

# PAPI'S TACO JOINT

## COMIDA SIN GLUTEN

### 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

#### HOUSE CHIPS

Fire salted tortilla chips served with choice of authentic salsa \$2

#### 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, 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, 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, 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

PLEASE INFORM YOUR SERVER ABOUT GLUTEN ALLERGIES SO WE MAY PREPARE YOUR MEAL ACCORDINGLY  
TACOS CAN BE MADE GLUTEN FREE WITH CORN TORTILLAS  
SUBSTITUTIONS SUBJECT TO ADDITIONAL CHARGE

### 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

### SALADS

**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

#### 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, or short rib \$5

➤ Carne asada, shrimp, al pastor, lengua or Beyond meat \$6

### MAIN DISHES

**ADD BEANS OR RICE TO YOUR MEAL \$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, 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

#### 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, 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, or short rib \$5

➤ Carne asada, shrimp, al pastor, lengua or Beyond meat \$6

### DESSERT

#### SALTED CARAMEL CHEESECAKE

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

**\*WALNUT ALLERGY\***