

MIDTOWN'S CANTINA ALLEY

PERRO CALIENTE 5.00

BACON WRAPPED HOT DOG. TOPPED WITH SAUTÉED ONIONS AND BELL PEPPERS, TROPICAL SALSA, MUSTARD, MAYO, AND KETCHUP.

TAQUITOS 9.00

SHREDDED CHICKEN TAQUITOS TOPPED WITH SALSA ROJA, MOLCAJETE SALSA, CABBAGE, AND CREMA. GARNISHED WITH COTIJA CHEESE AND RADISH.

TOSTADAS DE CEVICHE** 11.00

SHRIMP MARINATED IN LIME JUICE, MANGO, RED ONION, CILANTRO, BELL PEPPERS TOPPED WITH KETCHUP, GREEN SALSA, SLICED AVOCADO, AND KETCHUP SERVED ON THREE TOSTADAS.

AL PASTOR QUESADILLA 8.00

TWO WHITE CORN TORTILLAS FILLED WITH MELTED OAXACA CHEESE, AL PASTOR, SAUTÉED ONIONS, AND PINEAPPLE. TOPPED WITH PASTOR SALSA, CILANTRO, ONIONS, AND A RADISH GARNISH.

/ (GF)

ARRACHERA QUESADILLA 9.50

TWO WHITE CORN TORTILLAS FILLED WITH MELTED OAXACA CHEESE, SKIRT STEAK IN A CILANTRO SOY SAUCE MARINADE. TOPPED WITH WHITE ONIONS, CILANTRO, SALSA VERDE, AND A RADDISH GARNISH.

/ (GF)

ELOTE 5.00

STREET CORN ROLLED IN HOUSE-MADE CREMA. TOPPED WITH COTIJA CHEESE AND MEXICAN SPICES.

/ EN VASO + \$ 0.50

POZOLE VERDE (ONLY AVAILABLE ON SATURDAY & SUNDAY) 10.00

A TRADITIONAL HOMINY-BASED STEW WITH CHICKEN, ROASTED POBLANO CHILES, AND TOMATILLO. TOPPED WITH CABBAGE, CACHANILLA SALSA, PICKLED RED ONIONS, AND A RADISH GARNISH.

TACOS

CHORIZO STREET TACO 3.00

CORN TORTILLA FILLED WITH GRILLED CHORIZO, TOPPED WITH CILANTRO, ONIONS, AND SALSA VERDE.

ARRACHERA STREET TACO 3.75

SKIRT STEAK IN A CILANTRO SOY SAUCE MARINADE. TOPPED WITH WHITE ONIONS, CILANTRO, SALSA VERDE, AND A RADISH GARNISH.

/ (GF)

CRISPY PAPA TACO 3.50

DEEP FRIED POTATO TACO. TOPPED WITH CABBAGE, SALSA VERDE, COTIJA CHEESE AND A RADISH GARNISH.

BAJA FISH TACO 4.75

BEER BATTERED FRIED HUACHINANGO (FRESH RED SNAPPER) TOPPED WITH CABBAGE, HOUSE WHITE SAUCE, TROPICAL SALSA, AND CACHANILLA SALSA.

(GF) GLUTEN FREE (P) CONTAINS NUTS
PLEASE LET YOUR SERVER KNOW IF YOU HAVE FOOD ALLERGIES
(*) SERVED ON OUR HANDMADE TORTILLA
(**) CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE
YOUR RISK OF FOODBORNE ILLNESS.
THERE IS A 2 HOUR MAX ON TABLES

AL PASTOR STREET TACO 3.75

PORK MARINATED IN A HOUSE MADE SPICED ACHIOTE SALSA, SAUTÉED ONIONS, AND PINEAPPLE. TOPPED WITH AL PASTOR SALSA, CILANTRO, ONIONS, AND A RADISH GARNISH.

/ (GF)

TORTAS (SANDWHICHES)

ON BOLILLO (FRENCH BREAD)

ARRACHERA TORTA 9.00

TOASTED WITH MAYO. FILLED WITH REFRIED PINTO BEANS, ARRACHERA, LETTUCE, RED ONION, TOMATOES, AVOCADO, AND CREMA.

AL PASTOR TORTA 9.00

TOASTED WITH MAYO. FILLED WITH REFRIED PINTO BEANS, AL PASTOR (PORK W. PINEAPPLE & GRILLED ONIONS), CILANTRO, WHITE ONION, SALSA PASTOR, AND AVOCADO.

POLLO (CHICKEN) TORTA 9.00

FILLED WITH POLLO, OAXACA CHEESE, LETTUCE, ONION, TOMATOES, AVOCADO, AND CREMA.

VEGAN OPTIONS

ELOTE VEGANO 5.50

STREET CORN ROLLED IN HOUSE-MADE VEGAN CREMA. TOPPED WITH NUTRITIONAL YEAST AND MEXICAN SPICES.

/ EN VASO + \$ 0.50

CRISPY PAPA TACO VEGANO 4.00

DEEP FRIED POTATO TACO. TOPPED WITH CABBAGE, SALSA VERDE, NUTRITIONAL YEAST AND A RADISH GARNISH.

POSTRES (DESSERTS)

CHURROS 4.25

CRISPY CINNAMON FLAVORED PASTRY WITH SIGNATURE DIPPING SAUCE

TRES LECHES CHEESECAKE 6.50

TRADITIONAL TRES LECHES CHEESECAKE

/ (P)

BEBIDAS (BEVERAGES)

AGUAS FRESCAS 3.00

HOUSE MADE HORCHATA, JAMAICA AND PINA

ASSORTED BOTTLED MEXICAN SODAS 3.00

/ ~PLEASE ASK SERVER FOR CURRENT SELECTION~

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