Seasoned & Smoked Carlton Farms Ground Pork with Avocado, Pico De Gallo, Cilantro & Radish

Old E (Guero) \$4.50

Seasoned Oregon Grass-Fed Knee Deep Ground Beef with Tillamook Cheddar Cheese, Shredded Iceberg Lettuce, Housemade Crema & Molcajete Salsa in a Hard Taco Shell

Crispy Tofu \$4.50

Organic Crispy Surata Tofu with Onions, Cilantro, Roasted Chiles, Tomatillo Salsa & Cabbage

Pescado* \$4.50

Crispy Line-Caught Pacific True Cod with Onions, Cilantro, Cabbage, Radish & Housemade Crema

Bean and Cheese \$3.50

Coconut-Braised Organic Oregon Black Beans with Queso Oaxaca, Pickled Onion & Cilantro

Mushroom \$4.00

Crispy Marinated Cremini Mushrooms with Ginger, Lime, Mint, Cabbage & Serrano Chile

Tempeh Chorizo \$4.50

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

...and check our blackboards for today's taco specials!

Chips & housemade organic corn tortillas are GMO-free. All menu items EXCEPT TORTAS are gluten-free.

**Consuming raw or undercooked seafood or shellfish may increase your risk of food-borne illness.*





TORTAS



[sandwiches served with chips]

Carne Asada \$12.00

Smoked Pacific Northwest Steak with Refried Beans, Queso Oaxaca, Avocado, Lettuce, Lime Aioli & Chipolte Salsa

Eggplant \$10.00

Crispy Eggplant with Refried Beans, Cabbage, Goat Cheese, Avocado, Roasted Chiles & Lime Aioli

Carnitas \$11.00

Smoked Crispy Carlton Farms Pork with Refried Beans, Cabbage, Orange, Serrano Chiles & Queso Cotija

Grilled Chicken \$11.00

Dry Rubbed Northwest Natural Chicken with Refried Beans, Arugula, Avocado, Queso Cotija, Roasted Peppers, Chipotle Salsa, Lime Aioli & Pickled Onions

SIDES

Chips \$2.00

Salsa (4 oz) \$3.00

Guacamole (4 oz) \$6.00

Crema (1 oz) \$.50

Green Rice \$2.00

Organic Oregon Black Beans \$2.00

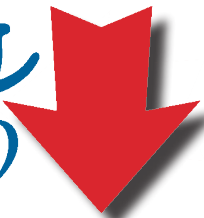
Add Cheddar Cheese \$1.00

Vegetable & Fruit Escabeche \$4.00

Mexican Style Pickled Vegetables & Fruit



Niños (Kids)



Grilled Cheese Taco \$2.50

With Tillamook Cheddar

Add Black Beans \$.25

Add Seasoned Ground Beef or Grilled Chicken \$1.00

Kids Bean & Cheese Bowl \$3.00

Add Seasoned Ground Beef or Grilled Chicken \$1.00



Margaritas

House 16oz \$12.00

House 12oz \$10.00

Special 16oz \$13.00

Special 12oz \$11.00

Wine

Red \$8.00

White \$8.00

Rose \$8.00

Beer

Local Micro Drafts

Selection of Mexican Favorites – Prices Vary

Mexican Coke \$3.00

Agua Frescas \$4.00

Jarritos \$3.00

Horchata \$4.00



SUN-THU

11-10

FRI-SAT

11-11

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