

WELCOME TO "OUR KITCHEN"  
Owners Benjamín & Shannon Gonzales



*\*Take out Menu or Dine in with full bar \**

*3pm to 8pm Wednesday-Saturday*

*Call 503 232-2135 to place your order. Pay over the phone. Come pick up.*

**Fresh Guacamole & chips \$8**

CEVICHE DEL DIA

**Nuestra Cocina ceviche - chef's choice \$12**

SOPES DE CHORIZO, FRIJOLES Y CHILE DE ARBOL CON QUESO

**Crisp masa cakes filled with chorizo, black beans, chile and cheese \$8**

ENCHILADAS DIVORCIADAS

**Chicken enchiladas with tomatillo & chile guajillo mole, crema & cotija cheese \$9**

TAQUITOS DE CARNE DESEBRADA

**Crispy tacos, shredded beef, avocado puree, pickled red onions & cotija cheese \$10**

TACOS

**Tacos de Puerco- spiced pork, diced onion, cilantro, chile de arbol salsa \$9**

**OR**

**Carne Asada- marinated steak, grilled onion, roasted tomato & chile salsa \$9**

**OR**

**Pollo Asado- grilled achiote chicken, tomatillo salsa & pickled cabbage \$9**

CAMARONES CON TAMARINDO

**Grilled Mexican white prawns marinated in tamarind \$13**

CHILE RELLENO CON PICADILLO

**Roasted poblano stuffed with shredded pork, almonds & raisins \$9**

**OR**

CHILE RELLENO CON CALABAZITAS Y QUESO OAXACA

**Poblano stuffed with braised squash & Oaxacan cheese \$8**

TLACOYO CON CARNE DE RES **OR** CON HONGOS

**Black bean stuffed oval tortilla with sautéed beef & onions, crema & cheese \$10**

**OR**

**Black bean stuffed oval tortilla with smoked oyster mushrooms, crema & cheese \$9**

CARNITAS CON MOLE VERDE

**Confit pork in a mole verde with pickled red onions \$10**

GORDITAS RELLENAS

**One stuffed tortilla, black beans, avocado, roasted poblano chiles & cheese \$6  
with pork or chicken – add \$2**

LECHUGAS CON MANGO, JICAMA, PEPITAS Y AGUACATE

**Greens, mango, jicama, pumpkin seeds, avocado, smoked chile-orange vinaigrette \$8**

ESPARRAGOS ASADOS Y QUESO ENCHILADO

**Grilled asparagus, bacon, hearts of palm, radish, cheese, pumpkin seed vinaigrette \$9**

**Frijoles – black beans or borracho beans \$3**

**Arroz – Mexican rice \$3**

**Salsas \$5.00 half pint or \$10.00 pint**

**Cascabel (mild)**

**Roasted jalapeño (medium)**

**Chile Arbol (spicy)**

**House made chips \$3.50**

**Margarita Kit (allow for 2) \$10.00 (allow for 4) \$20.00**

**Jar of Sangria (16 oz) \$13.00**

**Mexican beers- \$3.00 (each) \$10.00 (6 pack)**

**Spanish wine- Tempranillo (changes weekly) \$22.00**

**Jarritos-\$2 Mexican Coke- \$2.50**

**Menu subject to change or availability.**