

# **SMALL PLATES**

#### **HOUSE-MADE CHIPS ©**

Salsa \$4 // Guacamole \$6 // Queso \$6 // Sample All Three \$12

#### **PLANTANOS MADUROS ©**

Fried sweet plantains served with Cheerwine hop-banero aioli - \$7

## **CEVICHE** ©

Citrus marinated shrimp, mahi mahi and calamari layered with guacamole and pico de gallo with house-made chips -\$12

## **HOUSE-CUT FRIES ® ®**

Tossed with cilantro and fresh lime - \$6

## **MEXICAN STREET CORN ©**

Fire roasted corn on the cob rolled in a creamy cilantro spread and dusted with cotija cheese - \$6

### PRETZEL LOCO

Jumbo pretzel served with queso sauce or house-made beer mustard — \$15

## **SOPA Y ENSALADAS**

## **SOPA DEL DIA**

Ask your server for today's selection.

#### FIAMBRE SALAD 0 6

Fresh kale tossed in a garlic pumpkin seed vinaigrette and topped with black beans, marinated tomatoes, pickled onions, and to steed pumpkin seeds - \$10

#### **QUINOA SALAD 0 6**

Quinoa, black beans, corn, red peppers, Roma tomatoes and red onion tossed tossed in a citrus chipotle vinaigrette and finished with avocado, cilantro and lime — **\$10** 

# TRADITIONAL TACOS

Your choice of carnitas, chicken, cauliflower, lentil chorizo topped with cilantro, onions, and lime — \$5

Shrimp // Steak - \$6

## SIGNATURE TACOS

Served on corn tortillas and finished with fresh cilantro and lime

#### **CARNITAS** ©

House smoked pork shoulder, marinated purple cabbage, yellow onions, cotija cheese, and Cheerwine hop-banero aioli — \$6

#### **POLLO BORRACHO**

Beer braised chicken, avocado mash, pico de gallo, and crispy fried kale — **\$6** 

### **CARNE ASADA ©**

Chimichurri marinated hanger steak, cotija cheese, and pickled onions — \$7

#### CAULIFLOWER @ @

Turmeric roasted cauliflower, marinated purple cabbage, and avocado mash, finished with a mojo de ajo drizzle — \$7

## **LENTIL CHORIZO 0 6**

House-made vegan lentil chorizo sausage, onions, and crispy fried kale — **\$6** 

#### **PLANTAINS CAMARONES ©**

Fried plantains, mojo de ajo shrimp, black beans, pickled onions, and Cheerwine hop-banero aioli-\$ 7

#### LA HORTALIZAS ©

Dill beer battered zucchini, Mexican street corn relish, cotija cheese, and pico de gallo - \$7

## TAQUERIA FAVORITES

#### **BREW HOUSE MUSSELS**

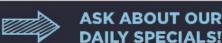
Blue Mussels steamed with chipotles and beer tossed with garlie, onions and tomatoes. Served with grilled flatbread -\$13

## KIDS

Cheese Quesadilla // Chicken Taco \$5 EACH

## BEVERAGES

Fresh Lemonade **\$5** // Ice Tea (Sweet & Unsweet) **\$4**Jarritos Soda **\$4** // Cheerwine **\$4** // Blue Moon Bottled Water **\$3**Dynamite French Press **\$6** // Hot Tea **\$4** 





# CREEKSIDE IN MAGGIE VALLEY 4352 Soco Rd