

GF- Tex Mex is mostly gluten free if you have a question ask your server!

COMIDA TEX MEX

VGN & V-vegan and vegetarian option available ask your server!

★ Botanas ★

CHIPS & HOUSE MADE SALSA \$2.99

HOUSE GUACAMOLE *V&Vgn*\$7.99

CHILE CON QUESO

A Texas staple: Mexican cheeses & chiles.
Add Carne asada: \$3 / Guac: \$2 / Chorizo: \$2\$6.99

PANCHOS

Individual nacho style bites!..... \$9.99
Carne Asada or beef picadillo \$3/Grilled chicken \$2

CARNITAS TAQUITOS

Crispy corn tortillas rolled with pork carnitas served with avocado tomatillo sauce.....\$8.99

CARNE ASADA SKEWERS

Mesquite-grilled carne asada skewers spicy arbol sauce, black bean corn relish.....\$7.99

QUESO FLAMEADO

Chorizo, roasted poblano strips and Mexican cheeses Pan baked served with chips or corn tortillas.....\$6.99

CARNE ASADA FRIES

Fries topped with grilled steak, Mexican cheeses, pico, and crema. Add guac: \$2.....\$12.99

NACHOS LAREDO

Add Carne Asada \$3 Smoked or Grilled Chicken \$3 Add guac: \$2..... \$10.50

TACO TRUCK TACOS *V&Vgn*

Three small corn tortillas with choice of carnitas, al pastor, chicken tinga, squash or carne asada topped with cilantro and onion..... \$11.25

TOSTADAS DE TINGA

Two small crispy tostadas topped with refried black beans, smoked chicken, cabbage, romaine, pico, crema and pickled escabeche..... \$8.99

CEVICHE

Alaskan cod, gulf shrimp, baby scallops, cucumber , chiles, onions and cilantro. Lime cured, served with chips...\$10.95

Sopas y Ensaladas

SIMPLE SALAD *V&Vgn*

Fresh greens, pico, toasted pumpkin seeds, black beans, queso fresco & cilantro vinaigrette.....\$6.99

FAJITA SALAD *V&Vgn*

Peppers, onions, mushrooms & jalapenos, fresh greens and chipotle ranch. Topped with avocado and pico.
Steak \$15.75 / Shrimp \$16.75 / Grilled Chicken\$14.50

AVOCADO TOSTADA SALAD *V&Vgn*

Crispy corn tortilla topped with black beans, romaine, pico, queso fresco, avocado, with sweet agave chipotle dressing.....\$13.99 Add chicken or steak: \$3

TORTILLA SOUP

Smoked chicken, pico , crispy corn tortilla strips, queso and avocado. sm bowl.....\$5.99

POZOLE ROJO

Low and slow fork tender pork shoulder in a rich chipotle broth with corn hominy\$5.99

Quesadillas

CLASSIC QUESADILLAS

MEXICAN CHEESES, CREMA, PICO.

SMOKED CHICKEN.....\$13.99

CARNE ASADA\$13.99

SPINACH MUSHROOM\$12.99

FAJITA QUESADILLAS

CARMELIZED PEPPERS, ONIONS GUAC SOUR CREAM AND PICO.

CARNE ASADA\$14.50

MESQUITE CHICKEN.....\$13.99

VEGETARIAN *V&Vgn*\$13.50
ROASTED CORN, BLACK BEANS, CHILES

ENCHILADAS

MAKE ANY ENCHILADA DELUXE TOPPED WITH LETTUCE, GAUC, PICO AND SOUR CREAM- \$2

CARNITAS DELUXE

Topped with green tomatillo sauce and Mexican cheese. *deluxe style!*.....\$15.25

MOLE (CONTAINS NUTS)

House-made mole, queso fresco, crema, onions, and cilantro.....Chicken \$14.99.....Cheese \$13.50

STEAK DELUXE

Grilled carne asada, red tampiquena sauce and Mexican cheeses. *deluxe style!*.....\$15.25

HABANERO SHRIMP

Gulf prawns, pico, peppers, onions. Topped with habanero cream sauce..... \$15.99

ENCHILADAS BANDERAS

Green and red sauce, Mexican cheeses.
Ground beef \$13.99/Chicken or steak \$14.99/Cheese \$13.50

