

Tacovore

All Menu Items Prepared Without Gluten

Tacos:

Substitute Butter Lettuce for Tortilla \$.50

Grilled Chicken \$5.5

Dry Rubbed Grilled Free-Range Chicken
Thighs with Cilantro, Avocado, Pickled Onions
& Peppers, Mixed Greens & Crema*

Chicken Tinga \$5.25

Braised & Shredded Free-Range Chicken
Thighs in a Smoky Chipotle Sauce with
Avocado, Cilantro, & Crema*

Carnitas \$5.25

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

Pork Chorizo \$5.5

House Pork Chorizo, Queso Oaxaca*, Carrot-
Jicama Slaw, Cilantro, Pickled Peppers

Old E \$5.50

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

Beef Brisket \$6.25

Smoky Guajillo Braised & Smoked Grass-Fed
Beef Brisket with Refried Pinto Beans,
Queso Fresco*, Pickled Peppers & Cabbage
Slaw

Pescado \$6

Gluten Free Beer Battered Pacific Rockfish,
Cabbage Slaw, Poblano Crema*, Pickled Red
Onion, served with a Lemon

Wild Blackened Salmon \$6.75

Blackened Wild Caught Alaskan Salmon,
Carrot-Jicama Slaw, Grilled Pineapple Pico,
Poblano Crema*, served with a Lime

Bean & Cheese \$4.25

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

Crispy Cauliflower \$5.25 (V)

Roasted Cauliflower with Cabbage Slaw,
Pickled Red Onions, Cilantro, & Cashew
Crema

Crispy Smoked Tofu \$5.25 (V)

Crispy Smoked Organic Tofu, Carrot-Jicama
Slaw, Smoked Jalapeño-Avocado Cashew
Crema, Herb Salad, Furikake

**Check Out Our Chalkboards
for Our Selection of Seasonal
Taco & Drink Offerings!**

**Substitute Cashew Crema for
Regular Crema at No Extra Cost**

Starters:

Chips & Salsa \$6

Chips & Guac \$9

Chips, Salsa & Guac \$11

Chips & Queso* \$10

~Add Salsa \$3 ~Add Guac \$5

~Add Refried Pinto Beans \$3

Plates:

Bowls & Salads are served Vegetarian

~ Add Brisket, Salmon or Specials protein for \$5 or regular menu proteins for \$4

Nachos \$12

Tortilla Chips with PNW Black Beans, Queso*,
Lettuce, Guacamole, Pico de Gallo, Pickled
Jalapeños & Crema*

Seasonal Veggie Bowl \$13

Green Rice, PNW Black Beans, Seasonal Veggies,
Queso Fresco*, Avocado, Cabbage Slaw with a
Smoky Guajillo Sauce

Moderno Bowl \$13 (V)

Green Rice, Coconut-Braised PNW Black Beans,
Carrot-Jicama Slaw, Grilled Pineapple Pico, Herb
Salad, Smoked Jalapeño-Avocado Cashew Crema
& Furikake

Tacovore Salad \$14

Lettuces, Radish, Carrots, Jicama, Avocado, Pico de
Gallo, Tortilla Chips Strips, PNW Black Beans, Queso
Fresco* & Lime Vinaigrette

Side Salad \$7.5 (V)

Lettuces, Radish, Carrots, Pepitas & Poblano
Vinaigrette

Tostada \$13

Choice of: Tinga, Brisket or Seasonal Veggies

Crispy Tostada Shell with Refried Pinto Beans,
Cabbage Slaw, Queso Oaxaca*, Smoky Guajillo
Salsa, Poblano Crema* & served with a side of
Escabeche

Taquitos* \$14

Crispy Fried Taquitos with Chicken Tinga and
Queso Oaxaca*, served with Green Rice, PNW
Black Beans, Pico de Gallo, Guacamole & Crema*

***Contains Dairy**

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

Ninos:

Grilled Cheese Taco \$2.50

Corn Tortilla with melted Cheddar Cheese

~Sub Avocado for Cheese at no extra cost

~Add Black Beans \$.50

~Add a Protein \$2.25 ~Add Brisket or Salmon \$3

Kids Bowl \$5 (V)

Green Rice & Black Beans with Avocado & Lettuce on the side

~Add cheddar cheese \$.75

~Add Tortillas (2) \$1

~Add a Protein \$2.25 ~Add Brisket or Salmon \$3

Sides:

Seasonal Veggies \$5

(See board for selection)

Escabeche \$4

(Mexican-Style Pickled Seasonal Vegetables)

Green Rice \$3

Black or Coconut Beans \$3

Refried Pinto Beans \$3

Guacamole \$6

House Salsa \$3

Non GMO Corn Tortilla Chips \$3

Crema or Cashew Crema \$.75

Organic Corn Tortillas (2) \$1

Cheese: Oaxaca, Fresco or Cheddar \$1

Beverages:

Lemonade \$4.5

Strawberry Lemonade \$5

Mexican Coke & Sprite \$4.5

Mineral Water \$4

Iced Tea \$3.5

We are proud to serve a seasonal selection of fabulous mocktails and non-alcoholic beverages. Ask your server about current offerings & price details!

Ask your server for pricing details on bottled beverages, N/A & Gluten Free Beer offerings.

Underwood Wine \$10

Pinot Gris

Pinot Noir

Rose

**Due to the
Increase in card
processing fees,
there is a 3.5%
surcharge on
credit card
transactions**

**Unclosed tabs will
be charged an 18%
gratuity fee. Thank
you for your
understanding.**

We love the PNW and are honored to be able to work with an amazing array of farmers, ranchers, producers and vendors: Carman Ranch, Pure Country, Don Froylan Quesaria, Blue Truck Produce, Sauvie Island Growers, Cathering Together Farm and many more!

**Our frying oil and our house made 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:
Together, Si se puede!**

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