

## 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

### Ensalada de Sandia 9.50

Watermelon & pineapple tossed in orange  
vinaigrette with arugula and red onion.  
Garnished with cotija cheese and cilantro.

### Plato Pescado 16.00

Blackened rockfish brushed with cilantro  
butter and topped with pineapple salsa.  
Served with calabaza & verde rice.

### Smoked Brisket Tacos 14.50

3 applewood smoked brisket tacos on corn  
tortillas. Topped with pickled red cabbage,  
smoked jalapeños, Oaxaca cheese &  
chipotle crema.

Add rice and beans for \$2.50

### Guajillo BBQ Chicken 17.00

Citrus marinated chicken thighs smothered  
in smoky-sweet Guajillo BBQ sauce. Served  
with roasted corn, sweet potato fries, &  
cilantro.

### 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

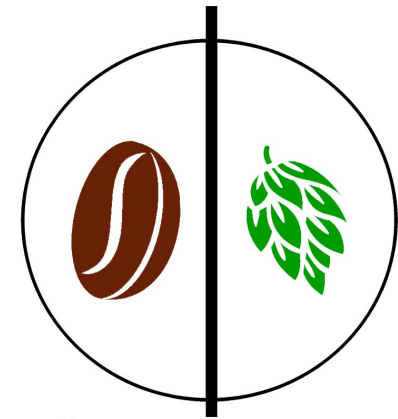
### fountain sodas—\$3.85

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?**

**Summer, 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

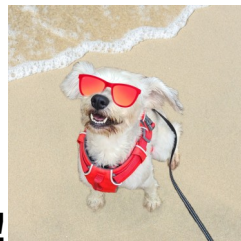
## CHED-JALAPEÑO BISCUIT

*hard-fried egg, jack, tapatio aioli*

beso	7.50
chorizo verde	9.25
bacon	9.75
t.o.j.	8.00

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**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