

SIARIERO

000

SALAUS



Chips & Salsa \$4.00

Chips & Guacamole \$6.00

Soup of The Day (see posted price)

Ceviche* \$10.00

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

Kale Salad \$9.00

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

Organic Field Green Salad \$8.00

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



Grilled Chicken \$3.75

Dry Rubbed Draper Valley Chicken with Onion, Cilantro, Avocado, Pickled Onions & Carrots, Arugula & Housemade Crema

Carnitas \$3.75

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

Carne Asada \$4.25

Smoked Oregon Grass-Fed Knee Deep Steak with Cilantro, Onion, Arbol Chile Oil & Guacamole

Mole Verde \$3.75

Braised Draper Valley Chicken with Onions, Cilantro, Roasted Peppers & Local Cotija Cheese

Shrimp* \$5.00

Wild-Caught Shrimp Sauteed in Chipotle Butter with Pico De Gallo, Cabbage & Roasted Poblano Crema

Pork Chorizo \$3.75

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

Old E (Guero) \$3.75

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 \$3.50

Organic Crispy Surata Tofu with Roasted Peppers, Tomatillo Salsa, Green Onion, Cilantro & Cabbage

Pescado* \$4.00

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

Bean and Cheese \$3.00

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

Mushroom \$3.50

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

Tempeh Chorizo \$3.75

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

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









Carne Asada \$10.00

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

Carnitas \$9.00

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

Eggplant \$8.00

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

Grilled Chicken \$9.00

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



Chips \$2.00

Salsa (4 oz) \$2.00

Guacamole (4 oz) \$4.00

Crema (I oz) \$.50

Green Rice \$2.00

Organic Oregon Black Beans \$2.00

Add Cheddar Cheese \$1.00

Vegetable & Fruit Escabeche \$3.00

Mexican Style Pickled Vegetables & Fruit

















Grilled Cheese Taco \$2.00

With Tillamook Cheddar Add Black Beans \$.25 Add Seasoned Ground Beef or Grilled Chicken \$1.00

Kids Bean & Cheese Bowl \$2.50

Add Seasoned Ground Beef or Grilled Chicken \$1.00



SUN-THU



tacovorepnw.com 530 Blair Blvd, Eugene (541) 735-3518



Wine

Red \$7.00 White \$6.00 Rose \$7.00

Beer

menus!

Local Micro Drafts \$4-\$5 Selection of Mexican Favorites – Prices Vary

Mexican Coke \$2.50 Agua Frescas \$3.00 Jarritos \$2.50

Horchata \$3.00

Margaritas Pint \$8.00

Small \$6.00