

EST.

La

2022

TAQUICARDIA

MEXICAN - HEARTED COOKING

BREAKFAST

8 AM - 12 PM

TACOS

MIMISKY 5.25

barbacoa, red onions, grilled jalapenos, egg and black beans

TAQUICARDIA 5.25

monterey cheese, black beans, kale, fried egg and avocado slices

EL TELELE 5.25

(V) black beans, kale, potatoes, red onions and jalapeños

SOPONCIO 5.25

bacon, homemade potatoes, mushrooms, egg and monterey cheese

BLUE MIGAS 5.25

handmade blue corn tortillas chips, egg, monterey cheese, jalapenos, tomatoes and onions

BUILD YOUR OWN 4.25

eggs + two ingredients included + .75 additional ingredients

*Cheese | Bacon | Potatoes
| Black Beans | Avocado |*

A LA CARTE

TWO EGGS ANY STYLE 3.00

BACON STRIP 1.50

HOMEMADE POTATOES 2.75

REFRIED BLACK BEANS 2.75

TOAST 1.50



BRUNCH

SAT & SUN

8 AM - 3 PM

PLATES

POBLANO BENEDICT 14.50

(2) two english muffin benedicts, poached egg, poblano sauce, cilantro, queso fresco and refined black beans

BREAKFAST SOPES 14.85

two handmade blue corn sopos with refried beans, over easy egg, ranchero sauce, red cabbage and queso fresco

SALMON TOAST 16.00

pan-seared salmon, fresh guacamole, fried egg, chives, and sesame seeds on toast

MOLE ENCHILADAS 14.85

(2) mole enchiladas, chicken mixed in specialty red mole cilantro, onions, sesame seeds served with white rice and black beans. CONTAINS PEANUTS

QUESABIRRIAS 16.00

(2) birria-style tacos folded with cheese, cilantro, onions and side of white rice. Served with consommé for dipping.

CHILAQUILES

MOLE CHILAQUILES 14.50

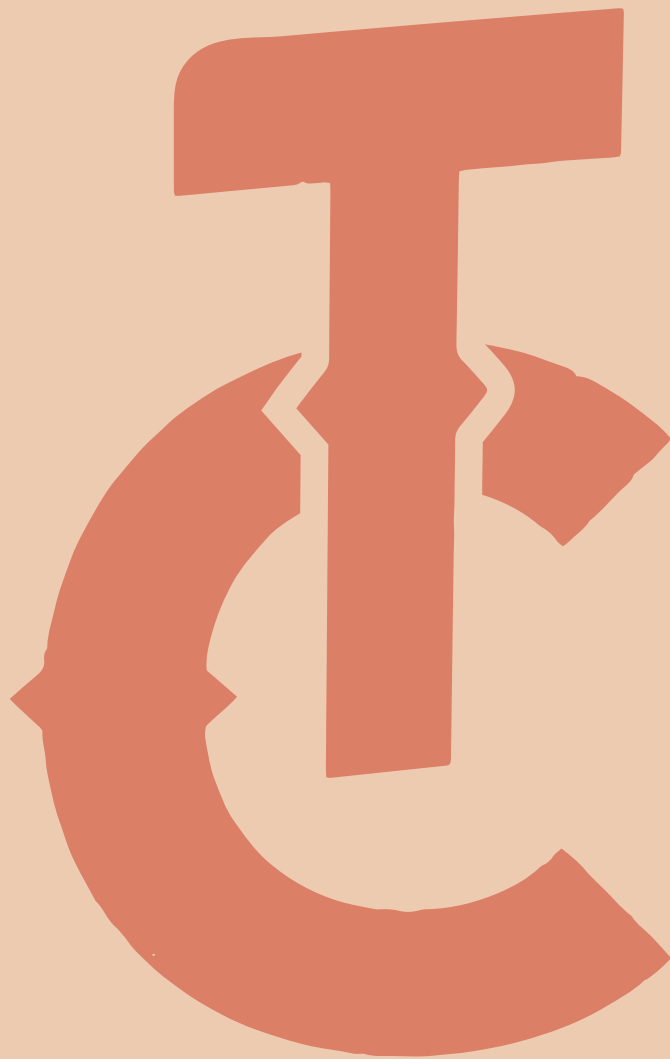
*Tortilla chips, **chicken mole**, fried egg, queso fresco with side of potatoes and black beans*

VERDE CHILAQUILES 14.50

*Tortilla chips, **chicken**, salsa verde, fried egg, queso fresco with side of potatoes and black beans*

RED CHILAQUILES 14.50

*Tortilla chips, **steak**, salsa roja, fried egg, queso fresco with side of potatoes and black beans*



SHARABLES

APPETIZER PLATTER 11.00

tortilla chips, salsa and guacamole

CHIPS & GUAC 10.75

made fresh every day, avocados, onions, cilantro and lime juice

CHIPS AND SALSA 6.50

green and red salsa

RICE BOWL 12.25

white rice, black beans, Monterey cheese, salsa verde or roja, spinach, avocado slices and choice of protein

BRUSSEL SPROUTS 11.00

roasted brussel sprouts with a tangy tamarind glaze

STREET TACOS 13.50

5 street tacos and your choice of protein (max 1 protein)

PLATES

MOLE ENCHILADAS 14.85

(2) mole enchiladas, chicken, specialty red mole, cilantro, onions, sesame seeds served with white rice and black beans.

