



# TACO VORE

## STARTERS

**Chips & Salsa \$5.00**

**Chips & Guacamole \$7.50**

**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 \$9.50**

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

**Organic Field Green Salad \$9.50**

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

## Tacos Tacos Tacos

**Grilled Chicken \$4.25**

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

**Carnitas \$4.25**

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

**Carne Asada \$4.75**

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

**Mole Verde \$4.25**

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

**Shrimp\* \$5.50**

Wild-Caught Gulf Prawns Sautéed in Chipotle Butter with Pico De Gallo, Cabbage & Roasted Poblano Crema

**Pork Chorizo \$4.25**

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

**Old E (Guero) \$4.25**

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 \$4.00**

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

**Pescado\* \$4.25**

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 \$3.75**

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

**Tempeh Chorizo \$4.00**

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 \$11.00

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

## Eggplant \$9.00

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

## Carnitas \$10.00

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

## Grilled Chicken \$10.00

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) \$2.00

Guacamole (4 oz) \$5.00

Crema (1 oz) \$.50

Green Rice \$2.00

Organic Oregon Black Beans \$2.00

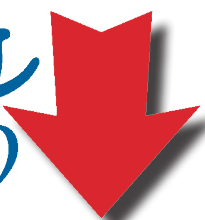
Add Cheddar Cheese \$1.00

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 \$10.00

House 12oz \$8.00

Special 16oz \$11.00

Special 12oz \$9.00

### Wine

Red \$8.00

White \$7.00

Rose \$7.00

### Beer

Local Micro Drafts \$4-\$5

Selection of Mexican Favorites - Prices Vary

Mexican Coke \$3.00

Agua Frescas \$3.50

Jarritos \$3.00

Horchata \$3.50



SUN-THU

11-10

FRI-SAT

11-11

[tacovorepnw.com](http://tacovorepnw.com)