

TACO DIVE BAR

APPETIZERS

SOPA DEL DIA (freshly prepared daily soup)	\$9.25
BLACK BEAN CHILI CON CARNE	\$8.00
DIVE BAR SALAD	\$8.75
seasonal greens w/ crumbled goat cheese, cherry tomatoes, sweet corn	
CHICKEN WINGS	\$14.75
maple-spiked mexican hot sauce glaze, blue cheese dressing	
NACHOS	\$13.25
black bean chili con carne, queso fundido sauce, pico de gallo, mexican crema	
LOADED "STEAK" FRIES	\$13.25
shoestring fries, shredded bbq smoked brisket, melted cabot-jalapeño cheese	
BEAN & CHEESE DIP	\$10.00
ranchero sauce, tortilla chips	
GUACAMOLE & SALSA FRESCA	\$14.75
tortilla chips	
FIESTA DIPS & TORTILLA CHIPS	\$17.00
goat cheese w/ jalapeño jelly, guacamole, warm bean dip, ranchero sauce	
EMPANADA (contains gluten)	
ground beef & cheese	\$7.75
pull chicken & cheese	\$7.75
CRISPY CHICKEN FINGERS	\$12.75
served w/ french fries (contains gluten)	

QUESADILLAS

served w/ guacamole & chipotle crema (contains gluten)

classic cheese	\$10.25
w/ adobo citrus marinated chicken	\$14.25
w/ wild gulf shrimp & sweet corn	\$14.75
w/ braised pork carnitas	\$15.25
w/ birria brisket	\$16.75
w/ chimichurri steak	\$17.50
w/ portabella mushroom	\$14.00

SIDES

SOUR CREAM (4oz)	\$1.75
QUESO BLANCO	\$2.00
PICO DE GALLO	\$2.00
GUACAMOLE (3.5 oz)	\$5.75
GOAT CHEESE	\$3.75
FRENCH FRIES	\$5.75

TACOS

Served in Locally Made, Soft Griddled,
non-GMO Stoneground White Corn Tortillas

ADOBO CITRUS MARINATED CHICKEN	\$6.75
mango salsa, shredded romaine, cotija cheese	
PORTABELLA & GOAT CHEESE	\$6.75
arugula, cherry tomato, truffle-white balsamic vinaigrette	
CLASSIC BEEF	\$7.25
queso blanco, shredded romaine, pico de gallo	
BLACKENED WILD CAUGHT COD.....	\$7.98
citrus, fennel, cabbage, salsa verde	
BAJA TACO	\$7.98
fried white fish, roasted poblano cabbage coleslaw, red pepper tartar sauce, salsa verde	
FRIED WILD GULF SHRIMP	\$7.98
shredded romaine, carrots, red pepper tartar sauce	
BRAISED PORK CARNITAS	\$6.75
pineapple salsa, salsa verde, cilantro	
BIRRIA BRISKET (2 tacos)	\$14.25
onion, cilantro, birria consume (sauce)	
SMOKED PORK BELLY	\$7.00
maple balsamic glaze, shredded romaine, tomato, guacamole	
CHIMICHURRI STEAK TACO	\$9.25
crispy shell, sautéed onions, peppers, salsa verde	
GO NAKED	+\$0.75
substitute lettuce for tortilla	

BURRITOS 'n' BOWLS

BURRITOS stuffed w/ yellow rice, black beans,
melted cheddar-jack cheese, flour tortilla, salsa ranchero

w/ adobo citrus marinated chicken	\$14.75
w/ braised pork carnitas	\$15.75
w/ chimichurri steak	\$18.50
w/ blackened wild cod	\$18.50
w/ portabella mushroom	\$14.75
RICE BOWL	TACO PRICE +\$5.15
choose any taco protein over steamed japanese sticky rice	
SALAD BOWL	TACO PRICE +\$5.15
choose any taco protein over seasonal greens, hibiscus vinaigrette	

SABOR DE PUEBLA

RED MOLE CHICKEN ENCHILADAS	\$14.50
corn tortillas, mildly-spiced traditional chile-chocolate sauce of Puebla, shredded chicken, yellow rice, refried beans	

IF YOU HAVE A FOOD ALLERGY PLEASE TELL YOUR SERVER OR MANAGER BEFORE ORDERING.
THE FOOD INGREDIENTS ON THIS ENTIRE MENU ARE 100% GLUTEN FREE UNLESS STATED OTHERWISE
MENU PRICING INCLUDES CREDIT CARD FEE / 3% DISCOUNT WITH CASH PAYMENTS