

Tacovore

Starters

- Chips & Salsa \$5
- Chips & Guac \$7
- Chips, Salsa & Guac \$8.50

Tacos

Sub Butter Lettuce for Corn Tortilla \$.50
Sub Cashew crema for Regular Crema

Grilled Chicken \$4.50

Dry Rubbed Grilled Free-Range Chicken Thighs with Cilantro, Avocado, Pickled Onions & Carrots. Lettuce & Crema.

Carnitas \$4.50

Smoked Crispy Pure Country Pork with Orange, Serrano Chiles, Jicama, Cilantro, Onions & Crema.

Carne Asada \$5.00

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

Chicken Tinga \$4.25

Braised & Shredded Free-Range Chicken Thighs in Smokey Chipotle Sauce with Avocado, Crema & Cilantro.

Old E \$4.50

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

Shrimp \$5.75

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

Pescado \$4.50

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

Crispy Smoked Tofu \$4.00

Smoked Organic Tofu, Cashew Crema, Shredded Lettuce, Pickled Red Onions & Crema.

Crispy Cauliflower \$4.00

Roasted Cauliflower, Pickled Red Onion, Cashew Crema, Cilantro & Cabbage Slaw.

Bean and Cheese \$3.25

Coconut-Braised PNW Black Beans with melted Queso Oaxaca, Pickled Red Onions & Cilantro.

Kids

Grilled Cheese Taco \$2.00

-Add Black Beans \$.25

-Add Seasoned Ground Beef or Grilled Chicken \$1.50

Kids Bowl \$4.00

Green Rice, Beans, Lettuce & Avocado

-Add Tortillas \$1.00 Tillamook Cheddar \$.50

-Add Seasoned Ground Beef or Grilled Chicken \$1.50

Drinks

Check out our board for drink specials and our list of Tequilas & Mezcal.

Margaritas

(See Board for Selection)

Beer

Local Draft Beers and Cider
(See board for Selection)

Bottled Beers
(Ask for Price)

Wine in a Can \$7.00
Rose, White or Red

Non-Alcoholic Beverages

- Kombucha \$6.00
- Mexican Coke and Sprite \$3.50
- Limeade \$3.00
- Strawberry Limeade \$3.50
- Agua Fresca \$3.50
- Iced Tea \$3.00
- Topo Chico Bubbly Water \$3.00
- Cold Brew Coffee \$4.00

Salad

Tacovore Salad \$11.00

Lettuces, Radish, Carrots, Jicama, Avocado, Pico, Tortilla Chip Strips, Black Beans, Cotija Cheese & Lime Vinaigrette.
-Add Grilled Chicken, Carnitas or Smoked Tofu \$3.00 - Add Steak \$4.00

Bowls

Seasonal Veggie \$10.00

Green Rice, Black Beans, Cotija Cheese, Seasonal Veggies, Avocado, Guajillo Chile Sauce.

-Add Grilled Chicken, Carnitas or Smoked Tofu \$3.00 - Add Steak \$4.00

Moderno \$10.00

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

-Add Grilled Chicken, Carnitas or Smoked Tofu \$3.00 - Add Steak \$4.00

Sides

Seasonal Veggies \$3.50
(See board for Selection)

-Escabeche \$3.50
(Mexican-Style Pickled Seasonal Vegetables)

- Green Rice \$2.00
- Black or Coconut Beans \$2.00
- Large Guacamole (4 oz) \$5.00
- Jicama Radish Kimchi \$3.00
- Non GMO Chips \$2.50
- House Salsa \$2.50
- Organic Corn Tortillas (2) \$1.00
- Crema \$0.50

CHEESE: Oaxaca, Cotija, Tillamook Cheddar \$1.00

*Contains or may contain raw or undercooked ingredients.

Consuming raw or undercooked meats, seafood, shellfish, eggs, or poultry may increase your risk of foodborne illness.

ALL MENU ITEMS PREPARED WITHOUT GLUTEN

503-719-4898 ▲ 3707 NE FREMONT ST PORTLAND, OR ▲ TACOVOREPNW.COM



We love the PNW and are honored to be able to work with an amazing array of farmers, ranchers, producers and vendors:

Carman Ranch beef, Pure Country pork, Ochoa Queseria, Blue Truck Produce, Earthly Gourmet, Sauvie Island Growers, Gathering Together Farm and many more!

Our frying oil and our housemade chips and tortillas are GMO-free.

We genuinely try our best to serve you the tastiest, freshest, most thoughtfully sourced food we can.

With much gratitude, Si se puede!

