DON JULIO TACOS & TEQUILA BAR

ENTRADAS

TOTOPOS (CHIPS & SALSA) \$8.50

XNI-PEC: TOMATO, CILANTRO, RED ONION, ORANGE JUICE. GREEN: TOMATILLO, JALAPEÑO. RED: ROASTED RED PEPPER, TOMATO, ONION.

GUACAMOLE \$14

V AVOCADO, WHITE ONION, LIME JUICE, SERRANO PEPPER, CILANTRO, SERVED WITH TORTILLA CHIPS.

IF STREET CORN \$10

Ý YELLOW CORN, SOUR CREAM SAUCE, COTIJA CHEESE, CHILLI POWDER, LIME JUICE, CILANTRO, SERVED WITH TORTILLA CHIPS.

QUESO FUNDIDO \$14

MELTED GOUDA CHEESE, SERVED WITH TORTILLAS (ADD BEEF CHORIZO FOR \$4)

ITOSTADA DEL MAR \$14

FRIED TORTILLA TOPPED WITH TIGER SHRIMPS, SALSA MACHA, SLICED AVOCADO, CHOPPED TOMATO, BLACK BEANS SPREAD, BLUE CABBAGE.

YUCA FRIES \$9.50

FRIED YUCA POTATO, SERVED WITH CHIPOTLE MAYO.

VENSALADA VEGANA \$14

BLACK BEANS, TOMATO, ONION, BLUE CABBAGE, STREET CORN AND AVOCADO SAUCE.





TACOS AND QUESADILLAS

CARNITAS \$6.95

PORK SHOULDER, GUACAMOLE, CILANTRO AND PICKLED ONIONS.

POLLO \$6.95 SHREDDED CHICKEN BREAST, QUESO COTIJA, CILANTRO, BLACK BEANS AND SOUR CREAM.

(F) CAMPECHANO \$6.95

SIRLOIN, GROUND BEEF CHORIZO, CHICHARRON, AVOCADO SAUCE, RED PEPPER SAUCE, CILANTRO AND ONION.

🖡 VEGANO 🖇 6

JACKFRUIT PIBIL, ACHIODE PASTE, PICKLED RED ONION, CHOPPED TOMATO, GREEN SAUCE.

(I) PESCADO 2 PIECES \$15.95

CRISPY HADDOCK, RED CABBAGE, ONION, CILANTRO. AND CHIPOTLE MAYO DRESSING.

CAMARÓN 2 PIECES \$16.95

CRISPY TIGER SHRIMPS, RED CABBAGE, ONION, CILANTRO, AND CHIPOTLE MAYO DRESSING.

QUESADILLA 2 PIECES \$15.95

MALTED GOUDA CHEESE, SOUR CREAM, TOMATILLO SAUCE, AND XNI-PEC.

(F) CARNE GUISADA 2 PIECES \$16.95 SLOW COOKED BEEF SIRLOIN XNI-PEC, SOUR CREAM.





♥ VEGAN () GLUTEN FREE () DAIRY FREE PLEASE ADVISE US OF ANY ALLERGY CONCERNS PRIOR TO ORDERING

DON JULIO TACOS & TEQUILA BAR

MAINS

POLLO POBLANO \$22

OVEN ROASTED CHICKEN SUPREME TOPPED WITH WHITE MOLE SAUCE SERVED WITH SEASONAL VEGETABLES.

BOON JULIO PLATTER \$49

YOUR CHOICE OF TWO OF: CRISPY HADDOCK, SHREDDED CHICKEN, OR SLOW COOKED BEEF SIRLOIN. SERVED WITH GREEN RICE, XNI-PEC, BLACK BEANS PUREE, GUACAMOLE AND 8 TORTILLAS.

COSTILLA DE RES \$24

SLOW COOKED SHORT RIBS IN ADOBO SAUCE, SERVED WITH BLACK BEENS AND GREEN RICE, FINISHED WITH CORN.

SIDES	WHITE RICE	\$ 3
	BEEF CHORIZO	\$ 6
	BLACK BEANS	\$4
	XNI-PEC	\$ 4





BOWLS

IF DON JULIO BOWL \$16 GREEN RICE, BLACK BEANS, QUESO FRESCO, COTIJA CHEESE, GUACAMOLE, CILANTRO, XNI-PEC, TOPPED WITH SOUR CREAM.

ADD TO YOUR BOWL: PORK, CHICKEN, BEEF CHORIZO,

nf99fki

CRISPY FRIED DOUGH, SEASONED WITH CINNAMON AND SUGAR, SERVED WITH CHOCOLATE AND DULCE DE LECHE SAUCE.

Í CARLOTA DE LIMÓN \$7.⁵°

LIME ICEBOX CAKE, LAYERED WITH TANGY SWEET LIME CREAM.

IF IF NICUATOLE \$7.50 GELATINOUS DESSERT MADE FROM GROUND CORN, COCONUT MILK, SUGAR AND CINNAMON, DRESSED WITH BLUEBERRY COMPOTE.

WEEKLY SPECIALS

TUESDAY HALF-PRICE APPETIZERS WEDNESDAY MARGARITA NIGHT ^{\$}8 THURSDAY - HALF-PRICE WINE BOTTLES - TACO OF THE DAY ^{\$}5 SUNDAY TACO NIGHT - ALL TACOS ^{\$}5

HOURS	SED MONDAY		
TUESDAY	4:30 PM - 12:00 AM		
WEDNESDAY	4:30 PM - 12:00 AM		
THURSDAY	4:30 PM - 12:00 AM		
FRIDAY	4:30 PM - 1:00 AM		
SATURDAY	4:30 PM - 1:00 AM		
SUNDAY	4:30 PM - 12:00 AM		
KITCHEN CLOSES AT 10 PM			

VEGAN (F) GLUTEN FREE (F) DAIRY FREE PLEASE ADVISE US OF ANY ALLERGY CONCERNS PRIOR TO ORDERING