

TACOS . . . \$5.49

**Served on organic, yellow corn tortillas*

CHOOSE ANY THREE:

Tacos, Yucatecan Specialties, Desserts, or Agua Frescas

EL YUCATECO

NF SF GF

Our house-made, achiote roasted, Trumpet Royale Mushroom pibil garnished with pickled, habanero onions and freshly, sliced avocado



PHAT HASS

NF SF GF

Beer battered and deep fried Hass avocado, fresh pico, and our house spicy chipotle cream over a bed of crunchy pepita cilantro slaw

FAN FAVE

NO STAS COCHINITA

NF SF GF

Tangy & sweet, slow-cooked, Yucatecan-style, organic jackfruit, crunchy corn fresh, off the cob, and whole, homemade black beans



SPICY BEACH

NF SF GF

Rendition of a baja-style "fish taco"! Sliced daikon radish battered in quinoa & lightly fried over crunchy cabbage, topped with fresh mango salsa, and our house spicy sauce drizzle



LONGANIZA CON PAPA

NF SF

Scratch-made "longaniza" (Yucatecan sausage) scrambled in a plant-based egg and our seasoned fried potatoes on a bed of crunchy cabbage. Garnished with our creamy guacamole and a drizzle of our house, spicy habanero salsa

TACO BANH MI?

NF

Marinated and grilled tofu, pickled carrot and daikon radish, fresh cucumber, our house spicy mayo, garnished with thinly sliced jalapeños, and cilantro on a flour tortilla

**Make it gluten-free and sub the flour tortilla for a corn tortilla*



JEFF'S BREAKFAST HASH

NF GF

Seasoned soyrizo, cubed potato hash cooked with onions, serranos, garlic, dallop of our creamy, house guacamole and tomatillo salsa

**Add plant-based egg for +\$1.00 (taco); +\$3.00 (burrito/bowl)*



GET 3X THE PORTION OF A TACO AND TURN ANY TACO INTO A

BURRITO or BOWL FOR \$14.75!

**Includes garlic & onion quinoa, Yucatecan black beans, and crunchy cabbage*

NF = NUT-FREE

SF = SOY-FREE

GF = GLUTEN-FREE

YUCATECAN SPECIALTIES . . . \$5.49



KIBIS NF SF

Lightly fried, Yucatecan, croquettes served with a side of our Yucatecan black bean puree, guacamole, and our famous pickled onions

**Two (2) per order*

**Stuffed with "ground beef" +\$2.00; Stuffed with "ground fish"*



Traditional
Yucatecan
Cuisine

PAPADZULES NF SF GF

Rolled corn tortillas dipped in a pepita and epazote sauce. Filled with our house-made, "hard boiled egg". Garnished with our chiltomate sauce

**Two (2) per order*



NIÑOS ENVUELTOS NF SF GF

Yucatecan cabbage rolls stuffed with marinated Trumpet Royale Mushrooms, tomatoes, onions, bell peppers, mint, and quinoa. Served over our homemade pepita and epazote sauce, and drizzled with our chiltomate sauce with a swirl of our house media crema

**Two (2) per order*

ENSALADA RUSA TOSTADA NF SF GF

Our Yucatecan "chicken" salad made with achiote roasted Trumpet Royale Mushroom stalks, house pickled jalapeños and onions, peas, carrots, potatoes, and freshly sliced avocado on a house fried tostada



GUACAMOLE or SIKIL PAK (MAYAN HUMMUS) & CHIPS NF SF GF

Guacamole: Hass avocado, fresh serrano, garlic and a dash of lime

Sikil Pak: Roasted pumpkin seeds, roasted tomatoes, roasted onions, and habaneros

**Four ounce container*

LOVED
BY
ALL!

ESQUITES NF SF GF

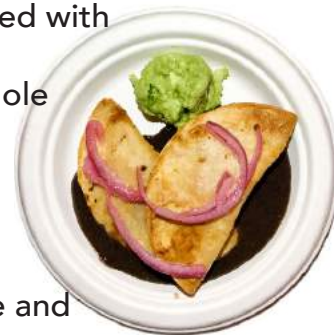
Crunchy corn off the cob, grilled to order, enveloped with our house Follow Your Heart™ spicy mayo, parmesan, and topped with our house spices

A MASH MADE IN HEAVEN NF SF GF

Mashed potatoes, onions, and tomatoes deep fried in a corn tortilla, and garnished with our sliced pickled habanero onion. Served with a side of our homemade, Yucatecan-style, black bean puree and a dallop of our creamy, house guacamole

**Two (2) per order*

**Double the order for +\$1.00; Triple the order for +\$2.00*



CODZITOS NF SF GF

A Yucatecan favorite. Fried tortillas served with our house chiltomate sauce and sprinkled with Follow Your Heart™ parmesan

**Five (5) per order*



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SMOOTHIES . . . \$8.75



GIMME' A BOOST

Organic bananas, blueberries, peanut butter, dates, oat milk

CHOVOHOLIC

Organic bananas, cocoa sauce, avocado, oat milk

MANGO JULIUS

Organic bananas, mangos, dates, orange juice, coconut, oat milk



AGUA FRESCAS . . . \$5.49

BLUEBERRY JAMAICA

Our succulent blueberry compote poured over our house jamaica

WATERMELON MINT

All natural watermelon with a hint of fresh mint

CAFÉ . . . \$5.49

HOUSE BREWED!

ORGANIC ESPRESSO COLD BREW

Organic cold brew, oat milk, simple syrup

ORGANIC MOCHA COLD BREW

Organic cold brew, oat milk, house cocoa sauce
+\$1.00

NON-ALCOHOLIC BEER . . . \$6.50

ATHLETIC BREWING CO. | RUN WILD IPA

Brewed with a blend of five Northwest hops, it has an approachable bitterness to balance the specialty malt body

ATHLETIC BREWING CO. | UPSIDE DAWN GOLDEN ALE

Refreshing, clean, balanced, and light-bodied with subtle aromas and floral and earthy notes

SODA FOUNTAIN DRINKS . . . \$2.95

Family Recipes!

DESSERTS . . . \$5.49

CREMA DE COCO NF SF GF

Seasonal fruit custard with a coconut cream base and adorned with fresh fruit

PASTELITOS NF SF

Empanadas brimming with sweet potatoes, hand cut coconut, and garnished with powdered sugar



SEASONAL CAKE

Made with our scratch-made butter, batter, and frosting



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