



## ***Tortilla Press Lunch Menu***

### **Appetizers**

- Classic Guacamole**...Made to order, with house fried chips 10  
**Fried Sweet Plantains**...Manchego crema, smoked queso fresco 6.5 (Vegetarian)  
**Honey Cholula Wings**...with our garlic chile lime dipping sauce 11  
**Cheesesteak Empanada** ...with a three pepper dipping sauce 6  
**BBQ Jackfruit Empanada**...with Violife Vegan Cheese & chipotle peanut bbq sauce 6.5  
**Nachos del la Casa**...chips with blended Mexican cheese, pico de gallo, beans, pickled jalapeno, olives, guacamole, crema. 9 Add Seasoned jackfruit, Chicken, Taco beef, Mexican Chorizo, or Soy Chorizo 11.5

### **Quesadillas**

- Fire-grilled Shrimp & Bacon 12.5  
Chicken & Cheese 10 Add Avocado 11  
Chipotle Steak, Avocado and Cheese 12  
Pork Belly...seared pork belly with scallion, smoky Cotia, blended cheeses and cherry guajillo sauce 14

### **Soup & Salad**

- Sopa de Jefe...Cup 4 Bowl 6  
*Ask about our Chef's selection of home made soup*
- Roast Beet Salad Tostada Bowl**...roasted golden beets, chopped crips greens, queso fresco, fried chickpeas, shaved red onion, chili spiked Caesar dressing 10
- Jardinita Salad**...Crisp farmers greens, avocado, jicama, grape tomatoes, radish, tortilla strips, tossed with orange ancho vinaigrette. 8. Add to your salad Grilled chicken 6, Carne Asada 8, Shrimp 8
- Taco Salad**...pinto beans, cheese, lettuce, black olives, carrots, pico de gallo, guacamole & crème 7.5 Can be made with taco beef, taco chicken or soy chorizo 12. With shrimp 16

### **Sandwiches**

*With your choice of Coleslaw, French Fries  
or Substitute Sweet Potato Fries 2*

- Bacon Guacamole Cheeseburger** 14  
**Chicken Avocado Wrap**...lettuce, tomato, sliced avocado, guacamole ranch dressing 11.5  
**Pulled Chipotle Peanut Pork**...on a bolillo rolls 13

## Entrees

**Tropical Guava Glazed St. Louis cut Ribs...**Meaty and charred St. Louis cut ribs. Served with chipotle mashed potatoes, a creamy slaw and seasonal vegetables. 5 bone rib 16.50

**Fajitas!** Fajitas come with sauteed onions, tomato & peppers, macho sauce, warm flour tortillas, red rice, pinto beans, lettuce, cheese, pico de gallo, guacamole, Mexican crème.  
Steak 18.5 Chicken 16.5

**New Mexico Chile Rubbed Salmon...**Topped with orange morita butter & served on coconut rice with sauteed spinach 20

## Tacos

*All Tacos are 3 to a portion.*

*Add Red rice, Pinto beans, Black beans or a Side salad for 3.*

**Pork Carnitas...**Traditionally cooked braised pork on soft corn tortillas with onion, lime, cilantro & tomatillo avocado salsa. 15

**Buffalo Cauliflower (Vegan)** Seasoned crispy cauliflower florets tossed with buffalo sauce. Served on warm flour tortillas with lettuce & vegan blue cheese dressing 13.5

**Soft Chicken** Soft Flour Tortillas with Tender Seasoned Chicken Breast, Cheese, Lettuce, Tomato & Mexican crema 14.5

**Grilled Marinated Shrimp** Corn Tortillas with Guacamole, Zesty Slaw, Chipotle Mayo, Red Onion 17

**Mahi Tacos** Chile coated mahi filet on soft corn tortillas, zesty slaw, avocado lime sauce 16.5

**Crunchy Beef Tacos...**House made seasoned ground beef on crunchy corn tortillas, cheese, lettuce, tomato, Mexican crème 14.5

## Burritos

*Served with a side of fresh coleslaw, pico & Mexican crème*

**Sweet Potato Burrito...**Flour tortilla filed with roasted sweet potato, cheese, red rice, pinto beans, guajillo chile sauce, lettuce, tomato, sliced avocado 14. Your choice of chicken or mushrooms.

**Classic Burrito...**Cheese, red rice, black beans, smothered with guajillo chile salsa and more cheese. Your choice of chicken 14.95 or steak 16.5

**Smothered Mole Poblano** Carnitas Burrito...Authentic mole poblano, slow cooked pork, red rice, pinto beans, queso fresco. Smothered with more mole, garnished with toasted sesame seeds. 16.5

## A La Carte sides

\* Guacamole 2 oz 2 \* Extra Mexican crème 1 \*Bag of house fried chips 2.5

*Prices and Items are subject to change without notice*