



- TORTILLA - PROJECT

SMALL PLATES

Corn Empanada | 6

Queso/Cotija/Cilantro/Crema

Beef Empanada | 8

Queso/Salsa Roja/Crema

Taquitos | 8

Chicken or Black Bean (3 per order)

Patatas Bravas | 10

Fried Potatoes/Salsa Brava/Cotija

Queso Fundido | 12

Chorizo/Queso/Crispy Onion/Cilantro

Chips and Guac | 12

Made In House Daily

Crunchwrap | 14

Taco Meat/Queso/Onion/Crema/Salsa Roja

Arepa | 15

Chorizo/Shrimp/Corn/Tomato

Shrimp Ceviche | 16

Coconut/Lime/Jalapeño/Chips

Pan Roasted Branzino | 20

Arugula/Chorizo Vinaigrette/Salsa Brava

Grilled Octopus | 20

Romesco/Salsa Verde/Arugula

Grilled Lamb Chops | 24

Charred Leek Chimichurri/Pepitas/Fresno/Plantain

TACOS

*Served on 3 Flour Tortillas, Unless Specified Otherwise
Can Be Made On Corn Tortilla Upon request*

Chicken | 14

"Taco Seasoning"/Queso/Salsa/Crema

Carnitas | 15

Shredded Pork/Green Cabbage/Pickled Onion/Kiwi Sauce

Chorizo | 15

Pickled Onion/Crema/Cilantro

Steak | 16

Arugula/Aioli/Pickled Fresno Chili/Crispy Onion

Grilled Portobello | 16

Arugula/Salsa Verde/Avocado

Shrimp | 16

Coconut/Chili/Green Cabbage/Pickled Onions

Pork Belly | 16

Sticky Glaze/"Relish"/Kiwi Sauce

Birria | 17

Slow-Cooked Beef/Queso/Corn Tortilla

Duck | 17

Citrus/Habanero/Radish/Cilantro

SIDES

Street Corn Salad | 6

Chips and Salsa | 7

Yucca Fries | 7

Plantains w/ Green Sauce | 7



*Please alert Server, Chef, Manager or Owner of any food allergies
Please speak to a Manager regarding accommodations for gluten allergies
A 20% gratuity will be added to parties of 8 or more*



MARGARITAS

Classic | 14

Add Passionfruit/Mango/Guava +\$1

Spicy | 15

Blanco/Lime/Jalapeño

Coconut | 15

Blanco/Lime/Coconut

Spicy Pickle | 15

Blanco/Jalapeño/Homemade Pickle

Cucumber Cilantro | 16

Blanco/Lime/Cucumber/Cilantro

Strawberry Mint | 16

Blanco/Strawberry/Mint/Lime

NOT MARGARITAS

Mojito | 14

Add Passionfruit/Mango/Guava +\$1

Paloma | 14

Blanco/Grapefruit

Cucumber Smash | 15

Gin/Cucumber/Mint/Tonic

Trinidad Sour | 16

Rye/Angostura/Orgeat

Grown-Up Lemonade | 16

Vodka/Huckleberry/Lemon

The One With Pineapple | 16

Mezcal/Jalapeño/Cilantro/Lime

Mezcal Negroni | 17

Mezcal/Campari/Sweet Vermouth

Espresso Martini | 17

Reposdao/Caffe Borghetti/Bailey's

Añejo Old Fashioned | 18

Epsolon Añejo/Demerara/Orange

CHELAS

Tecate | 7

Corona Extra | 8

Modelo Especial | 8

Modelo Negra | 8

Allagash White | 9

Stone Buenaveza Salt & Lime Lager | 9

Atheltic Cerveza Non-Alc | 9

Sloop Juice Bomb IPA | 10

HARDSCRABBLE CIDER

Classic Dry | 8

Light/Crisp/Macintosh

"Black Dirt" Beet | 8

Semi-Sweet/Beet

Fruit of the Farm | 8

Semi-Sweet/Peach/Strawberry/Blueberry

RED WINE

Vicolo Pinot Noir | 9

Cune Crianza Rioja | 11

The Stag Cabernet Sauvignon | 13

WHITE WINE

Vicolo Pinot Grigio | 9

Clos du Bois Chardonnay | 11

Squealing Pig Sauvignon Blanc | 12

SPARKLING/ROSÉ

Gabbiano Brut Prosecco | 10

Natura Rosé | 10