

EL CAMINO

MON-THU 4-9PM / FRI 4-10PM / SAT 12PM-10PM / SUN 12PM- 7 PM

🌀 APPETIZERS 🌀

TOSTONES & GUACAMOLE 12.00 CRISPY PLANTAIN CHIPS, SALSA FRESCA, GUACAMOLE (GF) (VEG) ◊ EXTRA PLANTAIN CHIPS 6.00	QUESADILLA (GF) (VEG) 9.00 GRILLED, HAND MADE MASA TORTILLAS, FOUR MEXICAN CHEESES, CILANTRO, GUACAMOLE ◊ ADD SHRIMP* (GF) 4.00 ◊ ADD CARNE ASADA* (GF) 4.00 ◊ ADD SHREDDED CHICKEN (GF) 2.00 ◊ ADD MUSHROOMS & POBLANOS(GF)(VEG) 1.50
TIRITAS* (GF) 13.00 SUSHI GRADE YELLOW FIN TUNA, RED ONION, SERRANO PEPPER, AVOCADO, LIME JUICE. SERVED WITH CORN TORTILLA CHIPS	DURAS Y SALSA (GF) (VEG) 6.00 HOUSE MADE CORN CHIPS AND SALSA MOLCAJETE
MEJILLONES EL CAMINO* 13.00 SAUTÉED PENN COVE MUSSELS, TOMATO, GARLIC, CREAM, ANCHO CHILE, TOASTED BREAD ◊ EXTRA BREAD 3.00	DURAS Y GUACAMOLE (GF) (VEG) 9.50 HOUSE MADE CORN CHIPS AND GUACAMOLE

🌀 SOUP & SALAD 🌀

ADD TO SALAD:

4 OZ. GRILLED WILD SOCKEYE SALMON* \$10 / GRILLED ALL NATURAL CHICKEN BREAST* \$6
4 OZ GRILLED HARRIS RANCH NATURAL SKIRT STEAK* \$8 / 5 GRILLED PRAWNS* \$8

ENSALADA DE BERZA (GF) (VEG) 12.00 ORGANIC KALE, QUINOA, CHICKPEAS, HEIRLOOM CHERRY TOMATOES, SEARED COTIJA CHEESE, RED ONION, SWEET PEPPERS, PEPITAS, LIME VINAIGRETTE
ENSALADA VERDE (GF) (VEG) 10.00 ORGANIC FIELD GREENS, CREAMY LIME-CORIANDER DRESSING, PEPITAS, JICAMA, TORTILLA STRIPS
BEET SALAD (GF) (VEG) 10.00 ORGANIC RED BEETS, POBLANO CHILES, AVOCADO, RED ONION, CILANTRO, QUESO FRESCO, ARUGULA, LIME VINAIGRETTE
TORTILLA SOUP (GF) 12.00 CHICKEN STOCK, MEXICAN CHILES, GARLIC, TOMATO, TORTILLA STRIPS, QUESO FRESCO, AVOCADO, LIME, CREMA MEXICANA, ROASTED CHILE ANAHEIM, GRILLED BREAD ◊ ADD SHREDDED CHICKEN ALL NATURAL FREE RANGE CHICKEN 4.00
POZOLE VERDE (GF) 14.00 BRAISED PORK SHOULDER, PURPLE HOMINY SERVED WITH CILANTRO, ONION, FRESH RADISH, CABBAGE AND HOUSE-MADE TOSTADAS

🌀 HOUSE SPECIALTIES 🌀

BISTEC AL ESTILO CAPITALINO* 29.00

GRILLED HARRIS RANCH NATURAL SKIRT STEAK, CHEESE ENCHILADAS, GRILLED ZUCCHINI,
MOLE COLORADITO

SALMÓN CON TAMARINDO* (GF) 26.00

GRILLED WILD SOCKEYE SALMON, TAMARIND GLAZE, MASHED SWEET POTATOES,
CIDER GREENS, TOMATO CALDILLO

CAMARONES A LA DIABLA* (GF) 17.00

SAUTÉED PRAWNS, CHAMPIÑÓN MUSHROOMS, SPICY TOMATO CHIPOTLE SAUCE,
SPANISH RICE, AVOCADO, TOSTADITAS

🌀 SANDWICHES/TORTAS 🌀

TORTA DE BISTEC* 17.00 GRILLED HARRIS RANCH NATURAL SKIRT STEAK, AVOCADO, TOMATO, ONION, ORGANIC GREENS, CHIPOTLE MAYO, CHIPS & SALSA	TORTA AHOGADA 12.00 CARLTON FARMS NATURAL PORK CARNITAS, REFRIED PERUANO BEANS, CREMA MEXICANA, SWIMMING IN A SPICY CHILE DE ÁRBOL SAUCE, RED ONION AND ESCABECHE
TORTA MOLE NEGRO 12.00 CARLTON FARMS NATURAL PORK CARNITAS, RED ONION, OAXACAN MOLE NEGRO, QUESO FRESCO, CREMA MEXICANA, REFRIED PERUANO BEANS AND ESCABECHE	

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR
RISK OF FOODBORNE ILLNESS.

