



# - TORTILLA - PROJECT

## SMALL PLATES

### Corn Empanada | 6

*Queso/Cotija/Cilantro/Crema*

### Beef Empanada | 7

*Queso/Salsa Roja/Crema*

### Taquitos | 7

*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 | 12

*Taco Meat/Queso/Onion/Crema/Salsa Roja*

### Arepa | 15

*Chorizo/Shrimp/Corn/Tomato*

### Shrimp Ceviche | 16

*Coconut/Lime/Jalapeño/Chips*

### Seared Tuna | 22

*Sushi-Grade Yellowfin Tuna/Avocado Salsa/Sweet Soy*

### Skirt Steak | 24

*Chimichurri/Shoestring Fries/Cilantro-Lime Aioli*

## TACOS

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

### Chicken | 12

*"Taco Seasoning"/Cheddar/Salsa/Crema*

### Carnitas | 13

*Shredded Pork/Green Cabbage/Pickled Onion/Kiwi Sauce*

### Chorizo | 14

*Pickled Onion/Crema/Cilantro*

### Grilled Portobello | 14

*Arugula/Salsa Verde/Avocado*

### Shrimp | 15

*Coconut/Chili/Green Cabbage/Pickled Onions*

### Pork Belly | 15

*Sticky Glaze/"Relish"/Kiwi Sauce*

### Steak | 16

*Arugula/Aioli/Pickled Fresno Chili/Crispy Onion*

### Birria | 16

*Slow-Cooked Beef/Queso/Corn Tortilla*

### Baja Fish | 16

*Flash-Fried Cod/Cajun Aioli/Cabbage/Scallion*

### Duck | 17

*Citrus/Habanero/Radish/Cilantro*

### Tuna Poke | 18

*Yellowfin/Seaweed Salad/Gochujang/Wonton Shell*

## 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 | 12

*Add Passionfruit/Mango/Guava +\$1*

Spicy | 13

*Blanco/Lime/Jalapeño*

Coconut | 14

*Blanco/Lime/Coconut*

Spicy Pickle | 14

*Blanco/Jalapeño/Homemade Pickle*

Strawberry Mint | 14

*Blanco/Strawberry/Mint/Lime*

Watermelon Cucumber | 14

*Blanco/Watermelon/Cucumber/Lime*

## NOT MARGARITAS

Mojito | 12

*Add Passionfruit/Mango/Guava +\$1*

Paloma | 12

*Blanco/Grapefruit*

Cucumber Smash | 14

*Gin/Cucumber/Mint/Tonic*

Grown-Up Lemonade | 14

*Vodka/Blueberry/Lemon*

The One With Pineapple | 14

*Mezcal/Jalapeño/Pineapple/Lime*

Espresso Martini | 15

*Reposado/Caffe Borghetti/Bailey's*

Saffron Bee's Knees | 16

*Saffron-Infused Gin/Lemon/Hot Honey/Egg White*

Mezcal Negroni | 16

*Mezcal/Campari/Sweet Vermouth*

Añejo Old Fashioned | 16

*Epsolon Añejo/Demerara/Orange*

## SOFT DRINKS

Coca-Cola | 3

Diet Coca-Cola | 3

Sprite | 3

Ginger Ale | 3

Club Soda | 3

Iced Tea | 3

Freshly Squeezed Lemonade | 4

Mexican Coca-Cola | 5

*12oz Bottle*

Jarritos Mexican Soda | 5

*Lime/Guava/Pineapple/Mandarin*

*Load it with a shot of Tequila +\$8*

## 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

Narragansett Del's Shandy (16oz) | 11

## HARDSCRABBLE CIDER

Lemon Shandy | 8

*Semi-Sweet Cider/Lemon/Refreshing*

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

Natura Rosé | 10

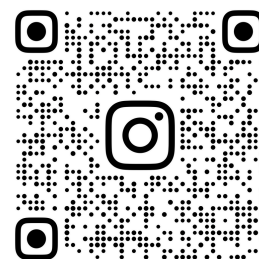
Gabbiano Brut Prosecco | 10

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the end of each month  
wins a gift card!!!



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