

SNACKS

made-to-order guacamole 6.95

chili con queso dip sustainable? no. local? nope. delicious? yep. 6.50

heirloom tomato & melon salad cucumber, queso fresco, sciabica olive oil, mint, spice roasted pepitas 8.95

fried sweet plantains rancho gordo heirloom beans, cumin crema 6.95

laughing bird shrimp “ceviche” verde cilantro-cumin vinaigrette, cucumber, mango, avocado 9.95

poblano chile relleno oaxaca cheese, summer squash, rice 8.95

marina girl salad romaine, avocado, cucumber, radishes, pumpkin seeds, cotija cheese 10.
add grilled chicken + 3. / add grilled shrimp + 4.

albacore tuna tostada “contramar-style” crispy leeks, chipotle mayo, avocado 9.95

spicy pork ribs agri-dulce glaze, jicama salad 9.95

shredded pork tostada smashed pinto beans, tomatillo-serrano salsa, cabbage, cotija cheese 8.95

taquitos dorados crispy tortilla, shredded beef, lettuce, crema, guacamole 8.95

an 18% gratuity will be added to parties of 6 or more

a 4% surcharge will be added to your check to support

healthy san francisco

CHUPITOS 4 for 12. / 8 for 22. / 12 for 30.

margarita picante tequila, lime, red chili-pepper

flor de jamaica tequila, hibiscus tea, lemon, lime

mexican traitor dark rum, pineapple, fresno chilies

pasi6n habanero tequila, passion fruit, lime

nopal tequila, prickly pear, citrus

tickle me telmo tequila, agave nectar, lime, orange

TACOS 1 for 3.50 / 4 for 12. / 10 for 29.

summer squash, corn, market peppers, chard

fried local rock cod cabbage, tangy crema

shot-and-a-beer braised petaluma chicken

house-made chorizo-potato

traditional carnitas

guajillo braised beef short rib

BRUNCH

bloody maria el jimador, house mary mix 9.

huevos rancheros 9.

huevos rancheros con con carne 13.

chorizo con huevos house-made pork sausage 10.

chilaquiles de la casa chicken, mole 11.

t-lish prix fixe shot of tradicional, can of tecate and your choice of taco 10.



TACO OF THE WEEK

inspired by ingredients from the ferry plaza farmers' market. follow us on twitter and facebook for updates.

SIDES

drunken beans bacon, onion, pickled things 5.

rancho gordo heirloom beans oregano, garlic 5.

semi-traditional refried beans cotija cheese 5.

rice-o-licious 5.

grilled brentwood corn ancho-chipotle rub, lime 5.

DESSERTS

choco-tacolicious house-made waffle taco, vanilla ice cream, valrhona chocolate shell 7.

house-made flan vanilla or nutella 6.

traditional churros mexican hot chocolate 7

mango sorbet 5. add a shot of good tequila + 6.

laiola's pan con chocolate valrhona chocolate, sciabica's sevillano olive oil, maldon sea salt 8.