



BROKEN TACO PUB ENGLISH

SNACKS

CHIPS & GUAC \$10

AVOCADO, PICO DE GALLO, CILANTRO, SERRANO PEPPER, LIME JUICE, TOPPED WITH QUESO COTIJA, RADISH, PICKLED ONION, HOUSE MADE CHIPS

CHIPS & SALSA \$4

SALSA VERDE & CHILE DE ARBOL GINGER SALSA, HOUSE MADE CHIPS

CHIPS & CHIPOTLE QUESO \$9

CHEESE DIP MADE WITH CHIPOTLE PEPPER, GOAT CHEESE, TOPPED WITH PICO DE GALLO, HOUSE MADE CHIPS

CHORIQUESO EMPAÑADA \$14

3 EMPANADAS STUFFED WITH MEXICAN PORK SAUSAGE, QUESO OAXACA, POBLANO PEPPER AND ONION, TOASTED PEPITA MAYO

SOLITAIRES

NACHO MAMA'S NACHOS \$16

CHICKEN AL PASTOR, TORTILLA CHIPS, BLACK BEAN PURÉE, GUACAMOLE, PICKLED JALAPEÑOS, CHIPOTLE FONDUE, MEXICAN CREMA, RADISH, QUESO COTIJA, CILANTRO

QUESADILLA LA GRINGA \$13

CHIHUAHUA CHEESE, AL PASTOR DE POLLO, FLOUR TORTILLA, MEXICAN CREMA, PICO DE GALLO

PHAT \$\$\$ FLAUTA \$21

JUMBO CRISPY ROLLED TORTILLA FILLED WITH 1 LB OF TINGA DE POLLO, QUESO COTIJA, MEXICAN CREMA, SALSA CRUDA, CABBAGE SLAW, CILANTRO

TACO TRAYS

MIX & MATCH, SELECT FROM TACO TYPES BELOW

6-PACK \$27

12-PACK \$50

TACOS

2
PER ORDER
NO MIX & MATCH

(ALL TACOS ARE SERVED ON CORN TORTILLAS UNLESS OTHERWISE NOTED)

AL PASTOR DE POLLO \$9

SPIT ROASTED CHICKEN THIGHS MARINATED IN CHILE GUAJILLO, CHARRED ROASTED PINEAPPLE, CILANTRO

CARNE ASADA \$10

GRILLED CHIPOTLE SOY MARINATED STEAK, ONION, CILANTRO

CARNITAS \$9

CONFIT OF PORK, SALSA VERDE, JALAPEÑO ESCABECHE, CILANTRO

BORDERLAND BRISKET \$10

CHILE RUBBED BEEF BRISKET, SALSA CRUDA, ONION CARROT & SERRANO ESCABECHE, CILANTRO, FLOUR TORTILLA

FRIED CHICKEN \$10

NEGRA MODELO BEER BATTERED CHICKEN, SMOKED CABBAGE SLAW, GHOST PEPPER MAYO, CILANTRO

CAMARONES \$9

SHRIMP MARINATED IN SALSA DE ARBOL, TOPPED WITH PICKLED ONION, EPAZOTE MAYO, CILANTRO

OH MY COD \$10

BATTERED & FRIED PESCADO TOSSED IN VALENTINA, TARRAGON MAYO, RED CABBAGE SLAW, FLOUR TORTILLA

¡AY PAPASITO! \$9

CRUNCHY CORN TORTILLA STUFFED WITH PERUVIAN PURPLE POTATO, MEXICAN CREMA, QUESO COTIJA, SALSA NEGRA, RED CABBAGE, CILANTRO

CAULIFLOWER AL PASTOR [VEGAN] \$9

ROASTED CAULIFLOWER MARINATED IN CHILE GUAJILLO, CHARRED SLOW ROASTED PINEAPPLE, PICKLED ONION, CILANTRO

DESSERT

EL PURO CHURRO \$10

TWO DEEP FRIED CHURROS, DUSTED WITH CINNAMON & SUGAR, FILLED WITH CAJETA AND SERVED WITH PUMPKIN CHOCOLATE CHIP ICE CREAM

CHURRO SHOT \$9

VANILLA VODKA, FIREBALL CINNAMON WHISKEY, IRISH CREAM LIQUEUR, CINNAMON SUGAR RIM
!CONTAINS ALCOHOL!