

Antojitos

Salsa fresca & housemade chips \$3

Guacamole & housemade chips \$4.50

Guacamole & salsa & housemade chips \$6

*half price for half size of above items

Spicy cucumbers \$3 with guacamole \$6

available without spice upon request

Small Salad \$3.75

organic greens tossed in a spicy chile vinaigrette, topped with avocado, toasted pumpkin seeds, queso fresco & pico de gallo

Ceviche with chips \$9.50 sub spicy cucumbers \$10.50

wild shrimp & diver scallops marinated in seasoned lime juice, served with guacamole, cabbage, hot sauce & sliced avocado

Flautas \$6.50

three tortillas filled with your choice of carnitas, pollo, barbacoa, fish or spicy potato, rolled, fried & topped with crema & salsa. Must all be same filling

Tacos

on fresh housemade corn tortillas!

Carnitas \$3

crisp & juicy braised Carlton Farms pork topped with salsa verde, onions, cilantro & queso fresco from Ochoa Queseria in Albany

Chorizo \$3

housemade chorizo from Rainshadow El Rancho pork topped with onions, cilantro, crema & queso fresco from Ochoa Queseria in Albany

Al Pastor \$3.25

succulent Carlton Farms pork grilled with pineapple & topped with spicy salsa roja, onions & cilantro

Pollo Asado \$3

spicy chipotle rubbed grilled Draper Valley chicken topped with crema, spicy salsa roja & pico de gallo

Pollo Verde \$3

Draper Valley chicken braised in tomatillo salsa & topped with salsa verde, onions & cilantro

Carne Asada \$3

Cascade Natural chopped steak, served traditional style with grilled onion & topped with spicy salsa roja, cilantro & onion

Barbacoa \$3

Cascade Natural beef brisket, braised inside banana leaves in a Yucatan Style three chile barbacoa salsa, topped with onion, cilantro & queso fresco from Ochoa's Queseria in Albany

Verduras \$3

delicious mix of seasonal vegetables! See specials board

Pescado \$3.50

crispy cornmeal encrusted Newman's line caught Alaskan Cod, topped with crema, cabbage, salsa verde, onion, cilantro & pineapple

Calamari \$3.50

spicy wild squid sautéed with peppers, topped with crema, spicy salsa roja & pico de gallo

Camarones \$4

spicy sautéed wild shrimp topped with crema, cabbage, salsa verde, onion, cilantro & pineapple

Más

Por Que Salad \$7.50

(add meat/veg for \$2.50, fish for \$4.50, shrimp for \$5.50)

organic greens tossed in a spicy chile vinaigrette, topped with avocado, toasted pumpkin seeds, queso fresco & pico de gallo

Bryan's Bowl \$7.25 *(sub fish for \$2 / shrimp for \$3)*

your choice of above meat or veggies in a bowl with beans, rice, salsas, guacamole, queso fresco, crema, cilantro & either chips or three housemade tortillas

Beans & Rice Bowl \$6

our house beans & rice in a bowl with salsas, queso fresco, guacamole, crema, cilantro & your choice of chips or three housemade tortillas

Por Que Plate \$11 *(sub fish for \$2 / shrimp for \$3)*

your choice of above meat or veggies served on a plate with beans, rice, a small salad, salsa fresca, guacamole, crema & four housemade tortillas

Quesadilla \$4 *add meat/veg \$2.75 fish/shrimp \$4.50*

your choice of flour or corn tortillas filled with quesadilla & topped with crema & chili salt

Tamale Plate *with one tamale \$6.75 with two tamales \$10*

Oaxacan style wrapped in a banana leaf, served with beans, rice, queso fresco, salsa fresca & crema

Tamale a la carte \$4

topped with salsa & crema

Y más

Side beans \$2 whole pinto, vegetarian & topped with queso fresco

Side rice \$2 vegetarian & topped with pico de gallo

Guacamole on taco 50¢ sm \$1.75 lg \$3.50

Salsa fresca on taco 25¢ sm \$1 lg \$2

Crema on taco 25¢ side \$1

Housemade tortilla chips \$1 half basket 50¢

Housemade tortillas 25¢ each

Para niños

Small flour quesadilla with queso oaxaca \$2

Bean & cheese taco \$2 your choice of queso fresco or queso oaxaca

Kid's bean & rice bowl \$2.50 just beans & rice with your choice of queso fresco or queso oaxaca

Drink

Margarita pint \$8.50 small \$6

made with Sauza Blanco tequila, fresh squeezed lime & lemon juice

Pomegranate Margarita pint \$8.50 small \$6

above margarita with pomegranate juice!

Margarita with Agua Fresca pint \$8

made with Sauza Blanco tequila, fresh squeezed lime & lemon juice & your choice of our aguas frescas

Rum & Agua Fresca pint \$6.50

Haitian Barbancourt Rum mixed with your choice of our aguas frescas

Horchata Borracha pint \$6.50

our creamy housemade horchata spiked with Barbancourt Rum

Cuba Libre \$6

Barbancourt rum, lime wedges & Mexican coca cola

Sangria pint \$5 wine, juice & fresh cut fruit

Chamucos Tequila Reposado \$9 neat

Beer

Michelada \$3.50 *with a different beer \$4*

Tecate with lime juice & worcestershire sauce served in a chile & salt rimmed pint glass over ice

Tecate \$2.50

Pacifico, Negra Modelo, Modelo Especial \$3.25

Sierra Nevada Pale Ale \$3.25

Pabst Blue Ribbon \$2

Draft Beer (changes regularly) \$4.25

Non alcoholic

Jamaica \$2 hibiscus flower tea over ice

Agua Frescas \$3

fresh seasonal fruit juices, a true mexican street food specialty

Horchata \$3 housemade rice & almond drink with cinnamon & sugar

Jarritos sodas \$2

Sparkling mineral water \$2

Coke in a bottle \$2 made in Mexico with real sugar cane

Coke, Diet Coke, Barq's Root Beer \$1.50

Happy hour

yay!

3-6pm daily & 3pm-close Taco Tuesdays

50¢ off tacos

\$1.00 off chips, salsa & guacamole

\$1.50 off margaritas

\$1 off margaritas with aguas frescas

\$1 off rum & aguas frescas

\$1 off horchata borracha

\$1 off sangria

50¢ off bottled/draft beers

Brunch

Mmm...

saturdays & sundays 11am-3pm, ask to see a brunch menu!

¿por qué no?
taqueria

4635 SE Hawthorne
3524 N Mississippi

503-954-3138
503-467-4149

www.porquenotacos.com