

Antojitos

Salsa fresca & housemade chips \$3

Guacamole & housemade chips \$5

Guacamole & salsa & housemade chips \$6

* half price for half size of above items

Spicy cucumbers \$3 with guacamole \$7

sliced & topped with fresh lime juice & chile salt

Small Salad \$4

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

* Ceviche with chips \$10 with spicy cucumbers \$11.50

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

Flautas \$7.50

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

Tacos

on fresh housemade corn tortillas!

Carnitas \$3.25

crisp & juicy slow cooked Cascade Farms pork topped with salsa verde, onions, cilantro & queso fresco from Ochoa Queseria in Albany

Chorizo \$3.50

Marcos' mama's recipe! House chorizo topped with onions, cilantro, crema & queso fresco from Ochoa Queseria in Albany

Al Pastor \$3.50

succulent Cascade Farms pork grilled with pineapple & topped with spicy salsa de arbol, onions & cilantro

Pollo Asado \$3.50

spicy chipotle rubbed grilled Cascade Farms chicken with crema, spicy salsa de arbol & pico de gallo

Pollo Verde \$3.25

Cascade Farms chicken braised in tomatillo salsa & topped with salsa verde, onions & cilantro

Carne Asada \$3.50

Cascade Farms chopped flank steak, served traditional style with grilled onion & topped with spicy salsa de arbol, cilantro & onion

Barbacoa \$3.50

Cascade Farms beef brisket braised inside banana leaves in a three chile barbacoa salsa, topped with pickled red onions, cilantro & crema from Ochoa's Queseria in Albany

Lengua \$3.50

Cascade Farms beef tongue braised and seared crisp, topped with onions, cilantro and spicy serrano salsa

Verduras \$3.25

delicious mix of seasonal vegetables! see specials board

Pescado \$3.75

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

Calamari \$3.75

spicy wild squid from Newman's Fish Market sautéed with peppers, topped with crema, spicy salsa de arbol & pico de gallo

Camarones \$4.75

spicy sautéed wild shrimp from Newman's topped with crema, cabbage, spicy serrano salsa, onion, cilantro & pineapple

Más

Por Que Salad \$8.50

organic greens tossed in a spicy chile vinaigrette, topped with avocado, toasted pumpkin seeds, queso fresco & pico de gallo. *with meat or veg - see taco options above* - \$11 *with fish* \$13 *with shrimp* \$14.50

Bryan's Bowl \$9

your choice of meats or veggies - see taco options above - in a bowl with beans, rice, salsas, guacamole, queso fresco, crema, cilantro & either chips or three housemade tortillas. *with fish* \$11 *with shrimp* \$12.50

Beans & Rice Bowl \$7.25

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 \$12

your choice of meat or veggies - see taco options above - served on a plate with beans, rice, a small salad, salsa fresca, guacamole, crema & four housemade tortillas. *with fish* \$14 *with shrimp* \$15.50

Quesadilla \$6.50

your choice of flour or corn tortillas filled with queso oxaca & topped with crema & chile salt. Served with a side of salsa fresca. *with meat or veg - see taco options above* - \$9 *with fish* \$10 *with shrimp* \$12

Tamales *plate with one tamal* \$7.50 *with two tamales* \$11

Oaxacan style wrapped in a banana leaf, served with beans, rice, queso fresco, salsa fresca & crema. Made with masa from Three Sisters Nixtamal in Portland. *a la carte, topped with salsa & crema* \$4.50

* Consumption of raw/undercooked seafood may be hazardous to your health

- Some meat items cooked with lard. Flour, peanuts & sesame seeds are present in kitchen

- Please alert your server if you have any food allergies

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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 \$2 lg \$4
Salsa fresca on taco 25¢ sm \$1 lg \$2
Crema on taco 25¢ side \$1
Housemade tortilla chips \$1 half basket 50¢
Housemade corn tortillas 25¢ each

Para niños

Small plain quesadilla on flour or corn tortilla \$3
add beans inside .50 add rice inside .50
Kid's bean & rice bowl \$2.50
simply pinto beans & rice with your choice of queso fresco or queso oaxaca
* Add carnitas, pollo verde or carne asada to above items \$2 *
Kid's bean & cheese taco \$2
pinto beans topped with your choice of queso fresco or queso oaxaca in a housemade corn tortilla
Kid's side avocado \$1

Drink

Margarita pint \$9 small \$6.50
made with 100 Años Silver tequila, fresh squeezed lime & lemon juice
Pomegranate Margarita pint \$9 small \$6.50
above margarita with pomegranate juice!
Margarita with Agua Fresca pint \$9
made with 100 Años Silver tequila, fresh squeezed lime & lemon juice & your choice of our aguas frescas
Mezcal Margarita 10 oz tumbler \$10
margarita finished with a float of smoky mezcal! served with a chile salt rim & an orange wedge
Rum & Agua Fresca pint \$7.50
Haitian Barbancourt Rum mixed with your choice of our aguas frescas
Horchata Borracha pint \$8
our creamy housemade horchata spiked with Haitian Barbancourt Rum
Cuba Libre \$7 Barbancourt rum, lime wedges & Mexican Coke
Sangria pint \$7 red wine, rum, brandy, juice & fresh cut fruit
Chamucos Tequila Reposado \$9 neat
Mezcal Del Maguey Vida. 100% agave & made in Oaxaca \$9 neat

Beer

Michelada \$4 with a different beer \$5
Tecate with lime juice & worcestershire sauce served in a chile & salt rimmed pint glass over ice
Cerveza Roja \$5 with a different beer \$6
Our michelada above spiked with spicy housemade Bloody Maria mix
Pacifico, Negra Modelo, Modelo Especial \$3.75
Tecate \$3 Rainier \$2.50
Revolving Draft Beer \$5.50 pint
Anthem Hops Hard Cider \$5 bottle

Non alcoholic

Jamaica \$2 hibiscus flower tea over ice
Aguas Frescas \$3
freshmade fruit juices, a true mexican street food specialty
Horchata \$3.50 housemade rice & almond drink with cinnamon & sugar
Jarritos sodas \$2.50
Sparkling mineral water \$2.50
Mexican Coke in a bottle \$3 made in Mexico with real sugar cane
Coke, Diet Coke, Barq's Root Beer \$2

Happy Hour yay!

3-6pm daily & 3pm-close Taco Tuesdays
see the chalkboard for details!

Brunch mmm...

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

Margarita Kits!

Ask a server how you can take our delicious margaritas home with you.

¿por qué no?
taqueria

4635 SE Hawthorne Blvd 503-954-3138
3524 N Mississippi Ave 503-467-4149

www.porquenotacos.com

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