

# YOUR FIRST ROUND OF CHIPS & SALSA IS ON US!



## STREET TACOS

BUILD-YOUR-OWN STREET TACOS WITH THE SHEETS ON YOUR TABLE

## LITTLE CRAVINGS

### TABLESIDE GUACAMOLE

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

### 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, fried cod, 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

Queso Chihuahua and cotija spiked with poblano, jalapeño, Mexican green onions and mulato chiles \$8

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

### YUCA FRITA

Crispy yuca root served 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 \$2

- Chorizo, gringo meat, or chicken tinga \$4
- Veggies, carnitas, fried cod, 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

## SPICE IT UP WITH A CHILE TOREADO! \$1

20% gratuity added to all dine-in orders

15% charge added to all carry-out orders

Substitutions subject to additional charge

Inform your server of split checks before ordering. No more than 4 splits per party

Consuming raw or undercooked food may increase your risk of foodborne illness

# PAPI'S TACO JOINT

## COMIDA



## AUTHENTIC SALSAS

### PAPI'S TRIO: GUACAMOLE, QUESO FUNDIDO, & CHOICE OF SALSA \$9

#### CASA (MILD)

Pureed tomatoes laced with herbs and spices

#### PICO DE GALLO (MILD)

Petite diced garden veggies and herbs

#### BLANCA (MILD)

Creamy Mexican-style ranch

#### PINA (MILD)

Confetti of pineapple and poblano

#### ROJA (MEDIUM)

Fire grilled tomato, guajillo, chile de arbol, and chipotle

#### VERDE (MEDIUM)

Roasted tomatillo, jalapeño, and poblano

#### MOLE POBLANO (MEDIUM)

Mexican chocolate & 20 other ingredients

**\*PEANUT ALLERGY\***

#### PICOSA (HOT)

Comal toasted jalapeño, chipotle, and chile de arbol

### CAN'T PICK JUST ONE? TRY A SALSA FLIGHT \$8.5

SMALL \$.75/LARGE \$1.75/12OZ. TO GO \$6

### HOUSE GUACAMOLE

Small \$2.5 / Large \$4.5

## SALADS / BOWLS

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

### PAPI'S ENSALADA

Romaine and cilantro topped with radish, avocado, plum tomato, pepitas, and white onion served with choice of dressing \$9

### FAJITA TACO ENSALADA

Fajita peppers and sautéed onions over Romaine lettuce. Topped with tomato, avocado, and queso fresco served in a crispy flour tortilla bowl drizzled with crema Mexicana and served with choice of dressing \$13

### 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 OR BOWL:

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

## MAIN DISHES

ADD REFritos OR CHARROS (BEANS) \$2/3.5

ADD ARROZ ROJO (RICE) \$2/3.5

### 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, fried cod, or short rib \$5
- Carne asada, shrimp, al pastor, lengua, or Beyond meat \$6

### ENCHILADAS

Four corn or flour tortillas wrapped with a whipped queso spread. Topped with queso Chihuahua and your choice of mole poblano or authentic salsa \$10

- Scrambled eggs or beans \$2
- Chorizo, gringo meat, or chicken tinga \$4
- Veggies, carnitas, fried cod, 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 or flour tortillas, pico de gallo, lettuce, crema, and queso Chihuahua \$25

### QUESADILLA

Comal grilled flour tortilla filled with queso fundido and queso de Oaxaca. Garnished with shredded lettuce, pico de gallo, and Mexican green onions and drizzled with crema Mexicana \$9.5

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

### MISSION-STYLE BURRITO

Flour tortilla with frijoles refritos, arroz rojo, avocado, queso Chihuahua, crema Mexicana, and choice of authentic salsa, garnished with shredded lettuce and pico de gallo \$10

- Smother in salsa & queso Chihuahua \$4
- Scrambled eggs or beans \$2
- Chorizo, gringo meat, or chicken tinga \$4
- Veggies, carnitas, fried cod, 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

### 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, fried cod, or short rib \$5
- Carne asada, shrimp, al pastor, lengua, or Beyond meat \$6

## DESSERT

CHURROS Served with cajeta \$7

### MEXICAN FRIED ICE CREAM

Vanilla ice cream hand-rolled in Frosted Flakes and cinnamon sugar, fried and garnished with whipped cream \$8

### SALTED CARAMEL CHEESECAKE

With a smashed walnut crust. Drizzled in cajeta & powdered sugar, and topped with whipped cream. **\*WALNUT ALLERGY\*** \$9

TRES LECHES CAKE \$6.5

VANILLA ICE CREAM \$3

## MARGARITAS LOCAS

ON THE ROCKS WITH OR WITHOUT SALT

### HOUSE MARGARITA

House \$9.5 / Flavors \$10

Available frozen or on the rocks. Made with tequila and organic house sour

➤ Make it a Sangarita \$1

### MARGARITA FLAVORS:

Traditional, Mango, Guava, Passion Fruit, Coconut, Watermelon, Peach, Strawberry, Prickly Pear, Raspberry, or Pineapple Chile

