

CARNES y OTROS

*we'll put anything into anything
within reason*

al pastor

spit roasted pork shoulder in achiote-chipotle
marinade with pineapple

pollo

cilantro-lime marinated yardbird

carnitas

guajillo-tecate braised pork shoulder

gulf shrimp

wild-caught gulf shrimp marinated in
blackening seasoning

chorizo verde

house made with cilantro, serrano,
poblano & jalapeño peppers

carne asada

northwest raised grass fed sirloin steak

papas dulce

roasted sweet potatoes,
fresno chiles & kale

yaka

ancho-citrus braised jackfruit

SALSAS DE CASA

AVOCADO CREMA

PICO DE GALLO

SALSA VERDE

CHIPOTLE TOMATO

HABANERO CARROT



happy hour
monday 2pm-close
tuesday-friday 2pm-5pm
(dine in only)

ESPECIALES DE TEMPORADA

Jicama Salad 9.00

Romaine & arugula mix tossed in tajin-lime
vinaigrette with sliced jicama, strawberries,
cucumber and red onions. Topped with
cotija cheese, cilantro & tortilla strips.

Ancho Pork Tostada 12.50

Beer and ancho chili braised pork over
cheesy fried corn tortillas. Topped with
frisee salad, caramelized pineapple,
pickled peppers, cotija & cilantro.

Rockfish Tacos 12.75

3 beer battered and fried rockfish tacos on
corn tortillas. Topped with pineapple-fresno
chile salsa, smoked jalapeño rings, jalapeño
crema and cilantro. Add rice and beans for \$2.

Enchiladas Michoacana 11.75

Two pan-fried corn tortillas dipped in chili
sauce & filled with carrots, potatoes and
asparagus. Topped with guajillo chile salsa,
romaine & heirloom tomatoes. Served with
black beans and red rice & garnished with
cilantro and queso fresco.

coffee

drip coffee	3.00	3.50	4.00
espresso	2.75		
café latte	4.60	5.10	5.60
cappuccino	4.60		
mocha	4.85	5.35	5.85
horchata latte	4.85	5.35	5.85
mexi-hot chocolate	4.00	4.50	5.00

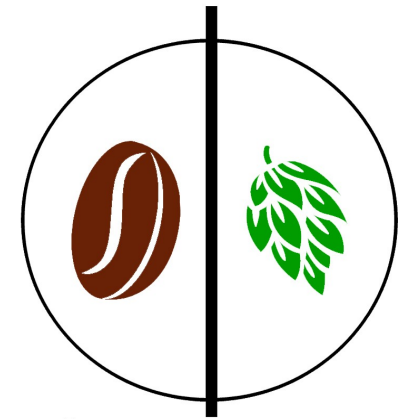
fountain sodas—\$3.85

coca cola, diet coke, sprite, root beer, fanta orange

house non-alcoholics

agua fresca (hibiscus & seasonal)	4.75
horchata	4.85

* THE HEALTH DEPT WOULD LIKE YOU TO KNOW THAT
UNDERCOOKED EGGS MAY CAUSE
FOOD BORNE ILLNESS. EGGS COOKED TO ORDER *



brewers row
tacoma, wa

**COFFEE
BEER
¿TACOS?**

**Spring, 2026
HOURS**

**sunday-thursday: 8am-9pm
friday & saturday: 8am-10pm**

3205 North 26th St
Tacoma, WA 98407

253.327.1757

dine in, take away,
or order online @
www.brewersrowtacoma.com

we accept cash, Visa, Discover
& Mastercard.

nix on American Express
& personal checks

Open 8am daily

Breakfast @ Brewers

Huevos Rancheros Rojo * 11.00

Corn tortillas, Mexican cheeses, pinto beans, tomato-chipotle salsa, SSU eggs & pico de gallo.

Chilaquiles Verde * 12.00

Tortilla chips, salsa verde, eggs any style, cotija & pico de gallo.

Brewers Breakfast Hash * 12.50

with sweet potatoes, asparagus, kale, potatoes, red onions, bell peppers and cotija cheese. Served with 2 eggs & a cheddar-jalapeno biscuit.

S.O.B. B&G 11.00

South of the border split cheddar biscuit with chorizo-jalapeno gravy. 1/2 order available for 7.75

BREAKFAST BURRITOS

*scrambled eggs, papas de comal
jack, pico & choice of salsa*

beso 9.00

chorizo verde 11.75

bacon 12.00

al pastor 11.75

papas dulce/kale 9.75

CHED-JALAPEÑO BISCUIT

hard-fried egg, jack, tapatio aioli

beso 7.50

chorizo verde 9.25

bacon 9.75

t.o.j. 8.00

CHURROS
each—\$1.50
dozen—\$14.00



TACOS!

a plate is three tacos topped with cotija, radish, diced onion, cilantro & choice of salsa.

*a platter includes arroz roja & frijoles pintos
Single tacos available on request*

plate 12.75
platter 14.85

BURRITOS

*arroz roja, frijoles pinto, jack,
pico de gallo, choice salsa*

beso 8.50
al pastor 11.75
pollo 11.50
carne asada 13.75
chorizo verde 11.00
carnitas 11.75
papas dulce/kale 9.25
yaka 9.00

NACHOS

Del Fuego 16.75

chile powdered chips, al pastor pork, chipotle salsa, pickled hot peppers, tapatio aioli, cilantro.

Gallinero 16.75

chile verde roasted chicken, pico de gallo, cilantro, cotija & avocado crema. BWOK BWOK!!!

Beso 13.50

sour cream, pico de gallo & guacamole

CHICKEN TORTILLA SOUP

cup 5.00
bowl 7.00
add a lil' cheese quesadilla 4.00

ENSALADAS

*fried tortilla bowl, romaine, kale,
cumin lime vinaigrette, cotija,
corn salsa, avocado crema, pico*

al pastor 12.25
pollo 12.25
shrimp 13.00
papas dulce/kale 10.00
yaka 9.75

STREET CORN TOSTADA

*white corn tortillas with
black beans, jack cheese, frisee,
roasted corn, tomatoes,
pickled peppers & cotija.*
12.00

QUESADILLAS

with Monterey jack & pico

pollo 11.00
chorizo verde 10.50
al pastor 10.50
papas dulce/kale 8.50

EL IMPOSTOR!

*Jack cheese, pickled peppers, shaved cabbage,
roasted corn salsa & Tapatio aioli.
choice of al pastor pork or Jackfruit*

'CRUNCHWRAP STYLE'
take it for a walk—no leash required!
12.75

ABUELA'S APPLE BOMB

*Apple cinnamon compote rolled up in
flour tortillas and quick fried. Tossed in
cinnamon-sugar and drizzled with cajeta
caramel.*
8.00

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