

# TAMALE BOY

GASTROBREW | TRUCK | CATERING



## BOTANAS (MUNCHIES)

### CHICHARRONES

Pork cracklings served with pico de gallo and dried chile hot sauce for dipping. 🍷 Small \$5 Large \$8

Add a cup of guacamole \$3

### CEVICHE SINALOENSE

Shrimp, scallops, and white fish marinated in lime juice and tossed with jalapeño, cucumber, red onion, tomato, avocado, and dried chile hot sauce. 🍷 🌶️ \$10

### GUACAMOLE and CHIPS

A Tamale Boy favorite. Made with dried chile oil, roasted sunflower seeds, and pico de gallo. Served with freshly fried tortilla chips. 🍷 🌶️

\$8

### SIKIL PAK DIP

A specialty of the state of Yucatán, this dip is made of roasted pumpkin seeds, garlic, tomato, and habanero. Served with freshly fried tortilla chips, carrots, celery, and cucumber. 🍷 🌶️

\$8

### MUNCHIES de QUESO

Originating from the state of Chihuahua, queso is the perfect snack and complement to Labrewatory's selection of craft beer. Our cheese dip is a mix of melted Jack cheese, shrimp, mushrooms, and chipotle. Served in a skillet and accompanied with freshly fried tortilla chips. 🍷

\$10

## GASTROBREW (GASTROPUB)

### TACOS DE CAMARONES

**AL PASTOR** Trio of corn tortilla tacos served with al pastor shrimp and topped with melted Oaxaca cheese. Served with sliced onions, pineapple, cilantro, and avocado salsa. 🍷 \$12

### ENCHILADAS

#### ZACATECANAS

From the North-Central state of Zacatecas, this enchilada dish is known for its roasted poblano chile and epazote sauce. Choose from tinga de pollo, tinga de res, carnitas, or hongo y epazote filling. Served with shredded cabbage, queso fresco, radish, and crema. 🍷 \$11

### TORTA AHOGADA

Literally meaning "drowned sandwich," this specialty of Guadalajara is a fork and knife sandwich. Served on demi baguette, topped with frijoles puercos and carnitas and "drowned" in a chile de árbol sauce. Served with shredded cabbage and pickled white onion.

\$11

### TACOS PLACEROS

Frequently served in the markets and plazas of Southern Mexican cities, our version consists of a trio of corn tortillas topped with with arroz mexicanos and frijoles puercos as the base. One each of tinga de pollo and tinga de res topped with pico de gallo, and carnitas topped with salsa verde and a crispy chicharron. 🍷 \$9

### CHALUPA OAXAQUEÑA

A specialty of Oaxaca, our chalupas are freshly fried with housemade chorizo and potatoes. Three chalupas per order, served with shredded cabbage, queso fresco, and avocado salsa. 🍷 \$9

### BRUSELAS TOREADAS

Crispy Brussels sprouts sauteed in lime, olive oil, worcestershire, and dried chiles. Topped with corn, queso cotija, and drizzled with caper aioli and chile oil. 🍷 \$10

Add housemade chorizo rojo \$3

### PESCADILLAS

This empanadas are popular in the coastal states of Mexico, our three masa empanadas are filled with a mix of white fish, roasted tomato, chipotle, onion, and capers. Served with kale mix, queso fresco, crema, and avocado salsa. 🍷 \$9

### TORTA de ALAMBRE

Popular throughout Mexico City, our torta consists of carne asada, chopped bacon, chorizo, bell pepper, onion, and queso Oaxaca. Topped with kale mix, avocado salsa, and garlic aioli. Served on a pretzel roll. \$11

### TACOS COCHINITA

From the state of Yucatán, cochinita pibil is slow roasted pork in citrus juices, achiote, and spices. Three tacos served with pickled onions 🍷 \$9

# TRADICIONAL (OLD SCHOOL)

## BURRITO

Large flour tortilla filled with rice, black beans, pico de gallo, and your choice of one of the following:

Tinga de res, tinga de pollo, carnitas, or hongo y epazote. **\$8**

Substitute al pastor or carne asada **\$3**

## BURRITO ENCUERADO

A burrito without the tortilla! Your choice of tinga de res, tinga de pollo, carnitas, or hongo y epazote. Served with rice, black beans, pico de gallo. Topped with guacamole and arugula. 🌱 **\$10**

## BURRITO del MAR

Large flour tortilla wrapped and filled with shrimp, rice, black beans, and pico de gallo and topped with a white wine cream sauce and avocado slices. **\$12**

## QUESADILLA

Large flour tortilla filled with melted jack cheese and your choice of tinga de res, tinga de pollo, carnitas, or hongo y epazote.

**\$8**

# TAMALES

## NORTEÑO TAMAL FRITO

Open-faced fried Northern Mexican tamale served with a roasted tomato sauce and topped with queso fresco, and crema.

Served with an over easy egg. **\$10**

## OAXAQUEÑOS

Traditional Oaxacan preparation. Creamy, twice cooked white corn masa filled with freshly prepared meats and vegetables. Steamed in a banana leaf. **\$5.50**

**Cochinita Pibil** Slow roasted pork in citrus juices and spices. 🌱

**Mole Negro** Chicken cooked with traditional black mole. 🌱

**Vegetales** Sautéed carrot, onion, spinach, and zucchini. 🌱🌱

## NORTEÑO

Traditional Northern Mexican preparation. Made with fluffy yellow corn masa and filled with freshly prepared meats and vegetables. Steamed in a corn husk. **\$4.50**

**Chile Verde** Pork cooked in a green tomatillo sauce. 🌱

**Tinga de Pollo** Chicken cooked with onion, garlic, and chipotle in adobo. 🌱

**Rajas** Roasted pasilla peppers, onion, corn, and queso fresco. 🌱

# ACOMPañAMIENTOS (BITES)

## ARROZ MEXICANOS

Mexican rice cooked with onion, garlic, and tomato. 🌱🌱 **\$2.50**

## FRIJOLES PUERCOS

Native to Sinaloa, these refried beans are cooked with bacon, chorizo, onion, and chipotle. 🌱 **\$2.50**

## FRIJOLES NEGROS

Whole black beans simmered with garlic and epazote. 🌱🌱 **\$2.50**

## ESQUITES

Corn roasted with chipotle, onion, and epazote. Served in a cup. 🌱🌱

**\$2.50**

# BEBIDAS (BEVS)

## AGUAS FRESCAS \$3

Rotating selection of horchata, jamaica, tamarindo.

## MEXICAN COKE \$2.75

## DIET COKE \$1.50

## CAFE DE OLLA \$4

Coffee brewed with orange zest, cloves, cinnamon, and brown sugar. Served hot.

## CAFE LUNA \$4

A refreshing mix of Water Avenue cold brew coffee and housemade horchata. Served over ice.

## BEER

Our neighbor, Labrewatory offers a rotation of craft beer that complements our cuisine. Please ask the Labrewatory beertender for recommendations.

Beer must be ordered at the Labrewatory bar.

**TAMALEBOY.COM**



GLUTEN FREE



VEGAN



Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of foodborne illness.