



## SPECIALTY

**TACO/6.99 BURRITO or BOWL/16.99 QUESADILLA/16.99**

### **SHRIMP/GOBERNADOR:**

Butter cooked shrimp (sub mushroom) with onion, Poblano pepper, cilantro, celery stalk, oregano, and melted Oaxaca cheese. Served with sliced avocado.

### **HALIBUT/CAPEADO:**

Tempura battered Halibut, served with our lime vinaigrette marinated sliced red & green cabbage, pico de gallo, and jalapeño mayo. Garnished with lime wedge.

### **STEAK/VAMPIRO:**

Mazatlan's steak dish, marinated fried cubed ribeye steak, melted Jack cheese (On a crispy corn tortilla as taco only), topped with diced red onion, cilantro, crema Mexicana, guacamole and our signature salsa Macha (contains allergens, peanuts and seeds).

## TRADITIONAL

**TACO/4.99 BURRITO or BOWL/13.99 QUESADILLA/12.99**

### **PORK/CHILORIO:**

This preparation is rooted from the small town of Mocorito, with a history of over 300 years. Braised shredded pork cushion in chilorio sauce made with dried guajillo, ancho, chipotle peppers, herbs and spices. Served with pickled white onions and cilantro, garnished with lime wedge.

### **VEGGIE/COLACHE (V):**

From our Yaqui ancestors this preparation is slow cooked seasonal squash, corn, onion, tomato, and poblano peppers with garlic and spices.

### **BEEF/BIRRIA y su CONSOMÉ:**

Sinaloa style birria! Slow cooked beef chuck with guajillo chile puree, bay leaves, and spices. Served with diced white onion and cilantro, garnished with limes wedges.

## SIDES

### **Matador Guacamole (GF/V): 10.99**

Our traditional guacamole with chiles toreados (charred jalapeños and scallions cured in lime and soy sauce). Served with chips.

### **Arroz Mexicano (GF/V): 5.99**

Mexican rice cooked with onion, garlic, and tomato.

### **Frijoles Puercos (GF): 5.99**

Native to Sinaloa, these refried beans are cooked with bacon, chorizo, onion, and chipotle.

### **Ensalada (GF/V): 12.99**

Chopped romain with roasted pistachio vinaigrette, sliced cherry tomato, cucumber, and pumpkin seeds. Topped with crunchy sweet potato strips.

### **Frijoles Negros (GF/V): 5.99**

Whole black beans simmered with garlic and epazote.

### **Colache (GF/V): 5.99**

Slow cooked seasonal squash, corn, onion, tomato, and peppers with garlic and spices.

**\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness\***

1208 NW Glisan, Portland OR 97209 (503) 781-3300

(Inspired by my wife and homage to my mother, and in honor of my carnal Chef Lauro Romero)



## SPECIALS

### **\*AGUACHILE RIBEYE (GF)\*: 27.99**

Rib Eye cooked medium rare or (sub griddled queso panela/14.99/VG), smothered with Aguachile “chili water” made of lime juice, dried chile chiltepin, garlic, soy sauce, worcestershire sauce, dried chile hot sauce, charred corn tortillas and a touch of clamato. Topped with cucumber, red onion, and avocado. Served with corn tostadas.

### **\*AGUACHILE NEGRO DE CAMARÓN (GF)\*: 18.99**

Shrimp or (sub mushroom/14.99/V) marinated in Aguachile “chili water” made of lime juice, garlic, soy sauce, maggi sauce, dried chile hot sauce, charred corn tortillas and habanero, and a touch of clamato. Topped with cucumber, red onion, and avocado. Served with corn tostadas.

### **HAMBURGUESA DE CAMARÓN: 16.99**

Housemade shrimp patty, sliced bacon, avocado, on a brioche burger bun spread with habanero tarter sauce. Served with our French fries with Chiltepin salt and cotija cheese.

### **ROLLO DE CAMARÓN: 16.99**

Shrimp salad made with chopped celery, red onion, pickled jalapeños, and chipotle mayo on a bed of potato chips spread over a lobster bread roll. Served with our serrano pepper cocktail sauce.

### **BURRITO DEL MAR: 17.99**

Large flour tortilla wrapped and filled with shrimp, rice, black beans, and pico de gallo and topped with a white wine cream sauce, diced cilantro, crumbled queso fresco, chili oil, and avocado slices.

## **“TAMALES BOY” TAMALES**

Our tamales are made with non GMO whole corn masa flour processed without preservatives or additives. Made handmade the traditional way.

### **Norteño Tamales (GF): 7.59**

Northern Mexican preparation. Made with fluffy yellow corn masa. Steamed in a corn husk.

#### **Chile Verde:**

Pork cooked in a green tomatillo sauce.

#### **Tinga de Pollo:**

Chicken cooked with onion, garlic, and chipotle in adobo.

#### **Rajas en Crema(VG):**

Roasted pasilla peppers, onion, corn, cooked in jack cheese cream sauce.

