



- 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

Calamari | 16

Pickled Jalapeños/Charred Jalapeño Aioli

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

Fig Daddy | 14

Rum/Fig/Ginger/Lime

Grown-Up Lemonade | 14

Vodka/Blueberry/Lemon

The One With Pineapple | 14

Mezcal/Jalapeño/Pineapple/Lime

Espresso Martini | 15

Reposado/Caffe Borghetti/Bailey's

Caramel To My Apple | 16

Herradura Reposado/Apple Cider/Chai

Mezcal Negroni | 17

Mezcal/Campari/Sweet Vermouth

Chai Fashioned | 17

Reposado/Chai/Demerara

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

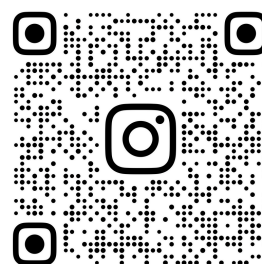
Clos du Bois Chardonnay | 11

Squealing Pig Sauvignon Blanc | 12

SPARKLING/ROSÉ

Natura Rosé | 10

Gabbiano Brut Prosecco | 10



TORTILLAPROJECTNY