SMOKED BRISKET

Shredded brisket topped with red Tampiquena sauce and chile con queso..... \$14.99

BLACK BEAN ENCHILADAS *V&Vgn*

Whole blackbeans, roasted corn, onion, peppers, topped with tomatillo green sauce, crema and queso.....\$13.50

AL PASTOR DELUXE

Our house specialty rotisserie grilled pork al pastor, enchiladas with red and green sauce.
Served deluxe style!.....\$13.99

FRIED JALAPENO.....\$2.25

SOUR CREAM.....\$1.50

SIDE QUESO.....\$2.50

SIDE GUAC\$2.50

Sides

FRIES\$2.50

JALAPENOS (FRESH OR PICKLED)\$2.50

VEG-SQUASH, CORN, KALE, MUSHROOMS....\$2.50

RICE AND BEANS.....\$2.50

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TACO Plates

TACOS AL CARBON

Classic TexMex steak tacos!
Guac, pico & sour cream sides, topped with onion and cilantro on your choice of flour or corn....\$16.99

BEEF BARBACOA

Low & slow brisket beer braised. Pico, queso, arbol salsa.....\$13.99

CRISPY ARTICHOKE ^{V&Vgn}

Fried artichokes, black beans, pico, queso fresco and spicy arbol sauce.\$13.99

AL PASTOR

Rotisserie grilled, clove spiced pork with a touch of pineapple (contains nuts)\$13.99

SHRIMP

Herb butter, pico, chile sauce, chipotle slaw and crema.....\$14.99

BAJA FISH

Panko fried, chipotle slaw, pineapple pico, avocado lime salsa. on flour tortillas\$14.99

CALABAZAS TACOS ^{V&Vgn}

Squash, kale, mushrooms black beans, spicy arbol.....\$13.50

CARNITAS

Low and slow fork tender chile rubbed pork shoulder.....\$13.99

GRILLED FISH

Cod, chipotle slaw and poblano crema. Grilled or blackened.....\$14.50

GRILLED CHICKEN

Black refried beans, pico, arbol sauce & queso fresco.....\$13.99

SERVED WITH RICE AND BORRACHO BEANS ON 6 INCH TORTILLAS.

CARNE ASADA

THE BEST CARNE ASADA IN SEATTLE!.

SKIRT STEAK.....\$17.50

POLLO ASADO\$15.99

ADD MOJO DE AJO GARLIC SHRIMP \$4 TO CARNE ASADA OR FAJITAS.

FAJITAS

ONIONS, PEPPERS, JALAPENOS AND MUSHROOMS

★ SKIRT STEAK.....\$17.75

★ SHRIMP\$17.99

★ SHRIMP/STEAK.....\$17.99

★ STEAK/CHICKEN.....\$17.99

★ ^{V&Vgn} CHICKEN\$15.99

★ VEGETARIAN\$14.99

SERVED WITH GUAC, PICO, SOUR CREAM, RICE, BORRACHO BEANS AND FLOUR TORTILLAS

TEX MEX Dinners

CRISPY TACO PLATE

Two crispy shells stuffed with ground beef picadillo, topped with cabbage, romaine, pico, crema & pickled escabeche.....\$13.99

MARIACHI BURRITO

Rice, beans, pico, crema, topped with red sauce. Choice of steak, ground beef picadillo, grilled chicken, carnitas, veggie or brisket.....\$14.99

BRISKET CHIMICHANGA

House-smoked shredded brisket, rice, pico & cheese topped with red tampiquena & green tomatillo sauce.....\$14.99

POLLO LAREDO

Mesquite grilled chicken breast stuffed with chorizo, spinach & mushrooms then topped with a spicy chile con queso.\$13.99

SMOKED BRISKET RELLENO

House-smoked brisket, stuffed in a roasted poblano pepper topped with cheese. Baked and finished with red tampiquena sauce.....\$13.99

MARISCOS A LA DIABLA

Mexican Gulf shrimp and baby scallops sautéed in spicy chile de arbol sauce with tomatoes, mushrooms, onions, peppers.....\$15.99

STEAK SANDWICH-TORTA

Carne Asada on a french roll, refried beans, pico, pickled chile escabeche & chipotle aiolo. Served with fries sub soup or salad \$2.....\$13.99