COCHINITA PIBIL PLATE 15.50

marinated pork, slowly cooked in plantain leaf and served with red pickled onions, refried black beans and plantains

QUESABIRRIAS 16.00

(2) birria-style tacos folded with cheese, cilantro, onions and side of white rice. Served with consomme for dipping

TACO COMBO 14.50

(2) taco buenos, served with white rice and black beans



LUNCH

12 PM - 3 PM

TAQUI BUENO TACOS

COCHINITA PIBIL 5.50

marinated pork, slowly cooked in plantain leaf and served with red pickled onions

MOLE 5.50

chicken, handcrafted mole, white rice, red onions and sesame seeds

CONTAINS PEANUTS

VEGETABLE 5.50

black beans, grilled corn, jalapeños, cauliflower and grilled tomatoes and avocado

SOUTHERN HEIGHTS BARBACOA 5.50

marinated beef slowly cooked in maguey leaf and Southern Heights beer, pineapple pico

SALMON 6.50

pan-seared salmon, spinach, tomatoes, red onions, bell peppers, feta dressing, and avocado

TIKKA MASALA 5.50

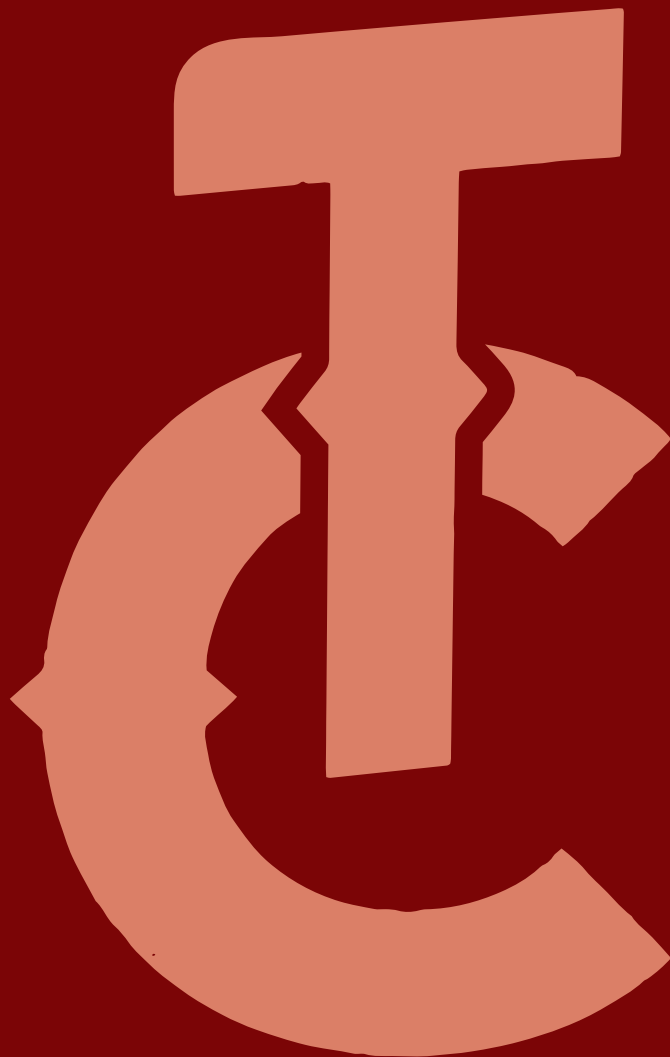
chicken tikka masala, white and yellow cheese, cilantro chutney and red cabbage

SIDES

WHITE RICE 2.20

BLACK BEANS 2.20

STREET CORN 3.50



SHARABLES

APPETIZER PLATTER 11
tortilla chips, salsa and guacamole

CHIPS & GUAC 10.75
made fresh every day, avocados, onions, cilantro and lime juice

CHIPS AND SALSA 6.50
green and red salsa

RICE BOWL 12.25
white rice, black beans, Monterey cheese, salsa verde or roja, spinach, avocado slices and choice of protein

BRUSSEL SPROUTS 11
roasted brussel sprouts with a tangy tamarind glaze

STREET TACOS 13.50
5 street tacos and your choice of protein (max 1 protein)

PLATES

MOLE ENCHILADAS 14.85
(2) mole enchiladas, chicken, specialty red mole, cilantro, onions, sesame seeds served with white rice and black beans.

COCHINITA PIBIL PLATE 15.50
marinated pork, slowly cooked in plantain leaf and served with red pickled onions, refried black beans and plantains

QUESABIRRIAS 16.00
(2) birria-style tacos folded with cheese, cilantro, onions and side of white rice. Served with consomme for dipping

TACO COMBO 14.50
(2) taco buenos, served with white rice and black beans



DINNER


5 PM - 9 PM

TACO TRIO 13.25

choose any 3 tacos

COCHINITA PIBIL
marinated pork, slowly cooked in plantain leaf and served with red pickled onions

MOLE
chicken, handcrafted mole, white rice, red onions and sesame seeds
CONTAINS PEANUTS

VEGETABLE 
black beans, grilled corn, jalapeños, cauliflower and grilled tomatoes and avocado

SOUTHERN HEIGHTS BARBACOA
marinated beef slowly cooked in maguey leaf and Southern Heights beer, pineapple pico

SALMON
pan-seared salmon, spinach, tomatoes, red onions, bell peppers, feta dressing, and avocado

TIKKA MASALA
chicken tikka masala, white and yellow cheese, cilantro chutney and red cabbage

SIDES

WHITE RICE 2.20
BLACK BEANS 2.20
STREET CORN 3.50

