

BREAKFAST MENU

EL DESAYUNO

Two eggs (scrambled or sunny side up), bacon, potatoes, refried black beans, **Slow Dough** toast & local seasonal jam from **Underhill Farms**. \$12

NOPALITOS SCRAMBLE

Scrambled eggs, nopalitos, vegan chorizo, refried black beans, toast from **Slow Dough** and jam from **Underhill Farms**. \$10 




CHILAQUILES

Crispy tortilla chips, fried egg, seasonal salsa, crema, queso fresco, green onions. \$10




- + Bacon \$2
- + Chorizo (pork) \$2
- + Refried Black Beans \$2
- + Nopalitos \$2

VEGAN CHILAQUILES

Crispy tortilla chips, seasonal salsa, vegan crema from **Acaju**, vegan chorizo, nopalitos & green onions. \$12   

TAMALES

Two tamales, pan seared, whole black beans, queso fresco, pico de gallo. \$10 
+ Fried Egg \$2

Chicken & Green Salsa

Roasted chicken, tangy tomatillo salsa.

Pork & Red Salsa

Braised pork in a red dry chile adobo.


Roasted Poblanos & Cheese

Blue corn masa, roasted poblano peppers, panela cheese. 

Calabacitas

Blue corn masa, Mexican squash, poblanos, corn, epazote.  

BEE-ONICO

Mexican Fruit Salad
Seasonal fruit, papaya, cantaloupe, apples, berries, vegan yogurt from **Acaju**, house made granola, amapola, coconut & local honey from **Bee2Bee**. \$8 

BREAKFAST TACOS

Build Your Own \$3.75

Pick 1:

+ flour 


+ corn   

Pick 3:



+ egg

+ bacon 

+ cheese

+ chorizo (pork) 

+ avocado

+ chorizo (vegan)  

+ potatoes  

+ refried black beans  

+ nopalitos  

+ \$.50 per additional ingredient.

SIDES

Papitas

Crispy potatoes, morita aioli, cotija. \$5 

Frijoles Campesinos

Whole black beans, epazote, queso fresco, pico de gallo. \$3 

Local Toast & Jam

Bread from **Slow Dough**.

Seasonal jam from **Underhill Farms**. \$3  

***local item available for purchase.**

**JOIN US FOR BRUNCH!
NOW AVAILABLE
SATURDAY & SUNDAY**

Kids menu available upon request.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Chicken may contain bones.

BRUNCH MENU

☀️ EL DESAYUNO ☀️

Two eggs (scrambled or sunny side up), bacon, potatoes, refried black beans, toast & local seasonal jam from **Underhill Farms**. \$12

☀️ FRENCH TOAST ☀️

Brioche bread, 3 milks, cinnamon whipped cream, berries. \$9

☀️ NOPALITOS SCRAMBLE ☀️

Scrambled eggs, nopalitos, vegan chorizo, refried black beans, toast from **Slow Dough** and jam from **Underhill Farms**. \$10 🌱

☀️ CHILAQUILES ☀️

Crispy tortilla chips, fried egg, seasonal salsa, crema, queso fresco, green onions. \$10 🌶️ 🌱 🍄

+ Bacon \$2

+ Chorizo \$2

+ Refried Black Beans \$2

+ Nopalitos \$2

☀️ VEGAN CHILAQUILES ☀️

Crispy tortilla chips, seasonal salsa, vegan crema from **Acaju**, vegan chorizo, nopalitos & green onions. \$12 🍄 🌱 🌱

☀️ TAMALES ☀️

Two tamales, pan seared, whole black beans, queso fresco, pico de gallo. \$10 🍄

+ Fried Egg \$2

CHICKEN & GREEN SALSA

Roasted chicken, tangy tomatillo salsa.

PORK & RED SALSA

Braised pork in a red dry chile adobo.

ROASTED POBLANOS & CHEESE

Blue corn masa, roasted peppers, panela cheese. 🌱

CALABACITAS

Blue corn masa, Mexican squash, poblanos, corn, epazote. 🌱 🌱

☀️ BEE-ONICO ☀️

Mexican Fruit Salad. Seasonal fruit, papaya, cantaloupe, apples, berries, vegan yogurt from **Acaju**, house made granola, amapola, coconut & local honey from **Bee2Bee**. \$8 🌱

☀️ BREAKFAST TACOS ☀️

Build Your Own \$3.75

Pick 1:

+flour 🌱

+corn 🍄 🌱 🌱

Pick 3:

+ egg

+ cheese.

+ avocado

+ potatoes 🌱 🌱

+ nopalitos 🌱 🌱

+ bacon 🐷

+ chorizo (pork) 🐷

+ chorizo (vegan) 🌱 🌱

+ refried black beans 🌱 🌱

+ \$.50 per additional ingredient.

☀️ TACOS ☀️

Two corn tortilla tacos served with fideo soup.

