

LA BODEGA *express*

TACO FREEDOM • FRESH ON THE FLY

all tacos served on flour tortillas

BREAKFAST ALL DAY

- **EL CLASSICO \$1.97**
potato | hand cracked egg | jack + cheddar blend
add bacon or chorizo \$.55
add chopped bbq brisket or slow smoked pork \$1.55
- **REFRIED BLACK BEAN & CHEESE \$1.47**
- **DELUXE REFRIED BLACK BEAN & CHEESE \$3.57**
hand cracked egg | bacon | chorizo

BERRY CREAM COFFEE CAKE \$2.87
rich cream cheese | streusel | creme anglaise
powdered sugar

- **MACHO CAMACHO \$3.97**
hand cracked egg | potato | refried black beans
bacon | grilled onions | blistered jalapeno
killer green chile queso blanco

MEXICAN CRAB CAKE BENEDICT \$4.57
hand cracked egg | lump crab fritters
bacon | chipotle hollandaise | serrano pico de gallo | peppadew pepper

The Three Alarm \$2.97
(the name says it all...it's hot!)

hand cracked egg | jack + cheddar blend | potato
habanero mango sauce | ranchero sauce
blistered jalapenos
add bacon or chorizo \$.55
chopped bbq brisket or slow smoked pork \$1.55

BODGEA BIG BREAKFAST BURRITO \$6.97
(served in a giant 12" tortilla)

hand cracked eggs | refried black beans | jack + cheddar blend
fried potatoes
choice of: slow smoked pork | chorizo | bacon

SET YOUR BURRITO OFF! WITH...

choice of: pint famous poblano cream or killer green chile queso blanco

DESSERTS

BODEGA TRES LECHES \$3.97
rich mexican vanilla soaked cake in three milks
pastry cream | toasted coconut flakes

MINI STRAWBERRY TART TRIO \$4.79
belgian chocolate | almond cookie shell
pastry cream | strawberries | apricot glaze

SOUPS & SIDES

• **CREAMY POBLANO SOUP**
\$5.00 1/2 pint \$9.00 pint

TORTILLA SOUP
\$5.00 1/2 pint \$9.00 pint

GUACAMOLE & CHIPS
\$5.00 1/2 pint \$9.00 pint

GREEN CHILE QUESO & CHIPS
\$4.00 1/2 pint \$8.00 pint

ECCEVICHE & CHIPS
\$7.00 1/2 pint \$13.00 pint

BLISTERED TOMATO SALSA & CHIPS
\$2.00 1/2 pint \$4.00 pint

• **WHOLE BLACK BEANS**
\$1.50 1/2 pint \$3.00 pint

• **CHIPOTLE + CUMIN RICE**
\$1.50 1/2 pint \$3.00 pint

BEVERAGES

"What's the Buzz" locally roasted Coffee \$1.97

Fresh squeezed Orange Juice \$1.97

Milk/ Chocolate Milk \$1.27

Virgin smoky habanero bloody mary \$2.97
(the vodka part is up to you)

pepsi | diet pepsi | dr. pepper | sierra mist \$1.97

• Denotes gluten free if requested on corn tortilla •

OLD SCHOOL BODEGA

all tacos served on flour tortillas

NACHOS BODEGA \$4.57

black beans | killer green chile queso blanco

cilantro sour cream | serrano pico de gallo

add chile dusted chicken | slow smoked pork \$2.00

add CERTIFIED ANGUS BEEF fajita | chopped bbq brisket | fried gulf shrimp \$4.00

BAJA QUESADILLA \$3.97

jack + cheddar blend | cilantro sour cream

serrano pico de gallo

add chile dusted chicken | slow roasted pork \$2.00

add CERTIFIED ANGUS BEEF fajita | chopped bbq brisket | fried gulf shrimp \$4.00

• **HABANERO + MANGO SHRIMP TACO \$4.57**

habanero + mango sauce | fried gulf shrimp | pineapple pico de gallo | cabbage

• **CLASSIC BAJA TACO**

cilantro lime crema | jack + cheddar blend

serrano pico de gallo | cabbage

\$3.57 chile dusted chicken | slow smoked pork

\$4.57 CERTIFIED ANGUS BEEF fajita | grilled fish or shrimp

fried fish or shrimp

we serve fresh gulf shrimp and costa rican rainforest tilapia

BAJA BURGER

CERTIFIED ANGUS BEEF patty | pepper jack cheese

serrano pico de gallo | grilled onion | sliced cucumber

chipotle + roasted garlic mayo

Single \$4.27 Double \$5.87

THE FAMOUS BAJA BURRITO
(served in a giant 12" tortilla)

black beans | jack + cheddar blend | cabbage mix | serrano pico de gallo

cilantro sour cream

\$7.97 chile dusted chicken | slow smoked pulled pork

\$8.97 fried gulf shrimp | CERTIFIED ANGUS BEEF fajita | chopped bbq brisket | chile rubbed fish

SET YOUR BURRITO OFF! WITH...

choice of: pint famous roasted poblano cream or killer green chile queso blanco

TACO FREEDOM

• **APACHE ROSE PEACOCK \$4.33**

chile dusted chicken | cilantro lime crema | bacon

serrano pico de gallo | smoked gouda

• **GREEK TO ME \$4.33**

harissa shredded lamb | greek yogurt + cucumber sauce

diced tomato | lettuce | fresh mint | goat cheese

GULF STREAM \$4.93

chile dusted grilled shrimp | cilantro lime crema | smoky habanero + peach salsa

fresh basil

THE FERRARI OF CALAMARI \$4.57

lightly fried calamari | cilantro lime crema | lemon wedge

chipotle + cumin rice | peppadew peppers | sliced cucumber

BOBBY BOUCHE' \$4.57

lightly fried crawfish tails | grilled corn | fried potatoes | zatarain mayo

chipotle + cumin rice | green onion | choluta | chile dust

• **VOO DOO \$ 5.47**

blackened salmon | soy + djon straaiker | soy + lime syrup | grilled corn

cilantro papita pasta | pickled ginger | edamame

• **BLUES BROTHA \$5.33**

chopped bbq brisket | mesquite smoked bbq sauce

grilled corn | grilled onion | blistered jalapeno

schwartz pickle

HERCULES \$5.33

CERTIFIED ANGUS BEEF fajita | tobacco onion

refried black beans | killer green chile queso blanco

habanero mango sauce | sauteed garlic + herb mushrooms

• **TONY MONTANA \$4.67**

slow smoked pork | gouda cheese

shredded ham | bacon | stone ground mustard | schwartz pickle

• **VEG DEE-LITE \$3.97**

chipotle + cumin rice | blistered tomato salsa

quinoa | grilled peppers | grilled onions | tabbouleh

guacamole | sauteed garlic + herb mushrooms

• Denotes gluten free if requested on corn tortilla •