

## 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

**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. / grilled shrimp + 4.*

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

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

**•tostada de ceviche** line caught california yellowtail, avocado, manzano chile, red onion, cilantro 9.95 (*dinner only*)

**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

**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**

**filet mignon** caramelized onions (add \$3)

## 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.



## TACO OF THE WEEK

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

## DESSERTS

**traditional churros** mexican hot chocolate 7.

**house-made flan** our take on the traditional 6.

**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.

**we use hormone free meats that have been humanely raised, sustainable fish and in most cases, organic vegetables.**

**we love and support the ferry building farmers' market. find us there thursday's from 10am - 2pm**

[tacolicioussf.com](http://tacolicioussf.com) (www)

[@tacolicioussf](https://twitter.com/tacolicioussf) (tweet)

**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**