

# Antojitos

Salsa fresca & housemade chips \$3

Guacamole & housemade chips \$6

Guacamole & salsa & housemade chips \$7

\* half price for half size of above items

Spicy cucumbers \$3 with guacamole \$7.50

sliced & topped with fresh lime juice & chile salt

Small Salad \$4.75

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

\*Ceviche with chips \$10.50 with spicy cucumbers \$12

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

Flautas \$8.50

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, spicy 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 \$3.75

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 chalkboard

Pescado #1 \$4

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

Pescado #2 \$4

crispy cornmeal encrusted Newman's line caught Alaskan Cod, topped with tangy escabeche crema & a serrano-cabbage slaw

Camarones \$4.75

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

## Más

Por Que Salad \$9.50

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* - \$12.50 *with fish* \$14 *with shrimp* \$15.50

Bryan's Bowl \$9.50

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* \$11.50 *with shrimp* \$13

Beans & Rice Bowl \$7.50

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 \$13

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* \$15 *with shrimp* \$16.50

Quesadilla \$7

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* - \$10 *with fish* \$11 *with shrimp* \$13

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 75¢ sm \$2.50 lg \$5  
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 \$1.25

## Drink

Margarita pint \$9.50 small \$7  
made with 100 Años Silver tequila, fresh squeezed lime & lemon juice  
Pomegranate Margarita pint \$9.50 small \$7  
above margarita with pomegranate juice!  
Margarita with Agua Fresca pint \$9.50 small \$7  
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 \$8  
Haitian Barbancourt Rum mixed with your choice of our aguas frescas  
Horchata Borracha pint \$8.50  
our creamy housemade horchata spiked with Haitian Barbancourt Rum  
Cuba Libre \$7 Barbancourt rum, lime wedges & Mexican Coke  
Sangria pint \$8 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* \$5.25  
Tecate with lime juice & worcestershire sauce served in a chile & salt rimmed pint glass over ice  
Cerveza Roja \$5 *with a different beer* \$6.25  
Our michelada above spiked with spicy housemade Bloody Maria mix  
Pacifico, Negra Modelo, Modelo Especial \$4  
Tecate \$3 Rainier \$2.50  
Revolving Local Can of Beer see the chalkboard!  
Revolving Cider see the chalkboard!

## Non alcoholic

Jamaica \$2.50 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 & 3 pm-close Taco Tuesdays

50¢ off tacos (excludes special tacos)	\$1.50 off margaritas
\$1 off chips, salsa & guacamole	\$1 off rum drinks
\$1 off bryan's bowl	\$1 off sangria
\$1 off beans & rice bowl	50¢ off beer/cider

## 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](http://www.porquenotacos.com)

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