

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

## STREET TACOS

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

## LITTLE CRAVINGS

### FIRE SALT FRIES

32oz bucket of fire salt fries served with queso fundido and blanca \$12

### 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 \$12

➤ Add Esquites \$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

### PAPI'S WINGS

Buffalo, Mango Habanero, Mole Poblano, Honey Tajin, Old Bay, or Chile de Árbol (HOT). Served with blue cheese or blanca \$15

### ELOTE

Two Epazote-braised corn cobs garnished with Mexican mayo, lime, cotija cheese, fire salt, and Mexican green onions \$10

### PLATANO

Fire salted plantains drizzled with agave nectar served with salsa blanca, garnished with shredded lettuce and salsa piña \$10

### QUESO FUNDIDO

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

### YUCA FRITA

Crispy yuca root served with Mexican mayo, garnished with shredded lettuce and pico de gallo \$9

### TOSTADAS

Twin crispy corn tortillas topped with frijoles refritos, shredded lettuce, pico de gallo, cotija cheese, and crema Mexicana \$9

➤ 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 \$9

## SOUP

### CHICKEN TORTILLA

Diced chicken, black beans, cilantro, onions, red and green peppers, corn, and topped with crushed crunchy tortillas \$8.5

➤ Add over-easy eggs \$2

Gratuity added to groups of 6 or more  
Inform your server of split checks before ordering  
Gratuity added to checks split more than 2 ways per party

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 \$9.5

#### 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 \$10

### 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 \$12

#### 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) \$2.5/4  
ADD ARROZ ROJO (RICE) \$2.5/4

### 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 \$13

➤ 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 \$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

### 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 \$27

### 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 \$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

### 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 \$13

➤ 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 \$20

### TAMALES

Two handmade steamed corn dough tamales filled with chile & cheese, topped with queso Chihuahua and your choice of salsa \$13

➤ 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 \$8

### MEXICAN FRIED ICE CREAM

Vanilla ice cream hand-rolled in Frosted Flakes and cinnamon sugar, fried and garnished with whipped cream \$9

### SALTED CARAMEL CHEESECAKE

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

**TRES LECHEs CAKE** \$7.5

**VANILLA ICE CREAM** \$3

# MARGARITAS LOCAS

ON THE ROCKS WITH OR WITHOUT SALT

## HOUSE MARGARITA

House \$9 / Flavors \$9.5

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

- Spice it up with a Tajin Chamoy or firesalt rim
- Make it a sangarita \$1

## MARGARITA FLAVORS:

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

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

## MEZCAL MARGARITA

Del Maguey Vida Mezcal, organic house sour \$11

## MANGO-RITA DIABLO

House Margarita, chili poblano liqueur, chile habanero, and mango purée \$13

- Spice it up with a Tajin Chamoy or firesalt rim

## PLAYA RITA

Dulce Vida Lime tequila, cream of coconut, pineapple juice, club soda \$10.5

- Spice it up with a Tajin Chamoy or firesalt rim

## PAPI'S CADILLAC

Don Fulano Blanco, Grand Marnier, lime juice, soda, agave \$15

- Upgrade to Reposado \$16

## ELECTRIC MARGARITA

Frozen House Margarita, blue curaçao, Grand Marnier \$14

## PAPI'S SKINNY RITA

Altos Silver tequila, agave nectar, fresh squeezed lime juice, club soda \$11.5

## RITA EN FUEGO

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

- Make it skinny \$1.5
- Spice it up with a firesalt rim

## DOS MANOS MARGARITA

20oz House Margarita \$15

- Make it skinny \$2
- Make it fuego \$2

## THE DAVE GJERDE

Triple shot of Santos Silver tequila, fresh lime, triple sec \$16

# COCKTAILS

## PINA COLADA

Coconut rum, coconut cream, pineapple juice \$10

- Make it Deep Blue Sea \$1
- Add a dark rum floater \$2

## TROPICAL MOJITO

Pineapple Rum, muddled mint, lime, simple syrup, Tropical Red Bull \$13

## STRAWBERRY DAIQUIRI

Rum, strawberry, lime juice, simple syrup \$10

## PAPI'S PAIN KILLAH

Diplomatico Rum, pineapple and orange juice, coconut cream, and a dash of nutmeg \$14

