



Tacovore

STARTERS

Soup of the day See Board Ceviche* \$10 Chips & Salsa \$4.00 Chips & Guac \$6.25

SALADS

Kale Salad Sm \$5 Lg \$8

Kale, Carrots, Pickled Red Onion, Pepitas, Cotija Cheese & Creamy Avocado Dressing (Contains Cashews).

Add Grilled Chicken, Steak, or Smoked Tofu \$3

Tacovore Salad \$8

Lettuces, Radish, Carrots, Jicama, Avocado, Pico, Tortilla Chip Strips, Black Beans, Cotija Cheese & Lime Vinaigrette.

Add Grilled Chicken, Steak, or Smoked Tofu \$3

BOWLS

Seasonal Veggie \$8.00

Green Rice, Black Beans, Cotija Cheese, Seasonal Veggies, Avocado, Red Chili Sauce.

Add Grilled Chicken, Steak, Tempeh Chorizo or Smoked Tofu \$3

Moderno \$8.50 (v)

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

Add Grilled Chicken, Steak, Tempeh Chorizo or Smoked Tofu \$3

TACOS

SUB BUTTER LETTUCE FOR CORN TORTILLAS .10

Grilled Chicken \$3.75

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

Carnitas \$3.75

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

Carne Asada \$4.25

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

Mole Verde \$3.75

Braised Free-Range Chicken with Onions, Cilantro, Roasted Peppers & Cotija Cheese.

Old E \$4.00

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

Shrimp \$5.00

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

Pescado \$4.00

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

Crispy Smoked Tofu \$3.50 (v)

Smoked Organic Tofu, Jalapeno-Cashew Crema, Shredded Lettuce, Pickled Veggies.

Crispy Cauliflower \$3.50 (v)

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

Bean and Cheese \$3.00

Coconut-Braised PNW Black Beans with Queso Oaxaca, Pickled Onion & Cilantro.

Tempeh Chorizo \$3.75 (v)

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

*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

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



Jacovore

KIDS NIÑOS

Grilled Cheese Taco \$2.00

Add Black Beans \$.25 Add Seasoned

Ground Beef or Grilled Chicken \$1.00

Rice, Beans, Lettuce, Avocado \$3.00

Add Tortillas \$.50 Tillamook Cheddar \$.50 Add Seasoned Ground Beef or Grilled Chicken \$1.00

SIDES

Seasonal Veggies \$3

Green Rice \$2

Black Beans \$2

Guacamole \$4

Jicama Radish Kimchi \$3

Non GMO Chips \$2

Salsa \$2

Organic Corn Tortillas (2) \$1

Escabeche \$3 Mexican style pickled seasonal vegetables

Crema .50

Cheese: Oaxaca, Cotija, Cheddar \$1

DRINKS

Margaritas \$9.50

See board for selection.

Beers

Local Draft Beers and Cider \$5.75

See board for selection.

Selection of Mexican favorites

Prices vary, please ask for selections.

Michelada \$6.50

Lager, House Salsa and Bloody Maria Mix, Lime.

Wine in a Can \$6.00

Rose, White or Red.

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

Non-Alcoholic

Kombucha \$6

Mexican Coke and Sprite \$3

House Sodas \$3.50

Horchata \$3

Agua Frescas \$3

Iced Tea \$2.50

Topo Chico Bubbly Water (Ask for flavors) \$2.50

Cold Brew Coffee \$4

ABOUT OUR SOURCING

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, Deep Roots Farm and many more to come! 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!