

WELCOME TO "OUR KITCHEN"
Owners Benjamín & Shannon Gonzales



*Take out Menu or Dine in with full bar *

4pm to 9pm Wednesday-Saturday

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

- ANTOJITOS -
CEVICHE DEL DIA

Nuestra Cocina ceviche- Chef's choice \$12

SOPA DE LIMA CON POLLO

Traditional Yucatan lime soup with chicken, epazote & tortilla strips \$8

SOPE DE CHORIZO, FRIJOLE Y CHILE DE ARBOL CON QUESO

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

COLIFLOR CON VINAGRETA DE PEPITA

Roasted cauliflower, Oaxacan cheese with a pumpkin seed vinaigrette \$7

ENCHILADAS DIVORCIADAS

Chicken enchiladas with a tomatillo & chile Guajillo mole, crema & cotija cheese \$9

TAQUITOS DE CARNE DESEBRADA

Crispy tacos, shredded beef, avocado puree, pickled red onions & cotija cheese \$9

CHILE RELLENO CON PICADILLO **or** CON CALABAZITAS Y QUESO OAXACA

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

Chile poblano stuffed with braised squash & Oaxacan cheese \$9

TACOS DE PUERCO

Handmade tortilla with spiced pork, diced onion, cilantro, chile de arbol salsa \$9

CARNE ASADA TACOS

Marinated steak, grilled onions, roasted tomato & chile salsa \$10

TLACOYO CON CARNE DE RES **or** TLACOYO CON HONGOS

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

Black bean stuffed oval tortilla with smoked oyster mushrooms, crema & cheese \$10

GORDITAS RELLENOS

Stuffed tortilla with 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

- PLATOS -

COCHINITA PIBIL

Braised spiced pork with pickled red onion and black beans \$17

CAMARONES AL MOJO DE AJO

White prawns in garlic & chiles with plantains & refried black beans \$24

POLLO CON MOLE IXTEPEC Y ALCEGAS

Grilled half chicken, ancho, chipotle & chile guajillo mole & braised greens \$22

CARNE ASADA CON FRIJOLE BORRACHOS

Achiote marinated steak with drunken beans & grilled onion \$24

Guacamole & chips \$8

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: no alcohol included (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 (ask about flavors) Mexican Coke- \$2.50

Menu subject to change or availability.