

# PAPI'S TACO JOINT

## COMIDA SIN GLUTEN

### LITTLE CRAVINGS

#### TABLESIDE GUACAMOLE

Molcajete filled with avocado, white onions, jalapeno, plum tomato, cilantro, garlic, fire salt and lime mortared tableside with a tejolote \$16

#### HOUSE CHIPS

Fire salted tortilla chips served with choice of authentic salsa \$2

#### GRINGO NACHOS

House-fried corn tortilla chips layered with frijoles refritos, chiles en vinagre, pico de gallo, queso fundido & Chihuahua, and crema Mexicana \$10

- Chorizo, gringo meat, or chicken tinga \$4
- Veggies, carnitas, or short rib \$5
- Carne asada, shrimp, al pastor, lengua, or Beyond meat \$6

#### ELOTE

Two Epazote-braised corn cobs garnished with Mexican mayo, lime, cotija cheese, fire salt, and Mexican green onions \$9

#### PLATANO

Fire salted plantains drizzled with agave nectar served with salsa blanca, garnished with shredded lettuce and salsa piña \$8

#### QUESO FUNDIDO

Jack and cotija cheeses spiked with poblano, jalapeño, Mexican green onions and mulato chiles \$8

- Chorizo, gringo meat, or chicken tinga \$4
- Veggies, carnitas, or short rib \$5
- Carne asada, shrimp, al pastor, lengua, or Beyond meat \$6

#### YUCA FRITA

Crispy yuca root with Mexican mayo, garnished with shredded lettuce and pico de gallo \$8

#### TOSTADAS

Twin crispy corn tortillas topped with frijoles refritos, shredded lettuce, pico de gallo, cotija cheese, and crema Mexicana \$8.5

- Over-easy eggs or beans \$2
- Chorizo, gringo meat, or chicken tinga \$4
- Veggies, carnitas, or short rib \$5
- Carne asada, shrimp, al pastor, lengua, or Beyond meat \$6

#### ESQUITES

Epazote-braised corn shaved off the cob, sautéed with Mexican mayo, drizzled with crema Mexicana, cotija, lime, fire salt, and Mexican green onions \$8.5

### SOUP

#### CHICKEN TORTILLA

Diced chicken, black beans, cilantro, onions, red and green peppers, corn, and topped with fried corn tortilla strips \$8 ➤ Add over-easy eggs \$2

### SALADS

DRESSINGS: CILANTRO AGAVE VINAIGRETTE, CREAMY MANGO LIME, CHIPOTLE RANCH

#### PAPI'S ENSALADA

House greens and herbs topped with radish, avocado, plum tomato, pepitas, and red onion \$9

#### BAJA BURRITO BOWL

Lettuce, esquites, your choice of charros or refritos, avocado, rice, and pico de gallo. Drizzled with crema and served with choice of salsa \$11

#### ADD TO ANY SALAD:

- Chorizo, gringo meat, or chicken tinga \$4
- Veggies, carnitas, or short rib \$5
- Carne asada, shrimp, al pastor, lengua, or Beyond meat \$6

### MAIN DISHES

ADD BEANS OR RICE TO YOUR MEAL \$2 EACH

#### CHILAQUILES

House chips tossed with your choice of mole poblano or authentic salsa, topped with queso de Oaxaca, white onion, avocado, cotija cheese, chiles en vinagre, Mexican green onion, and crema Mexicana \$12

- Over-easy eggs or beans \$2
- Chorizo, gringo meat, or chicken tinga \$4
- Veggies, carnitas, or short rib \$5
- Carne asada, shrimp, al pastor, lengua or Beyond meat \$6

#### BIRRIA TACOS

Three handmade corn tortilla tacos filled with melted Oaxaca cheese, shredded beef, cilantro, and onion topped with avocado. Served with a side of Birria beef stew, lime, and jalapeño crema \$19

#### ENCHILADAS

Four corn tortillas wrapped with a whipped queso spread. Topped with queso Chihuahua and your choice of mole poblano or authentic salsa, garnished with shredded lettuce and pico de gallo \$10

- Scrambled eggs or beans \$2
- Chorizo, gringo meat, or chicken tinga \$4
- Veggies, carnitas, or short rib \$5
- Carne asada, shrimp, al pastor, lengua, or Beyond meat \$6

#### FAJITA MIXTO

Chicken, steak, and shrimp sautéed with peppers and onions in a sizzling cast iron pan served with 6 corn tortillas, pico de gallo, lettuce, crema, and queso Chihuahua \$25

#### TAMALES

Two handmade steamed corn dough tamales filled with chile & cheese, topped with queso Chihuahua and your choice of salsa \$12

- Scrambled eggs or beans \$2
- Chorizo, gringo meat, or chicken tinga \$4
- Veggies, carnitas, or short rib \$5
- Carne asada, shrimp, al pastor, lengua, or Beyond meat \$6

### DESSERT

#### SALTED CARAMEL CHEESECAKE

With a smashed walnut crust. Drizzled in cajeta & powdered sugar, and topped with whipped cream.

**\*WALNUT ALLERGY\*** \$9

PLEASE INFORM YOUR SERVER ABOUT GLUTEN ALLERGIES SO WE MAY PREPARE YOUR MEAL ACCORDINGLY  
TACOS CAN BE MADE GLUTEN FREE WITH CORN TORTILLAS  
SUBSTITUTIONS SUBJECT TO ADDITIONAL CHARGE