

MARCARITAS

Street Style Mini Tacos (2 ea per order) \$6

SPECIAL: + \$5 FOR RICE & BEANS

Carnitas
Pork Belly
Shrimp + \$2
Beef Tongue

Veggie
Roast Chicken
Steak + \$2
Baja Fish +\$1

House Specialties

SPECIAL: + \$5 FOR RICE & BEANS

Tostada Sampler \$18

6 different tostadas: poke, ceviche, bean & cheese, veggie, and 2 of chef's special of the day

+ Please allow extra time for this sampler dish

Taquitos (3 ea) \$9

Choice of Chipotle Chicken or Potatoes with caramelized onion, grilled jalapeno, crema, salsa verde (avocado cream)

Summer Salad \$8

Arugula, quinoa, tomato radish, red onion, orange sherry vinaigrette

+ Roast Chicken \$2, + Steak \$3, + Shrimp \$3

Mexican Chopped Salad \$10

Jicama, grilled corn, bell pepper, romaine lettuce, cilantro, cherry tomatoes, avocado, black beans

+ Roast chicken \$2, + Steak \$3, + Shrimp \$3

Sopes (2 ea) \$9

House-made black bean masa filled with veggie or beef.

Short Rib Enchiladas (2 ea) \$10

8-hour braised short rib rolled in corn tortilla baked with house-made enchilada sauce served with lime crema and queso fresco

+ Veggie available \$9

Gf Poke Tostadas (2 ea) \$9

Sushi-grade Ahi, avocado, onion, cilantro

Gf Ceviche \$13

Citrus marinated shrimp and catch, pico de gallo, sliced avocado, cilantro, jalapeno served house-made chips

Quesadilla \$9

Oaxacan cheese, queso fresco, pepper jack with soft flour tortilla, guacamole, sour cream

+ Pork Belly \$2, + Grilled Veggie \$2, + Shrimp \$3

Gf Queso Fundido \$8

Authentic Mexican cheese blend fondue, grilled jalapeno & tomatoes served with fresh house-made tortilla chips

Burrito \$10

Rice, black beans, cheese, pico de gallo, romaine lettuce, house-made salsa, guacamole wrapped in a flour tortilla.

+ Chicken \$2, + Carnitas \$3, + Steak \$4, + Veggie \$1 + Sour Cream \$0.50

Nachos \$12

Fresh tortilla chips, house-made pico de gallo with queso fresco & guacamole

+ Chicken \$3, + Carnitas \$3, + Steak \$5

Entrées

ALL SERVED WITH HERB LIME RICE, BLACK BEANS, TORTILLA.

SPECIAL: + \$4 ANY CHOICE OF DESSERT.

Pierna de pollo \$14

6-hour slow roasted quarter leg chicken with chile herb, garlic, grilled lemon and green onion

V Chile Relleno \$14

Pasilla (green chili pepper) stuffed with cheese, corn, squash, battered and fried

Carne a la plancha \$16

8 oz. Steak marinated in Mexican chile served on a hot skillet

+ Steak & Shrimp Combo \$21

Panza de cerdo \$16

8-hour braised pork belly achiote (Mexican seeds, garlic & citrus) served with split peas and sunny-side up egg

Sides

Herb Lime Rice \$3

Salsa & Chips \$2 / \$1

Black Beans \$3

Guacamole \$4

Desserts

Affogato \$7

Flan \$7

Churros \$7

Beverages

Mexican Cola, Sprite, \$2.50

Diet Coke

Jarritos Sodas \$2.50

Grapefruit, Guava, Mandarin Orange

Fresh Lemonade \$4

Pineapple Ginger Spritzer .. \$8

House-made Horchata \$5

Sweet cinnamon rice drink

Tropical Punch \$4

Iced Tea \$3.50

Unsweetened tea flavors - Passion fruit or Pineapple

Cold Brew Coffee \$4

Single brew Coffee / \$3

Espresso

Hot Tea \$3

Damman brand - Green Tea, Jasmine Green, Chamomile

MARCARITAS

VEGETARIAN

Special: + \$5 for Rice & Beans

GF = gluten-free

Strictly Vegan

Sopes (2 ea)	\$9
House-made black bean masa filled with veggie.	
NEW Ceviche	\$10
Citrus marinated cauliflower, pico de gallo, avocado, cilantro, jalapeno served house-made chips	
Gf Veggie Tostadas (2 ea)	\$9
Seasonal veggies, avocado, radish, onion, cilantro	
Gf Potato Taquitos (3 ea)	\$9
Potatoes, caramelized onion, grilled jalapeno, salsa verde	
Street Style Mini Veggie Tacos (2 ea)	\$6
Gf Summer Salad	\$8
Arugula, quinoa, tomato radish, red onion, orange sherry vinaigrette	
Mexican Chopped Salad	\$10
Jicama, grilled corn, bell pepper, romaine lettuce, cilantro, cherry tomatoes, avocado, black beans	
Gf Side of Herb Lime Rice	\$3
Gf Side of Black Beans	\$3
Gf Side of Guacamole	\$4
Gf Side Salsa & Chips	\$2 / \$1

Vegetarian

Veggie Enchiladas (2 ea)	\$9
Baked with house-made enchilada sauce served with lime crema and queso fresco	
Quesadilla	\$9
Oaxacan cheese, queso fresco, pepper jack with soft flour tortilla, guacamole, sour cream	
<i>+ Grilled Veggie \$2</i>	
Veggie Burrito	\$10
Veggie, rice, black beans, cheese, pico de gallo, romaine lettuce, house-made salsa, guacamole wrapped in a flour tortilla.	
<i>+ Sour Cream \$0.50</i>	
Queso Fundido	\$8
Authentic Mexican cheese blend fondue, grilled jalapeno & tomatoes served with fresh house-made tortilla chips	
Nachos	\$12
Fresh made tortilla chips, house-made pico de gallo with queso fresco & guacamole	
Chile Relleno	\$14
Pasilla (green chili pepper) stuffed with cheese, corn, squash, battered and fried	
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Desserts

Affogato	\$7	Churros	\$7	Flan	\$7
		+Chocolate & dulce de leche sauce.			
		<i>+ For gluten-free, exclude sauces.</i>			

Beverages

Mexican Cola,	\$2.50	House-made Horchata	\$5	Single brew Coffee /	\$3
Sprite, Diet Coke		Sweet cinnamon rice drink		Espresso	
Jarritos Sodas	\$2.50	Tropical Punch	\$4	Cold Brew Coffee	\$4
Grapefruit, Guava, Mandarin Orange		Hot Tea	\$3	Iced Tea	\$3.50
Fresh Lemonade	\$4	Damman brand - Green Tea, Jasmine Green, Chamomile		Unsweetened tea flavors - Passion fruit or Pineapple	
Pineapple Ginger	\$8				
Spritzer					