ADD A GRAND MARNIER FLOATER, MEZCAL FLOATER, OR CORONITA \$3

### MEZCAL MARGARITA

Del Maguey Vida Mezcal, organic house sour \$10

### PLAYA RITA

Dulce Vida Lime tequila, cream of coconut, pineapple juice, club soda \$9.5

### PAPI'S SKINNY RITA

Altos Silver tequila, agave nectar, fresh squeezed lime juice, club soda \$10

### PAPI GRANDE

20oz "Cadillac" Margarita with organic house sour and Grand Marnier floater, topped with a personal-sized bottle of Camarena tequila \$16

### RITA EN FUEGO

Altos Jalapeño-infused tequila and organic house sour \$10.5

➤ Make it Skinny \$1.5

### PINA PYRE MARGARITA

Ghost tequila, pineapple juice, agave nectar, and lime juice with a fire salt rim \$9.5

### DOS MANOS MARGARITA

20oz House Margarita \$15

➤ Make it Skinny \$2 ➤ Make it Fuego \$2

### TROPIC THUNDER RITA

Dulce Vida Pineapple Jalapeño tequila, Cruzan Pineapple Rum, organic house sour, sugar rim \$9

### THE DAVE GJERDE

Triple shot of Santo Blanco tequila, fresh lime, triple sec \$16

## COCKTAILS

### JALAPENO CILANTRO LIMEADE

Altos Jalapeño-infused tequila, fresh lime, cilantro simple syrup, soda water \$9.5

### SPIKED HORCHATA

Captain Morgan, Rumchata Caribbean Rum Cream, Mexican style horchata \$9.5

### JALISCO MULE

Santo Reposado, fresh lime juice, ginger beer \$9

➤ Try it MD style with Sagamore Rye or Texas Style with Tito's Vodka \$1

### CILANTRO MOJITO

Rum, cilantro simple syrup, muddled lime, cilantro leaves, soda water \$9

➤ Make it Pineapple \$1

### PALOMA

Dulce Vida Grapefruit tequila, fresh squeezed grapefruit juice, fresh lime juice, club soda \$10

➤ Make it a Mezcal Paloma with Del Maguey Vida \$1

### FIG COLLINS

Figenza Fig Vodka, elderflower liqueur, fresh lime juice, agave nectar, soda water \$9.5

### OAXACAN OLD FASHIONED

Santo Mezquila, agave, sugar, chocolate bitters, orange \$11

# PAPI'S TACO JOINT

## BEBIDAS



### PAPI'S SIGNATURE MARGARITA

Traditional \$11 / Flavors \$11.5  
Served on the rocks, with or without salt.  
Made with 100% blue agave Altos Silver tequila and organic house sour  
➤ Make it a sangarita \$1

### MARGARITA FLAVORS:

Traditional, Mango, Guava, Passion Fruit, Coconut, Watermelon, Peach, Strawberry, Prickly Pear, Raspberry, or Pineapple Chile

ADD A GRAND MARNIER FLOATER, MEZCAL FLOATER, OR CORONITA \$3

PROUDLY MADE USING ONLY

OLMECA  
**ALTOS**  
100% AGAVE

## WINE

PROUDLY SERVING

LADY BOSS

Red Blend, California 8/30

KIM CRAWFORD

Sauvignon Blanc, New Zealand 12/44

## SANGRIA

### HOUSEMADE RED SANGRIA

A refreshing delicious red sangria with flavors of fresh berry and citrus. Hints of orange zest lead to a crisp, invigorating finish. \$8.5

## BOTTLES & CANS

### PAPI'S HOUSE BEER

O.M.G. PALE ALE - BREWED IN BALTIMORE!

### FROM MEXICO

CORONA EXTRA

CORONA LIGHT

CORONITAS (BUCKET OF 6)

MODELO ESPECIAL

TECATE

### FROM AROUND HERE

UNION DUCKPIN PALE ALE

RAR NANTICOKE NECTAR IPA

### FROM THE UNITED STATES

BUD LIGHT

MILLER LITE

NATTY BOH

### CIDER & SELTZER

ANGRY ORCHARD HARD CIDER

WHITE CLAW BLACK CHERRY

### NON-ALCOHOLIC

HEINEKEN 0.0

## DRAFT BEER

### ROTATING SELECTION

DOS EQUIS LAGER

DOS EQUIS AMBER

NEGRA MODELO

PACIFICO

### MAKE YOUR DRAFT A MICHELADA

Clamato juice, Maggi seasoning, lime juice, Valentina and fire salt rim \$2

## SODAS & JUICES



### JARRITOS MEXICAN SODA

Ask about available flavors \$4

HORCHATA \$5.75

### BOTTLED BEVERAGES

Mexican Coke, Sangria Señorial \$4

### OTHER DRINKS (Free refills)

Coke, Diet Coke, Sprite, Lemonade, Ginger Ale, Iced Tea, Tonic Water, Club Soda, Fruit Punch, Sweet Raspberry Tea \$3.5

### RED BULL

Regular or Sugar-free \$4



# WE LOVE A FIESTA!

## LET PAPI'S TACOS CATER YOUR NEXT PARTY OR EVENT

### CONTACT ELIZABETH

[EBECK.C2CATERING@GMAIL.COM](mailto:EBECK.C2CATERING@GMAIL.COM)

### OR VISIT

[PAPISTACOJOINT.COM](http://PAPISTACOJOINT.COM)

# HAPPY MON-FRI 3PM-6PM HOUR