

Cholita LUNCH



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
- MEXICAN STREET CORN CUP7.00
creamy sweet corn + cotija cheese + flaming hot cheeto dust
- PORK POSOLE VERDE7.00
warm green chile pork broth soup + hominy + crispy corn tortillas
radishes + cabbage + lime

CHOLITA LUNCH COMBO

\$14

your choice of 2 tacos OR a taco salad
served with guacamole, salsa, charro beans, and tortilla chips.

ASK ABOUT OUR HOUSE-MADE HABANERO SALSA

 item contains gluten

 spicy

   CholitaTacos | www.cholitatacos.com

HOUSE TACOS



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

SCAN HERE TO CHECK OUT OUR
UPCOMING EVENTS 



CHEF'S SPECIALTY

- BIRRIA GRILLED CHEESE14.00
texas toast + melted cheese + slow cooked beef + salsa roja + onion + cilantro
consommé dipping broth + crispy fries
- CALI CARNE ASADA BURRITO14.00
marinated grilled skirt steak + french fries + pinto beans + crema
pico de gallo + salsa verde + avocado
- TACO SALAD13.00
1984 crispy flour tortilla bowl + housemade fischer farms beef chorizo + iceberg lettuce
shredded colby jack cheese + pico de gallo + poblano ranch + crema + guacamole
- ¡FAJITA!
roasted peppers & onions + cilantro + pico de gallo + crema + guacamole + flour tortillas
add cheese + .50
 - veggie11.00
 - chicken12.00
 - shrimp14.00
 - steak15.00
- CHURRO DONUT4.00
dulce de leche + white chocolate mousse + sprinkles

HAPPENINGS AT CHOLITA

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, shrimp, roasted veggie or carne asada
steak. 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