

PAPI'S TACO JOINT

COMIDA VEGANA

STREET TACOS

STEP 1: CHOOSE YOUR TOPPINGS

AUTHENTIC STYLE

Chopped cilantro and onion with a garnish of radish, Mexican green onion, nopales, and lime

VEGAN GRINGO STYLE

Shredded lettuce, pico de gallo, vegan Mozzarella

STEP 2: CHOOSE YOUR TORTILLA

CORN, CRUNCHY CORN, or FLOUR

STEP 3: CHOOSE YOUR FILLING

VEGETARIANOS

Fried chayote, yuca, and nopales \$8.5

FRIJOLES REFritos

Smashed black beans and avocado \$7.5

BEYOND TACO

Seasoned Beyond plant-based meatless beef \$9

LITTLE CRAVINGS

FIRE SALT FRIES

32oz bucket of fire salt fries with choice of salsa \$12

TABLESIDE GUACAMOLE

Molcajete filled with avocado, white onions, jalapeño, plum tomato, cilantro, garlic, fire salt and lime mortared tableside with a tejolote \$16

VEGAN NACHOS

House-fried corn tortilla chips layered with frijoles refritos, jalapeños, pico de gallo, vegan mozzarella \$12.5

- Add Beyond meatless beef \$6 ➤ Add veggies \$5
- Add guacamole \$2.5 ➤ Add avocado slices \$3

VEGAN ELOTE

Epazote-braised corn cobs garnished with vegan mozzarella, lime, fire salt, and Mexican green onions \$11

VEGAN PLATANO

Fire salted plantains drizzled with agave nectar garnished with shredded lettuce and salsa piña \$10

VEGAN YUCA FRITA

Crispy yuca root served garnished with shredded lettuce and pico de gallo \$9

VEGAN TOSTADAS

Twin crispy corn tortillas topped with frijoles refritos, shredded lettuce, pico de gallo, and vegan mozzarella \$10

- Add Beyond meatless beef \$6 ➤ Add veggies \$5
- Add guacamole \$2.5 ➤ Add avocado slices \$3

SALAD

DRESSINGS: CILANTRO AGAVE VINAIGRETTE AND CREAMY MANGO LIME

PAPI'S ENSALADA GF

Romaine and cilantro topped with radish, avocado, plum tomato, pepitas, and white onion served with choice of dressing \$10

- Add Beyond meatless beef \$6 ➤ Add veggies \$5
- Add frijoles refritos \$2.5

MAIN DISHES

ADD BEANS OR RICE TO YOUR MEAL \$2 EACH

VEGAN CHILAQUILES

House chips tossed with your choice of authentic salsa, topped with vegan mozzarella, white onion, avocado, chiles en vinagre, and Mexican green onion, \$14

- Add Beyond meatless beef \$6 ➤ Add veggies \$5

VEGAN QUESADILLA

Comal grilled flour tortilla filled with vegan mozzarella, garnished with shredded lettuce, pico de gallo, and Mexican green onions \$13

- Add Beyond meatless beef \$6 ➤ Add veggies \$5
- Add guacamole \$2.5 ➤ Add avocado slices \$3
- Add frijoles refritos \$2.5

VEGAN MISSION-STYLE BURRITO

Flour tortilla with frijoles refritos, arroz rojo, avocado, vegan mozzarella, and choice of authentic salsa, garnished with shredded lettuce and pico de gallo \$14

- Add Beyond meatless beef \$6 ➤ Add veggies \$5



AUTHENTIC VEGAN SALSAS

CASA (MILD)

Puréed tomatoes laced with herbs and spices

PICO DE GALLO (MILD)

Petite diced garden veggies and herbs

PINA (MILD)

Confetti of pineapple and poblano

ROJA (MEDIUM)

Fire grilled tomato, guajillo, chile de arbol, and chipotle

VERDE (MEDIUM)

Roasted tomatillo, jalapeño, and poblano

MOLE POBLANO (MEDIUM)

Mexican chocolate & 20 other ingredients
PEANUT ALLERGY

PICOSA (HOT)

Comal toasted jalapeño, chipotle, and chile de arbol

SMALL \$.75/LARGE \$1.75/12OZ. TO GO \$6

HOUSE GUACAMOLE

Small \$2.5 / Large \$4.5

ALL SUBSTITUTIONS SUBJECT TO ADDITIONAL CHARGE. INFORM YOUR SERVER OF SPLIT CHECKS BEFORE ORDERING. PLEASE, NO MORE THAN 4 SPLITS PER PARTY.