

TAKO TACO

TACOS

(all served w/ cilantro, onion, & lime on corn tortilla.
Sub house-made flour tortilla +\$1)

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|-------------------------------------|---------------------------|---------------------------|----------------------------|---------------|
| • Roasted Squash & Mushroom (v*,gf) | • Roasted Chicken (gf) | • Green Chili Lengua (gf) | • Pork Belly Carnitas (gf) | \$3/ea |
| • Octopus "al Pastor" (gf) | • Braised Beef Cheek (gf) | • Fried Shrimp w/ Curtido | • Lamb Barbacoa (gf) | \$4/ea |

CHIPS & CUAC Fresh fried tortillas / chunky guacamole (v*,gf) \$7

CHIPS & QUESO Fresh fried tortillas / queso blanco (v,gf) \$6

OCTOPUS-CORNMEAL FRITTERS Green chili tartar (s) \$6

STUFFED CHICKEN WINGS Springer Mountain Farm wings / pork-rice stuffing / guava bbq / citrus-black pepper buttermilk \$11

CRISPY CHICKEN SKINS Queso / warm chorizo vinaigrette \$6

CONSOMME Beef & lamb broth / pintos / onion / herbs / pickled veggies (gf) \$4 cup / \$10 bowl

WARM SCALLOP SALAD Lightly cooked scallops / Thai aromatics / guacamole / prawn chips \$12

PORK KATSU Crispy pork cutlet / coconut toast / fried egg / curtido / passion fruit tonkatsu \$15

LAMB BURGER 50-50 Lamb-beef patty / braised lamb belly & smoked cheddar stuffed / creamy curtido / Paysan bun \$14

PIC MAC Ground pork / smoked belly / mortadella / chipotle-lime glaze / "Mac" sauce / house pickles / diced onion / Paysan bun \$14

PREDATOR PLATE Crispy fried seasonal fish / Nashville hot spiced / green chili tartar / coconut bread / pickles (s) \$16

- EXTRAS -

Fried Egg +\$2 | Crinkle Cuts +\$3 | Side of Guac + \$1 | Curtido + \$3

V - VEGETARIAN V* - VEGAN GF - GLUTEN FREE S - SPICY

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

PLEASE NOTIFY YOUR SERVER OF ANY ALLERGIES OR RESTRICTIONS.