

TORTAS



BY RICK BAYLESS

TORTAS

a la plancha; served on a telera roll brushed with black beans

CUBANA

smoked pork loin, bacon, avocado, jack cheese, chipotle mustard, cilantro crema

13.75

CHIPOTLE-ROASTED CHICKEN

avocado, poblano rajas, jack cheese, arugula, cilantro crema

13

CHILE-RUBBED CAULIFLOWER (VG)

avocado, poblano rajas, jack cheese

11.50

CRISPY CHICKEN MILANESA

napa cabbage, pickled jalapeños, cotija cheese, avocado-tomatillo salsa, cilantro crema

14

SOUPS & SALADS

TORTILLA SOUP (VG)

vegetable broth, avocado, jack cheese, pasilla chile, tortilla strips

8

+ chipotle chicken (GF)

4

CORN POBLANO CHOWDER (VG, GF)

caramelized onions, cotija cheese, cilantro crema

9

GUACAMOLE COBB

romaine & arugula, guacamole, bacon, roasted corn & black bean salsa, tomatoes, poblano rajas, queso fresco, tortilla strips, chipotle ranch dressing

13

+ chipotle chicken (GF)

4

+ crispy chicken

4

KIDS TORTAS

GRILLED CHEESE (VG)

8

CRISPY CHICKEN & CHEESE

9.75

SNACKS

CHIPS & SALSA (VG)

tomatillo salsa, chipotle salsa

4

CHIPS & GUACAMOLE

ALMOST NAKED (VG)

topped with cilantro & red onion, served with tomatillo salsa & chipotle salsa

8

CHIPS & GUACAMOLE FULLY DRESSED

topped with bacon, poblano & serrano peppers, cotija & fresco cheese, pepitas, tomatoes, cilantro & red onion

9.50

+ ADDITIONAL TOPPINGS OR SALSA 50¢ each

COCKTAILS

EL CLASICO espolòn blanco tequila, combier d'orange, limonada

ANCHO MEZCAL montelobos mezcal, ancho reyes liqueur, limonada

EL ESPECIAL espolòn reposado tequila, grand marnier, agave, lime

AGAVE SPRITZ espolòn blanco tequila, aperol, grapefruit and lime topped with cava

MICHELADA mexico calling, tamazula hot sauce, worcestershire sauce, lime

BLOODY MARIA espolòn blanco tequila, lime, chipotle, house-made mix

CONSUMER ADVISORY

NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. This facility may use wheat, egg, soybean, milk, peanuts, tree nuts, fish and shellfish. Please speak to the manager on duty if you or anyone in your party has any allergen-related issues.

VG - vegetarian | GF - gluten free

TORTAS



BY RICK BAYLESS

CRAFT BEERS

DRAFT

PALM SHADE

cruz blanca brewery, tropical hazy IPA (6% ABV)

MEXICO CALLING

cruz blanca brewery, mexican lager (4.7% ABV)

ANTI-HERO IPA

revolution brewery, american IPA (6.5% ABV)

PACIFICO

pale lager (4.5% ABV)

MODELO ESPECIAL

american adjunct lager (4.4% ABV)

BOTTLES & CANS

STELLA ARTOIS

euro pale lager (5.0% ABV)

MODELO NEGRA

munich-style dunkel (5.4% ABV)

CORONA EXTRA

american adjunct lager (4.6% ABV)

VICTORIA

vienna lager (4.0% ABV)

WINES

CHARDONNAY complicated, *california*

SAUVIGNON BLANC echo bay, *new zealand*

PINOT NOIR lucky star, *california*

CABERNET SAUVIGNON joel gott 815, *california*

BEVERAGES

AGUA FRESCAS

4

- classic lime
- mango lime
- jamaica

UNSWEETENED ICED TEA

3.50

rishi golden triangle black

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

RISHI TEA

(MILWAUKEE, WI)
organic iced tea

YUPPIE HILL

(BURLINGTON, WI)
eggs and poultry

KALONA ORGANICS

(KALONA, IA)
dairy

INTELLIGENTSIA COFFEE

(CHICAGO, IL)
Frontera blend coffee

LUCILA'S HOMEMADE

(CHICAGO, IL)
alfajores

FAUSTO'S

(CHICAGO, IL)
artisanal bakery

KINDRED CREAMERY

(MONROE, WI)
artisan cheeses

ASK
ABOUT
OUR
SELECTION
OF TEQUILAS!