BRISKET SANDWICH-TORTA

Smoked brisket, peppers, onion and melted cheese Served with fries sub soup or salad \$2.....\$12.99

TEX-MEX RELLENO

Baked with roasted corn and black beans topped with chile con queso.....\$13.50

CLASSIC CHILE RELLENO

Tecate beer battered and pan fried, stuffed with Mexican cheese.....\$14.25

CARNITAS

Low and slow, with achiote chile rub pork braised in Tecate beer and Mexican spices.....\$13.99

★ Combinations ★

TRUDY'S-Cheese chile relleno, red chicken enchilada, crispy beef taco. Rice and borracho beans.....\$15.99

TACO KING-2 beef barbaco tacos, 2 Al pastor tacos, 2 steak tacos. Rice and borracho beans.....\$16.99

CALIFORNIA COMBO- Tortilla soup, carnitas taquitos, small simple salad.....\$14.99

★ ^{V&Vgn} VEGETARIAN-Black bean enchilada, squash taco, simple salad. Refried black beans and rice.....\$15.99

NO SUBSTITUTIONS

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★ **TEX MEX** ★

★ **BRUNCH** ★

SERVED SATURDAYS & SUNDAYS 10AM - 3PM

SERVED WITH BREAKFAST POTATOES

CHIPOTLE CHICKEN CHILAQUILES*

Crisp tortilla strips, smoked shredded chicken in a chipotle cream sauce topped with avocado..... \$9.25

HUEVOS RANCHEROS VERDE*

2 Crispy tostadas with refried black beans topped with two sunny side up eggs, salsa verde, pico, queso and crema and avocado..... \$9.25

CHICKEN FRIED STEAK

Topped with chorizo chipotle country gravy and two eggs.....\$11.99

LAREDOS OMELETTE

Chorizo and jalapeno sausage and cheese topped with red and green tomatillo sauce. Served with hash-browns and Texas toast. 12.95

CHORIZO PLATE

Mexican chorizo and eggs, gauc, pico, sour cream and fresh tortillas to roll your own..... \$9.50

BREAKFAST FAJITAS*

Breakfast potatoes, peppers, onions, chiles & mushrooms topped with two eggs served on a sizzling skillet. Steak:\$11.50 / Chorizo:\$11.50 / Veggie....\$9.75

CARNE ASADA & EGGS*

Our famous carne asada topped with spicy ranchera sauce, queso fresco and two eggs..... \$10.50

CHIPOTLE BENEDICT

Grilled black forrest ham, English muffin toast, 2 eggs poached all stacked high with chipotle hollandaise. Served with Hashbrowns \$12.95

BREAKFAST BURRITO*

Scrambled egg, cheese, pico and crema topped with red tampiquena sauce. Served with rice and refried borracho beans.

BREAKFAST TACOS *

Two flour tortilla tacos, scrambled eggs topped with pico and queso fresco. Served with rice and refried borracho beans. *(No substitutions)*

Brunch Drinks

- TITOS BLOODY MARY* \$4.00
- MIMOSA* \$3.50
- THE CURE**
Raineer beer, lime, clamato\$4.00
- PALOMA**
Jimador, grapefruit, soda and lime.....\$7.00
- CLASICA MICHELADA**
Modelo, lime, spices, clamato.....\$7.00
- DEER AND A BEER**
Cazadores shot and Tecate or Tecate light...\$9.50

SAT & SUN BRUNCH ONLY*

AGUA FRESCA

- HORCHATA \$4.00
- JAMAICA \$4.00
- NON-ALCOHOLIC**
- ROOTBEER \$4.00
- MEXICAN COCA-COLA \$4.00
- JARRITOS MANDARINA \$4.00
- JARRITOS GRAPEFRUIT \$4.00
- MEXICAN LEMONADE \$3.00
- TOPO CHICO SPARKLING..... \$3.50
- STRAWBERRY LEMONADE \$3.00

KIDS

12 & UNDER - \$6.95

- CHEESE QUESADILLA
- GRILLED CHICKEN
- CARNE ASADA

- CRISPY TACO-CHICKEN OR BEEF
- CHICKEN TAQUITO
- BEAN, RICE & CHEESE BURRITO

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