## ANEJO SIDECAR

Milagro Anejo tequila, fresh lemon juice, agave and triple sec \$14

## DIRTY HORCHATA

Horchata, Kahlua, and a splash of Cold Brew Espresso \$12

- Add either Cantera Negra Café or Burley Oak Super Charged espresso vodka \$3

## ESPRESSO MARTINI

Tito's Vodka, Kahlua, cold press espresso, simple syrup \$14

## JALAPENO PINEAPPLE MULE

Fianza Vodka, pineapple, ginger beer, fresh jalapeño \$10

- Spice it up with a firesalt rim

## PALOMA

Dulce Vida Grapefruit tequila, grapefruit juice, fresh lime juice, club soda \$10.5

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

# 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.

- Spice it up with a Tajin Chamoy rim
- Make it a sangarita \$1

## MARGARITA FLAVORS:

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

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

HESS CHARDONNAY

California 10/36

CAVIT PINOT GRIGIO

Italy 8/28

KIM CRAWFORD SAUVIGNON BLANC

New Zealand 12/44

HESS CABERNET SAUVIGNON

California 12/44

MEIOMI PINOT NOIR

California 14/45

# SANGRIA

## WHITE

White wine, peach schnapps, muddled fruit, Sprite \$10

## RED

Red wine, black raspberry liquor, muddled fruit, Sprite \$10

# FRUIT CRUSHES

ORANGE, GRAPEFRUIT,  
LEMON, OR LIME \$10

## BASIL CITRUS

Basil vodka, elderflower liqueur, lemon & grapefruit juice, simple syrup, soda water \$11

# BOTTLES & CANS

## FROM MEXICO

CORONA EXTRA  
CORONA LIGHT  
CORONA PREMIER  
CORONITAS (BUCKET OF 6)  
MODELO ESPECIAL  
NEGRA MODELO  
TECATE

## PAPI'S HOUSE BEER

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

## FROM AROUND HERE

BURLEY OAK SEA HEATHEN  
BURLEY OAK LOST IPA  
DOGFISH HEAD 60 MINUTE IPA  
EVO LOT NO. 3 IPA  
RAR NANTICOKE NECTAR

## FROM THE UNITED STATES

BUD LIGHT / COORS LIGHT  
MILLER LITE / MICHELOB ULTRA  
NATTY LIGHT / YUENGLING

## FROM AROUND THE WORLD

HEINEKEN  
STELLA ARTOIS

## CIDERS, SELTZERS, R.T.D.

BOLD ROCK VIRGINIA APPLE CIDER  
BURLEY OAK BOARDWALK LEMONADE  
BURLEY OAK FARMSTAND PEACH TEA  
HIGH NOON TEQUILA LIME  
HIGH NOON VODKA WATERMELON  
HOOP TEA

SURFSIDE HALF & HALF  
WHITE CLAW BLACK CHERRY

## NON-ALCOHOLIC

HEINEKEN 0.0

# DRAFT BEER

ASK ABOUT OUR ROTATING DRAFT

DOS EQUIS LAGER  
DOS EQUIS AMBER  
MILLER LITE  
PACIFICO

MAKE YOUR DRAFT A MICHELADA  
ZingZang Bloody Mary mix, lime juice,  
Valentina and Tajin rim \$2

# SODAS & JUICES



JARRITOS MEXICAN SODA

Ask about available flavors \$4.5

## BOTTLED BEVERAGES

Mexican Coke, Sangria Señorial \$4.5

HORCHATA \$6.25

## OTHER DRINKS (Free refills)

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

ROOT BEER FLOAT \$7

MINUTE MAID AGUAS FRESCA

Strawberry, Mango \$4

## RED BULL

Regular, Sugar-free or Assorted Flavors \$4.5

CHECK  
OUT OUR  
TEQUILA  
& FLIGHT  
LIST!

