



# - 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*

### Grilled Octopus | 20

*Romesco/Salsa Verde/Arugula*

### Seared Tuna | 22

*Sushi-Grade 6oz Ahi Tuna Steak/Avocado Salsa/Sweet Soy*

### 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*

### Tuna Poke | 19

*Ahi Tuna/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 | 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

Narragansett Del's Shandy (16oz) | 11

## HARDSCRABBLE CIDER

Jalapeño Cucumber | 8

*Semi-Sweet/Slightly Spicy/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

Gabbiano Brut Prosecco | 10

Natura Rosé | 10