

Cholita

STARTERS

- CHIPS + SALSA4.00
- GUACAMOLE + CHIPS12.00
- QUESO FUNDIDO ^{GF}11.00
bubbling mexican cheese + chiles rajas
salsa chile morita + flour tortilla
add chorizo \$2 / add roasted mushroom \$1
- MISSION CARNE ASADA NACHOS9.00 | 15.00
tortilla chips + morita queso + carne asada + pinto beans
cheddar cheese + pickled jalapeños
pico de gallo + sour cream + guacamole taquero
SMALL LARGE
- CHOLITA SAMPLER18.00
guacamole + salsa + charro beans
cheese + tortilla chips
- MEXICAN STREET CORN CUP7.00
creamy sweet corn + cotija cheese + flamin hot cheeto dust

CHOLITA TACO SALAD \$13

1984 crispy flour tortilla bowl + housemade fischer farms beef chorizo + iceberg lettuce shredded colby jack cheese pico de gallo + poblano ranch + crema + guacamole
add any taco protein or vegetable \$2

ASK ABOUT OUR HOUSE-MADE HABANERO SALSA

   CholitaTacos | www.cholitatacos.com

 item contains gluten



 spicy

HOUSE TACOS



*priced per taco

our corn tortillas are made from heirloom oaxacan corn courtesy of Masienda in Los Angeles, CA. tacos served with onions + cilantro unless otherwise noted.

-  **PROTEIN STYLE** substitute the tortilla with a lettuce wrap
-  **MAKE IT FIRE** with diced fire-roasted serrano chiles + .25

CHOLITA SIDE PIECE\$14.50
3 tacos of your choice + charro beans

AL PASTOR4.50
marinated and fire roasted pork + salsa roja + pineapple guacamole taquero + corn tortilla + cilantro + onions

GRILLED ADOBO SHRIMP4.95
cabbage + pickled vegetables + pico de gallo + baja sauce + corn tortilla
*option to substitute tempura avocado for shrimp

SWEET CORN TOSTADA4.25
creamy corn + melted cheese + serrano salsa + tomato jam

LA GRINGA ^{GF}4.95
double flour tortilla cheese quesadilla + all natural chicken guacamole taquero + onion + cilantro + salsa morita

CHARRED BRUSSELS SPROUTS4.25
melted cheese + caramelized onions + chile cream + pickled vegetables + corn tortilla

BAJA SAN DIEGO ^{GF}4.95
crispy cod + shredded colby cheese + cabbage + corn tortilla
california white sauce + pico de gallo

QUESABIRRIA4.25
slow cooked beef + crispy cheese tortilla + onion + cilantro
salsa roja + warm dipping broth

FRIED TINGA TACO4.95
slow cooked beef and onions + lettuce + pico de gallo + salsa verde
crema + cotija cheese

AMAZEBALL TACO4.95
crispy masa shell + raja chiles + potatoes + local plant based creamy "cheese"
salsa roja

CARNE ASADA VAMPIRE5.00
crispy corn shell + melted cheese + fire roasted salsa + guacamole + crema



FEATURE TACO OF THE MONTH

COCA COLA BRAISED PORK CARNITAS4.95
salsa verde + guacamole + onions + cilantro



DISCADA

FOR TWO
\$39.95
serves up to 2 people

GRANDE FIESTA
\$65
serves up to 8 people

A platter of grilled meats for street tacos on char roasted peppers, bulb onions in a chipotle beer sauce. Served with warm tortillas, beans, guacamole, pico de gallo and salsas.

**ADOBO CHICKEN + CARNE ASADA + BRAISED BEEF TINGA
AL PASTOR PORK + SAUSAGE**

please allow 30 minutes for our chefs to perfect this dish for you!

CHURRO DONUTS ^{GF}7.00
cinnamon sugar + dulce de leche caramel + white chocolate mousse
sprinkles



BUY THE KITCHEN A ROUND OF BEERS10.00



WHAT'S HAPPENING

MONDAY TRIVIA

Live trivia from 7-9 pm in the Cantina
\$5 house margaritas, \$4 select drafts, \$3 modelo cans

TACO TUESDAY

\$3 tacos, \$25 margarita pitchers

FAJITA FRIDAYS

Your choice of adobo chicken (\$12), shrimp (\$14), roasted veggie (\$11), or carne asada steak (\$15). Served with caramelized sweet pepper & onions, soft flour tortillas, guacamole, sour cream, and pico de gallo.

SUNDAY BRUNCH PARTY

DJ, \$25 unlimited brunch menu, \$4 mimosas
\$20 champagne bottle with two juices, \$25 margarita pitchers
11 am - 4 pm