

Antojitos

Salsa fresca & housemade chips \$3.50

Guacamole & housemade chips \$6.50

Guacamole & salsa & housemade chips \$7.50

* 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 \$5

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 \$3.50

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 \$3.75

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 \$4.50

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

Pescado #2 \$4.50

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 \$10

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* - \$13 *with fish* \$14.50 *with shrimp* \$16

Bryan's Bowl \$10

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* \$12 *with shrimp* \$13.50

Beans & Rice Bowl \$8

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 \$13.50

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* \$15.50 *with shrimp* \$17

Quesadilla \$8

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* - \$11 *with fish* \$12 *with shrimp* \$14

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. Cross contamination is possible.

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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 \$1.50 half basket 75¢
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 \$10 small \$7.50
made with 100 Años Silver tequila, fresh squeezed lime & lemon juice
Pomegranate Margarita pint \$10 small \$7.50
above margarita with pomegranate juice!
Margarita with Agua Fresca pint \$10 small \$7.50
house margarita with your choice of our daily aguas frescas
Mezcal Margarita 10 oz tumbler \$10
margarita finished with a float of smoky Del Maguey Vida mezcal!
served with a chile salt rim & an orange wedge
Serrano Margarita pint \$10 small \$7.50
house margarita spiked with spicy serrano chile
Rum & Agua Fresca pint \$8.50
Haitian Barbancourt Rum mixed with your choice of our aguas frescas
Horchata Borracha pint \$9
our creamy housemade horchata spiked with Haitian Barbancourt Rum
Cuba Libre \$7 Barbancourt rum, lime wedges & Mexican Coke
Sangria pint \$8.50 red wine, rum, brandy, juice & fresh cut fruit
Chamucos Tequila Reposado \$9 neat
Mezcal ask a server about our current selection!

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, Revolving Wine see the chalkboard!

Non alcoholic

Jamaica \$2.50 hibiscus flower tea over ice
Aguas Frescas \$3.50
freshmade fruit juices, a true mexican street food specialty
Horchata \$4 housemade rice & almond drink with cinnamon & sugar
Jarritos sodas \$2.50 Coke, Diet Coke, Barq's Root Beer \$2
Sparkling mineral water \$2.50
Mexican Coke in a bottle \$3 made in Mexico with real sugar cane

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

Y más

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