🌀 BURRITOS GRANDE 🌀

<p>CARNE ASADA BURRITO* 17.00 GRILLED HARRIS RANCH ALL NATURAL STEAK, LARGE FLOUR TORTILLA, REFRIED BEANS, RICE, PICO DE GALLO, FOUR MEXICAN CHEESES, SOUR CREAM AND MOLE COLORADITO</p>	<p>CARNITAS BURRITO 14.00 CARLTON FARMS NATURAL PORK CARNITAS, LARGE FLOUR TORTILLA, REFRIED BEANS, RICE, PICO DE GALLO, FOUR MEXICAN CHEESES, SOUR CREAM AND SPICY CHILE DE ÁRBOL SAUCE</p>
<p>CHICKEN TINGA BURRITO 14.00 ALL NATURAL FREE RANGE CHICKEN, LARGE FLOUR TORTILLA, REFRIED BEANS, RICE, PICO DE GALLO, FOUR MEXICAN CHEESES, SOUR CREAM AND TINGA SAUCE</p>	<p>VEGGIE BURRITO 14.00 ROASTED BUTTERNUT SQUASH, POBLANO PEPPER, ONION, LARGE FLOUR TORTILLA, REFRIED BEANS, RICE, PICO DE GALLO, FOUR MEXICAN CHEESES, SOUR CREAM AND A CHIPOTLE TOMATO SAUCE</p>

🌀 CHILE RELLENO BURRITO (VEG) 16.00 🌀

OUR FAMOUS CHILE RELLENO AS A BURRITO. BATTERED AND FRIED POBLANO CHILE STUFFED WITH QUESO FRESCO & ASADERO CHEESES WRAPPED IN A FLOUR TORTILLA WITH SALSA FRESCA, REFRIED BEANS AND SPANISH RICE WITH SPICY CHILE DE ÁRBOL SAUCE AND SOUR CREAM

🌀 ENCHILADAS EN MOLE 🌀

TWO ENCHILADAS, CHEESE, RICE AND BEANS (BLACK OR REFRIED)

1. CHOOSE HOUSE MADE SAUCE:

- ◇ **MOLE COLORADITO** A CLASSIC RED MOLE WITH A LITTLE KICK
- ◇ **MOLE NEGRO** RICH & AROMATIC, THE BLACK MOLE OF OAXACA. CONTAINS PEANUTS
- ◇ **PIPIAN VERDE** TOMATILLO CREAM SAUCE THICKENED WITH TOASTED PUMPKIN SEEDS (GF)
- ◇ **JITOMATE** CHIPOTLE~TOMATO SAUCE (GF) (VEG)
- ◇ **AHOGADA** SPICY CHILE DE ÁRBOL SAUCE (VEG)

2. CHOOSE FILLING:

- ◇ **SHREDDED CHICKEN** ALL NATURAL, FREE RANGE CHICKEN 16.00
- ◇ **CARNITAS** CARLTON FARMS NATURAL PORK SIMMERED IN SPICES & BEER 16.00
- ◇ **CALABAZA** ROASTED BUTTERNUT SQUASH, POBLANO PEPPER, ONION, FOUR MEXICAN CHEESES (GF) (VEG) 16.00

🌀 TACO PLATES 🌀

TWO TACOS WITH RICE AND BEANS (BLACK OR REFRIED)

<p>CARNITAS TACOS 12.50 CARLTON FARMS NATURAL PORK SIMMERED IN SPICES & BEER, WHITE ONIONS, CILANTRO, SALSA DE AGUACATE. (ADDITIONAL TACO 4.25)</p>	<p>VEGETARIAN TACOS (GF) (VEG) 12.50 ROASTED BUTTERNUT SQUASH, POBLANO PEPPER, ONION, QUESO FRESCO, TOMATILLO SALSA (ADDITIONAL TACO 4.25)</p>
<p>CHICKEN TINGA TACOS 12.50 ALL NATURAL, FREE RANGE CHICKEN, TOMATO-CHIPOTLE SAUCE, ONIONS, RADISH, QUESO FRESCO (ADDITIONAL TACO 4.25)</p>	<p>CARNE ASADA TACOS* (GF) 15.00 GRILLED HARRIS RANCH NATURAL STEAK, WHITE ONION, CILANTRO, QUESO FRESCO, SALSA DE TOMATILLO (ADDITIONAL TACO 6.00)</p>
<p>SHRIMP TACOS* (GF) 14.50 TWO PAN SEARED PRAWN TACOS, MARINATED IN ACHIOTE AND CHIPOTLE, WHITE CABBAGE CITRUS SLAW, SALSA FRESCA & CHIPOTLE MAYO</p>	<p>FISH TACOS (GF) 14.50 TWO HALIBUT TACOS, WHITE CABBAGE CITRUS SLAW, SALSA FRESCA & CHIPOTLE MAYO</p>

🌀 SIDES 🌀

4 OZ GRILLED SKIRT STEAK	8.00	AVOCADO (GF) (VEG)	3.50
SAUTEED CIDER GREENS (GF) (VEG)	6.00	SPANISH RICE (GF) (VEG)	4.00
GRILLED ZUCCHINI (GF) (VEG)	3.00	REFRIED BEANS (GF) (VEG)	4.00
3 TORTILLAS	3.00	BLACK BEANS (GF) (VEG)	4.00
2 HAND MADE MASA TORTILLAS	4.00	RICE & BEANS (GF) (VEG)	6.00

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