

TORTAS



BY RICK BAYLESS

TORTAS

griddle-baked sandwiches

CRISPY CHICKEN MILANESA

crispy chicken, Napa cabbage, pickled jalapeños & onions, avocado-tomatillo salsa, Cotija cheese, cilantro crema, black bean spread

SMOKED PORK CUBANA

smoked pork loin, artisan bacon, chipotle, artisan Jack cheese, avocado, chipotle mustard, cilantro crema, black bean spread

CHIPOTLE CHICKEN

chipotle-roasted chicken breast, artisan Jack cheese, poblano rajas, chipotle, avocado, cilantro crema, black bean spread, arugula

SHORT RIB PEPITO

braised beef short rib, caramelized red onions, Cotija cheese, pickled jalapeños, cilantro crema, black bean spread, arugula

ROASTED MUSHROOMS (V)

roasted mushroom medley (cremini, white + oyster), smoky garlic mojo, poblano rajas, goat cheese, black bean spread, arugula, lime juice

All savory tortas served with salsa

CAZUELAS BOWLS

Hearty protein bowls topped with arugula and crispy tortilla strips

CHIPOTLE CHICKEN & BLACK BEANS (GF)

quick sauté of chicken breast, chipotle salsa, black beans, poblano rajas. Topped with avocado, cilantro crema, arugula, Cotija cheese, crispy tortilla strips, onions & cilantro

GARLICKY MUSHROOMS & BLACK BEANS (GF) (V)

quick sauté of mushroom medley (cremini, white + oyster), smoky garlic mojo, chipotle salsa, black beans, poblano rajas, sweet potatoes. Topped with arugula, goat cheese, lime juice, Cotija cheese, crispy tortilla strips

SOUPS & SALADS

TORTILLA SOUP (GF) (V)

rich vegetable broth with dark pasilla chile, avocado, artisan Jack cheese, crispy tortilla strips, onions & cilantro

- add chipotle chicken (GF)

TAQUERIA SALAD (GF) (V)

romaine, arugula, poblano rajas, avocado, carrots, radishes, cilantro, red onions, avocado-lime dressing, crispy tortilla strips, Cotija cheese

- add chipotle chicken (GF), crispy chicken

SIDES

GUACAMOLE & CHIPS

made fresh with ripe avocados, roasted tomatillo, your choice of toppings and just-made chips

- **ALMOST NAKED** (GF) (V)
topped with onions & cilantro

- **FULLY DRESSED** (GF)
topped with artisan bacon, spicy roasted peppers, toasted pepitas, crumbled Cotija-fresco cheese mix, Mighty Vine tomatoes, onions & cilantro

SALSA & CHIPS (GF) (V)

just-made tortilla chips, smoky chipotle salsa, roasted tomatillo cilantro salsa

KIDS TORTAS

GRILLED CHEESE (V)

artisan Jack cheese

CRISPY CHICKEN

artisan Jack cheese, crispy chicken

BEVERAGES

SOFT DRINKS

MEXICAN COKE

MEXICAN SQUIRT

MEXICAN FANTA

DIET COKE

WATER

TOPO CHICO

OPEN WATER

BEER

CORONA

EL TRAIN

TECATE

VICTORIA

WHERE OUR FOOD COMES FROM

GUNTHORP FARMS

(LAGRANGE, IN)

pasture raised pork and poultry

EL MILAGRO

(CHICAGO, IL)

stone-ground corn tortillas

V&V SUPREMO

(CHICAGO, IL)

Mexican Products

YUPPIE HILL

(BURLINGTON, WI)

eggs and poultry

KALONA ORGANICS

(KALONA, IA)

dairy

LA FOURNETTE

(CHICAGO, IL)

artisanal bakery

KINDRED CREAMERY

(MONROE, WI)

artisan cheeses

TORTAS FRONTERA LINBO

TORTA Mexican griddle-baked sandwich

TELERA soft, three-hump roll used for making tortas

TOMATILLO tart green fruit used in salsas and sauces

CHIPOTLE dried, smoked jalapeño

POBLANO RAJAS (“rah-has”) literally means “strips” of roasted poblano and red onion

MILANESA chicken breast pounded flat and lightly coated with breadcrumbs

CAZUELA refers to a variety of stew-like dishes cooked in a traditional pot of the same name

PEPITA green pumpkin seeds

MOJO (“mo-ho”) “bath of garlic” in Spanish, we make ours with garlic, olive oil and chipotle chile

QUESO COTIJA aged Mexican cheese

HECHO EN

CHICAGO