

ANTOJITOS Y ENSALADAS

TAQUERIA

ESPECIALES DE LA CASA

DULCE

CAFE y BEBIDAS

Try the tacos or tortas "enfrijolada" (w/beans)

House/ De La Casa 7
Romaine, cucumbers, tomato, avocado, Cotija, pumpkin seeds, orange, jicama, and tortilla strips w/ citrus vinaigrette

Ensalada Cortada 8
Chopped kale, red & white cabbage, Zamorano, egg, avocado, corn nuts, crunchy peas, tomato and yulu Seeds w/ housemade ranch

Asado Salad 10
Our grilled Chicken w/ Romaine, Spinach, Cabbage, Apples, Jicama, Peanuts, Zamarano Cheese & Peanut dressing

Chicharron de Queso 7
Cheese crisp w/ Aji aioli sauce

Elote Callejero 5
Grilled corn w/ Cotija and smoked Paprika

Guacamole 7
Made to order with citrus, spices and cotija

Ceviche 9
Wild Mexican Shrimp, pico de gallo and Avocado

Quesadilla 2
Made w/ queso oxaca & our hand made tortillas

Pork Quesadilla 4
Braised Pork w/ Oaxaca cheese & Jalepeno Relish

SIDES

Chorizo 3
Made Fresh Locally

Tortillas .75
Made to Order

Fruit 2
Seasonal Fruit

Local Vegetables 4
Seasonal Stir fry

Fries 3
Made in house & served w/ Aji Aioli

Arroz Verde 2
Steamed Jasmine Rice w/ Tomatillo Salsa

Frijoles 3
Pinto Beans Lightly mashed served w/ Cotija Cheese

Guacamole 3.5
Made to order with citrus, spices and cotija

KIDS 12 & under

Small Bean & Cheese Burrito 4
Burger & Fries 5
Plain Guacamole w/ Chips 4
Chicken Quesadillas 4
Ice Cream Sundae 3

Cochinita 2.50
Local Pork marinated slow braised in Achiote, orange, garlic and Guajillo

Carne Asada Beef 2.75
Grilled Ribeye w/ charred tomato Salsa

Halibut Fish Tacos 3.50
Iceberg lettuce, pico de gallo and guacamole

Verduras de Temporada 2.25
Seasonal vegetables, Pico de gallo and Guacamole

Shrimp 3.25
Wild Mexican Shrimp w/ Chile de Arbol, Slaw, Guacamole and Pico

TORTAS & BURGERS

***Naco Torta 10** half Tortas are available
Grilled Ribeye w/ charred tomato Salsa, avocado & two over easy eggs

Cochinita Torta 7.5
Local Pork marinated slow braised in Achiote, orange, garlic and Guajillo w/ avocado

Carne Asada Beef Torta 8.5
Grilled Ribeye w/ avocado & charred tomato Salsa

Fish Torta (Eco - friendly) 11.5
Iceberg lettuce, pico de gallo & guacamole

Verduras de Temporada 7
Seasonal vegetables, Pico de gallo & Guacamole

***Pica Rico burger 12**
7oz. of in-house ground chuck w/ fire roasted chiles, sharp cheddar, Aji aioli, Avocado and iceberg lettuce served w/ fries

***Cheeseburger 10.50**
7 oz. of in-house ground chuck, Lettuce, tomato, mayo, mustard and cheddar served w/ Fries.

½ Pollo Asado 14
Citrus marinated grilled local chicken w/ Aji Aioli and tortillas, served w/ veggies

Mesquite Grilled Halibut MKT
served w/Maya's fresh veggies

***Chilaquiles Verdes -Veg 10**
- Chx 11

Your choice of chicken or vegetable w/ Sunny side up eggs, Queso oxaca, and Green chile Sauce

Carne Asada Burrito 9
Grilled Ribeye w/ Avocado, fire roasted salsa, beans, cheddar cheese & sour cream

Posole 8
Pork & Hominy soup served w/ Pasilla Chile sauce, cabbage & avocado

BREAKFAST All DAY

***Steak & Eggs 15**
6 oz. Flat Iron Steak w/ fried eggs, beans and tortillas, topped w/ green ranchero sauce, pico de gallo, guacamole, and cotija cheese

***Huevos Rancheros 7.50**
Fried Eggs on top of a Quesadilla w/ spicy tomato sauce and beans

***Chilaquiles Verdes - Veg 10**
Chx 11
Your choice of chicken or vegetable w/ Sunny side up eggs, Queso oxaca, and Green chile Sauce

Egg Torta 7
Toasted Telera bread w/ scrambled eggs, Avocado, Beans, and Spicy Chorizo

***Eggs & Chorizo 7**
served w/ Refried beans and Tortillas

Orange Cake 6.5
Orange layer cake w/ Cream Cheese Frosting

Crepas con Cajeta 6
Crema y Platano

Postre de chocolate 7
Chocolate Pudding w/ Homemade Marshmallow fluff & Graham cracker crumbles

Tres Leches 6.50
Served w/ house made vanilla ice cream & seasonal berry compote

Chocolate Brownie Cake 7
Chocolate Brownie Cake w/ house-made Vanilla Ice Cream, Chocolate Sauce, & Strawberries

Breakfast Burrito 7
Chorizo, Potatoes, Eggs, Refried Beans, Cheddar Cheese & Fire-roasted salsa wrapped in a flour tortilla

Crepas 6
Cajeta, Crema Y Platano or Fruit and crema Fresca

Granola & Yogurt 5.50
Brown Cow Yogurt with housemade Granola

Fruta con crema fresca 5
Mixed fruit w/ whipped Crema Fresca

El Flaco Torta 8
Toasted Telera bread w/ Egg Whites, Chorizo, Lettuce, Tomato, Avocado

Flap Jacks 7.50 (Limited Availability)
Sour Cream & Buttermilk Pancakes served w/ Butter & Maple Syrup
Single Flap Jack 4

Lux
Drip 2
Hot Tea 2
Toddy 2.5

Aguas frescas de Sabor
Seasonal Fruit Agua-2.5

Horchata 3
Light Rice Drink w/ Cinnamon & Piloncillo

Liquado 5
(Light Mexican shake)
Banana
Strawberry

Sodas
Bottle:
Strawberry 2.5
Mandarin 2.5
Tamarindo 2.5
Apple Cider 2.5
Coke hecho en Mexico 2.5

Can:
Coke 1.5
Diet Coke 1.5
Sprite 1.5

Iced Tea 2
Arnold Palmer 2.5

Fresh Squeezed Juices
Orange Juice
Sm/ 3 or Lg/ 6
Lemonade 2.5

Join us for weekend brunch from 10 to 2

HAPPY HOUR 7 DAYS A WEEK 3:00 - 6:00

GALLO BLANCO
C A F E & B A R

Hours: Sun-Thur 7:30AM-10PM Fri,Sat,7:30AM-11PM