

CHICANO TACQUERIA



Everything Made In-House From Scratch

SHARED PLATES

CHIPA	FULL (8)	GF	\$16
PERUVIAN INSPIRED FRIED CHEESE BITES	HALF (4)		\$10
FRESH CHIPS AND DIP		GF	\$17
HOUSE-MADE FRESH TORTILLAS WITH GUACAMOLE, PICO DE GALLO, HOUSE CREMA, BLACK BEANS			

TACOS

MASA-FLOUR TORTILLAS PRESSED TO ORDER

CHICKEN	GF	\$8.5
GRILLED CHIPOTLE CHICKEN, CHICKEN CRACKLING, GUACAMOLE, PICO DE GALLO, HOUSE CREMA		
PORK	GF	\$8.5
CARNITAS STYLE PORK, PINEAPPLE SALSA, CITRUS SLAW, HOUSE CREMA		
FISH	GF	\$8.5
CRISPY ORANGE AND CHILI FLATHEAD, MANGO SALSA, CITRUS SLAW, HOUSE CREMA		
VEGGIE	GF V	\$8.5
GRILLED SEASONAL VEGGIES, PUFFED CHICKEPEAS, PICO DE GALLO, HOUSE CREMA		
TOFU	GF VG	\$8.5
CRISPY ANCHIOTE TOFU, GUACAMOLE, CITRUS SLAW, PICO DE GALLO, VEGAN CREMATE		

FOUR OF A KIND \$25

QUESADILLAS

FLOUR TORTILLA WITH BEANS REFRITOS, CILANTRO
AND LIME RICE, OAXACA CHEESE BLEND, SERVED WITH
HOUSE CREMA

SMOKED CHICKEN OR BEEF ASADA		
FULL PORTION		\$24
HALF PORTION		\$14

'FEED ME' MENU

CHEF-CURATED TASTING
MENU

\$60 PER PERSON

CHIPA, HOUSE-MADE CHIPS & DIP, 2
TACOS, EMPANADA, 2 SALADS, & DESSERT

EMPANADAS

HAND PRESSED MEXICAN-STYLE DUMPLINGS SERVED
WITH HOUSE CREMA, LIME, AND CELERY SALT

BEEF	GF	\$8.5
BARBACOA BEEF WITH CHIPOTLE BRAISED BEANS		
PORK	GF	\$8.5
PERUVIAN PORK WITH CARAMELIZED ONION & BRAISED ORANGE		
CORN	GF VG	\$8.5
CONFIT CORN WITH ROASTED GARLIC & SCORCHED CELERY		

TRIO OF EMPANADAS \$22

SALADS

STRAWBERRY ENSALADA	GF V	\$19
WATERMELON, TAJIN STRAWBERRIES, GOAT'S CHEESE, FRESH COS, CRISPY ANCHO ALMONDS, AND SPICEY MANGO DRESSING		
CHICANO BOWL	GF V	\$16
BLACK BEANS, RED CAPSICUM, CORN, RED ONION, CILANTRO AND AVOCADO DRESSING, HOUSE CREMA, PICO DE GALLO		

DESSERTS

MOLÉ CHOCOLATE CAKE	\$15
WITH DULCÉ DE LECHE BUTTERCREAM & FRESH BERRIES	
VEGAN MANGO CHEESECAKE	\$15
WITH AUTUMN SPICED RICE PUDDING & PASSIONFRUIT COULIS	

GF - GLUTEN FREE; V - VEGETARIAN; VG - VEGAN

WE AIM TO CATER FOR VARIOUS DIETARY NEEDS WHEREVER POSSIBLE. TO ENSURE WE CAN ACCOMMODATE
YOU FULLY PLEASE LET US KNOW YOUR DIETARY REQUIREMENTS PRIOR TO ORDERING.

DRINKS

COCKTAILS

371 STRAWBERRY MARTINI \$21

NUVÉ VODKA, STRAWBERRY PURÉE, FRESH MINT, BALSAMIC REDUCTION RIM

SPICY MARGARITA ★ \$22

TROMBA BLANCO TEQUILA, COINTREAU, FRESH SOUR MIX, CORIANDER SYRUP, JALAPEÑO, TAJÍN RIM

CUBA LIBRE \$18

BACARDI SILVER, JARRITOS COLA, & FRESH LIME JUICE

EARL OF LAVENDER \$24

SAPPHIRE LAVENDER DOUBLE BARREL GIN, COINTREAU, FRESH SOUR MIX, EARL GREY, ORANGE, LAVENDER AND LEMON SUGAR RIM

SMOKEY PALOMA \$25

DON JUAN ESCOBAR MEZCAL, GRAPEFRUIT, LIME, TOPPED WITH SODA, & BLACK SALT RIM

LADY GERMAIN \$25

BOMBAY SAPPHIRE GIN, ST. GERMAIN ELDERFLOWER LIQUEUR, LEMON, TOPPED WITH CHAMPAGNE, CITRUS SUGAR RIM

WATERMELON MARGARITA \$24

TROMBA REPOSADO, WATERMELON LIQUEUR, FRESH SOUR MIX, SUGAR RIM, WATERMELON GUMMIES

DARK & STORMY \$19

NUSA CANA DARK RUM, BACARDI SILVER, LIME, GINGER BEER, & CRYSTALIZED GINGER

FULL BAR AVAILABLE
JUST ASK OUR BARTENDER

BEER & CIDER

BALTER CERVEZA \$10

JR ALE \$10

CLOUDY HILLS CIDER \$10

DRAFT ESTRELLA 400ML \$12

MODELO \$15

TECATE \$9

WINE

BORSAO GARNACHA \$12 | \$39

SILVER MOKI SAUVIGNON BLANC \$12 | \$39

HAMPTON WATER ROSÉ \$16

TAYLORS ESTATE SHIRAZ \$14 | \$58

DAL ZOTTO PINOT GRIGIO \$16 | \$68

MINCHINBURY BRUT \$14

NON-ALCOHOLIC

SODAS \$4.5

COKE, COKE ZERO, SPRITE, FANTA, & SOLO

AMERICAN SODAS \$6

DR PEPPER, WELCH'S, A&W, & CHERRY COKE

MEXICAN SODAS \$7

JARRITOS: COLA, WATERMELON, MANGO, STRAWBERRY, PASSION FRUIT, PINEAPPLE, MANDARIN, GUAVA, & LIME