

183.—THE ZEBRA KID



SNACKS

- CHIPS & GUAC**.....\$10
avocado, pico de gallo, cilantro, serrano pepper, lime juice, topped with queso cotija, radish, pickled onion, house made chips
- GUACAMOLE DE PIÑA**.....\$13
avocado, pineapple pico de gallo, cilantro, lime, topped with radish, pickled onions, and pineapple dressing, 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
- PAPAS ENCHILADAS**.....\$6
tin roof cut fries, spicy chile butter, green onion
- ELOTE**.....\$6
grilled corn on the cob, chipotle fondue, queso cotija, salsa valentina, green onion

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 A\$\$ FLAUTA**.....\$21
jumbo crispy rolled tortilla filled with 1lb of tinga de pollo, queso cotija, mexican crema, salsa cruda, cabbage slaw, cilantro
- MUCHO GOOD GREENS BOWL**.....\$13
citrus splashed greens, smoked cabbage slaw, toasted pepitas, pickled onion, pineapple pico de gallo, queso cotija, roasted chile pineapple vinaigrette
[ADD | AL PASTOR DE POLLO: +\$4, CARNE ASADA: +\$5, BORDERLAND BRISKET: +\$5, CAMARONES: +\$5, VEGAN SHRIMP: +\$5]

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**.....\$11
grilled chipotle soy marinated certified angus steak, onion, and cilantro
- CARNITAS**.....\$9
confit of pork, salsa verde, jalapeño escabeche, cilantro
- BORDERLAND BRISKET**.....\$11
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
- HOLA I'M VEGAN**.....\$13
ginger & garlic marinated vegan shrimp, cucumber, red onion & serrano slaw, salsa macha, cilantro [vegan]

DESSERT

- EL PURO CHURRO**.....\$10
two deep fried churros, dusted with cinnamon & sugar, filled with chocolate, served w/ pomegranate ice cream
- CHURRO SHOT**.....\$9
vanilla vodka, fireball cinnamon whiskey, irish cream liqueur, cinnamon sugar rim [¡contains alcohol!]
- MEXICAN CANDY SHOT**.....\$9
watermelon liqueur, blanco tequila, valentina, chamoy tajin rim [¡contains alcohol!]