SHRIMP

Grilled pineapple pico, morita aioli. \$13 🍷

COCHINITA PIBIL

Pulled pork, citrus achiote, habanero-red onion escabeche. \$11 🐷

BARBACOA

Braised beef cheeks, cilantro & onion. \$11

ROASTED CHICKEN

Pico de gallo, queso fresco. \$10

☀️ SIDES ☀️

PAPITAS

Crispy potatoes, morita aioli, cotija. \$5 🌱

FRIJOLES CAMPESINOS

Whole black beans, epazote, queso fresco, pico de gallo. \$3 🌱

LOCAL TOAST & JAM

Bread from **Slow Dough**.

Seasonal jam from **Underhill Farms**. \$3 🌱

Don't forget about our
Flan & Aguas Frescas
that are available
for purchase on the
market shelves.

LUNCH & DINNER MENU

STARTERS



HATCH QUESO + TOTOPOS

Green chile queso from **Everything con Queso**, tortilla chips. \$7   + Add Chorizo \$2.  / 

GUACAMOLE + TOTOPOS

Fresh avocado, lime, pico, tortilla chips. \$8  

QUESADILLAS

Flour tortilla, chihuahua cheese, chorizo & guac. \$9.  +sub vegan chorizo. 

ENTREES

Served with rice, beans & tortillas. 


COCHINITA PIBIL

Pulled pork, citrus achiote, habanero-red onion escabeche. \$13 

MOLE ALMENDRADO

Roasted chicken, mole sauce made with cacao, spices, dry chiles and almonds. \$13  

LION'S TINGA

Lion's mane & oyster mushrooms from **Flying Saucer** chipotle, crema, queso fresco. \$14 


TAMALES

Three tamales, pan seared, rice & beans. \$12 

CHICKEN & GREEN SALSA

Roasted chicken, roasted tomatillo salsa.

PORK & RED SALSA

Braised pork in a red dry chile adobo. 

ROASTED POBLANOS & CHEESE

Blue corn, roasted peppers, panela cheese. 

CALABACITAS

Blue corn, Mexican squash, poblanos, corn.  


TOSTADITAS

Four **Cochinita's** mini tostadas. + Fideo \$3 

SHRIMP TOSTADITAS

Beans, morita aioli, grilled pineapple pico. \$14 

MUSHROOM TOSTADITAS

Mushrooms from **Flying Saucer Farms**, beans, chipotle adobo, crema, queso fresco. \$12 

NOPALITOS TOSTADITAS

Cactus paddle salad, refried beans, pico de gallo, queso fresco. \$12 

COCHINITA PIBIL TOSTADITAS

Pulled pork, refried beans, habanero-red onion escabeche. \$12 

TACOS

Two tacos served with fideo soup. 

SHRIMP

Grilled pineapple pico, morita aioli. \$13

COCHINITA PIBIL

Pulled pork, citrus achiote, habanero-red onion escabeche. \$10

BARBACOA

Braised beef cheeks, cilantro & onion. \$10


MOLE ALMENDRADO

Roasted chicken, mole sauce made with cacao, spices, dry chiles, almonds. \$10  



ROASTED CHICKEN

Pico de gallo, queso fresco. \$9

LION'S TINGA



Lion's mane & oyster mushrooms from **Flying Saucer**, chipotle, crema, queso fresco. \$10 

GRILLED PANELA & CHORIZO

Panela cheese, chorizo, pico de gallo. \$9  + sub vegan chorizo. 

SALADS


PASSION BEET SALAD

Quinoa, mixed greens, cherry tomatoes, golden raisins, pickled red onions, candied pepitas, passion fruit dressing. \$11  

ROASTED CORN & CHICKEN SALAD


Quinoa, mixed greens, roasted corn, panela cheese, cherry tomatoes, green onions, crispy fava beans, jicama, oregano vinaigrette. \$12

PINEAPPLE SHRIMP SALAD

Quinoa, mixed greens, grilled pineapple, cherry tomatoes, morita aioli, jicama, cilantro, crispy fava beans, passion fruit dressing. \$14 

SIDES


ELOTE

Roasted corn, morita aioli, cotija, lime, chile. \$5 

PAPITAS

Crispy potatoes, morita aioli, cotija. \$5 


FRIJOLE CAMPESINOS

Black beans, epazote, queso fresco, pico. \$3 



FIDEO SOUP BOWL

Mexican noodle soup seasonal vegetables. \$5  

NOPALITOS SALAD

Cactus, pico de gallo, jicama, roasted corn, oregano vin, queso fresco. \$6 

HOUSE SALAD

Mixed greens, oregano vin, cherry tomatoes, jicama, pickled red onions. \$6  

La Familia

FAMILY STYLE DRIVE THRU DINNER

+ **Pick One Entree:**

- Lion's tinga
- Cochinita pibil
- Mole almendrado
- Barbacoa
- Pollo Asado

+ **Pick Two Sides**

- Mexican Rice
- Frijoles Campesinos
- Nopalitos Salad
- Papitas
- Elotes

+ **Corn Tortillas & Salsas**

\$36.00 feeds 4



PLACE YOUR ORDER ONLINE & PICK UP AT THE WINDOW!
TACODRIVETHRU.COM