### **Oaxaqueños Tamales (GF): 7.59**

Oaxacan preparation. Creamy, twice cooked white corn masa. Steamed in a banana leaf.

#### **Cochinita Pibil:**

Speciality of the state of Yucatán. Slow roasted pork in citrus juices, achiote, and a variety of spices.

#### **Amarillo: 7.99**

Shredded beef cooked in our house made mole amarillo. Steamed in a banana leaf.

#### **Vegetales (V):**

Sauteed carrot, onion, spinach and zucchini.

### **\*TAMAL FRITO (GF)\*: 13.99**

Choose from ONE of our 3 Norteño tamales fried & served with frijoles negros and topped with avocado salsa, queso fresco, pickled onions, Mexican crema. Served with two over easy eggs.

**\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness\***

1208 NW Glisan, Portland OR 97209 (503) 781-3300

(Inspired by my wife and homage to my mother, and in honor of my carnal Chef Lauro Romero)



## BEBIDAS

### Agua Fresca: 4.99

Jamaica/Hibiscus Flower Tea or Pepino y Limon/Cucumber Lime. Served over ice.

### Cafe de Olla: 4.99

Brewed with orange zest, cloves, cinnamon, anise, and brown sugar. Served hot or cold.

### Cafe Luna Llena: 4.99

A refreshing mix of Tostados cold brew coffee and coco horchata. Served over ice.

### Coco Horchata: 5.99

### Diet Coke: 1.99

### Bottled Water: 1.99

### Bottled Sodas: 4.59

## COCTELES

### Colibrita Boilermaker: 7.99

Shot of Lunazul Cristalino and a red Coronita

### Aguachelada: 7.99

House-made aguachile sauce and Mexican lager with a chamoy rim.

### Conejito: 12.99

Tequila blanco, cardamom, mint, lime, grapefruit soda, ginger beer

### Fiesta Americana: 13.99

Añejo tequila, apricot, lime, pineapple

### Zocalo: 14.99

Reposado tequila, Mexican brandy, Cocchi Americano, Licor 43, chocolatl mole bitters, palo santo smoke

### Mask of Zorro: 15.99

Mexican whiskey, red vermouth, Campari, Kalua, chocolatl mole bitters, citrus peel

### Truffle Shuffle: 16.99

Mezcal, lemon juice, syrup, truffle oil, egg whites, truffle zest, panela

### Salvage Punch: 15.99

Pisco, Mezcal, Cachaza, Aperol, lime juice, grapefruit soda, agave

## CERVEZA

### Pacifico: 4.99

### Negra Modelo: 5.59

## VINO

**Sauvignon Blanc: 9/30   Grenache Rose: 8/25   Cabernet Sauvignon: 10/35**

**\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness\***

1208 NW Glisan, Portland OR 97209 (503) 781-3300

(Inspired by my wife and homage to my mother, and in honor of my carnal Chef Lauro Romero)



## BRUNCH

(OPEN - 3 PM)

### **BIRRIA EN GRITS (GF): 19.99**

Sinaloa style birria! Slow cooked beef chuck with Guajillo chile puree, avocado leaves, and spices. Served over Tillamook sharp cheddar corn grits.

### **EL SINALOENSE (GF): 19.99**

Braised shredded pork cushion in chilorio sauce, served with 2 over easy eggs, pork beans and rice, served with a Rajas tamal and corn tortillas.

### **\*CHILAQUILES (GF/VG)\*: 13.99**

Crispy tortillas sautéed with roasted salsa roja with your choice of (chilorio/15.99, ribeye/24.99, colache/14.99, chorizo or soyrito/13.99). Topped with avocado, queso fresco, Mexican crema, cilantro, white onions, and two over easy eggs

### **BREAKFAST BURRITO: 13.99**

Large flour tortilla filled with scrambled eggs, potatoes, pico de gallo, and Jack cheese. Choose from chilorio, bacon, chorizo, soyrito, or colache and garnish with avocado slices. (Have it mojado/wet with our roasted tomato and jalapeño salsita \$2 extra)(sub ribeye \$4)

### **\*HUEVOS RANCHEROS (GF)\*: 15.99**

Crispy corn tortillas smothered with our frijoles puercos, layered with three over easy eggs and covered with housemade roasted tomato and jalapeño ranchero sauce, rib eye, and chorizo. Topped with pickled onions, queso fresco, crema, avocado salsa, and cilantro.

## DESSERT

### **FLAN: 5.99**

Mexican custard with a hint of vanilla and caramel, mixed berries, with a dash of condensed milk.

### **CHURROS: 7.99**

Classic Mexican fritter encrusted with cinnamon and sugar. Served with strawberry ice cream.

**\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness\***

1208 NW Glisan, Portland OR 97209 (503) 781-3300

(Inspired by my wife and homage to my mother, and in honor of my carnal Chef Lauro Romero)