

The Burrito Company

“De Noche”

Family Owned Since 1978

Bar Tapas/ Appetizers

Chips and Salsa \$5.95.

Add guacamole +\$6.95; Add queso +\$5.95; Make it a Trio \$15

Blue Corn Chicken Taquitos – 3 creamed chicken taquitos served with pico de gallo, guacamole, salsa \$9.95.

Baby Cheese Bombs – Riff off the famous “bomb.” 3 Breaded balls of cheese, poblano chiles, almonds, sundried tomatoes, topped with mushroom chipotle cream sauce \$12.95.

Ceviche (seasonal) - Shrimp, cucumber, avocado, onion, jalapeno, cilantro, lime, and tortilla chips \$15.95.

Yuca– Fried south American yuca root served with garlic aioli \$8.95.

Chicken Pozole Rojo \$7.95 cup/ \$11.95 bowl

Sopa Azteca– Tortilla soup, tomato, vegetables, chipotle, avocado, queso fresco, pumpkin seed, tortillas chips \$8.95 cup/\$11.95 bowl.

Coconut Shrimp– Five coconut breaded shrimp with a chipotle mayo dipping sauce \$13.95.

Salads

Mixed Green– A mix of spring greens and romaine lettuce. Topped with carrots radishes, tomatoes, and cucumbers. With a choice of ranch, blue cheese or our house made orange mustard vinaigrette. Garnished with tortilla strips sm \$5.95/ lg \$9.95.

Caesar–Tossed romaine lettuce, parmesan cheese, house made Caesar dressing. Garnished with tortilla strips sm \$5.95 / lg \$9.95.

Add grilled chicken or shrimp to any salad \$5 sm / \$7 lg.

Entrees

Burrito Plate (v)- Smothered in red or green chile and cheese. With side refried beans, Spanish rice, sour cream, guacamole \$18.95.

Pork tenderloin with grilled mushroom, onions, marinated in red wine; or

Grilled steak burrito with grilled mushroom, onions, marinated in red wine; or

Grilled chicken with refried beans and cheese; or

Grilled veggies with refried beans and cheese.

**Handheld option of any burrito, ideal for grab n’ go while strolling. Served without sides \$14.95*

Note: handheld burritos come with beans inside. Veggie option includes guacamole and sour cream inside.

Street Taco Plate (v)– Option of **3 carne asada** / or **3 shrimp**/ or **3 mushroom** and cheese tacos (v). Served in soft corn tortillas, with pickled onion, radish, cilantro, chipotle salsa, refried black beans and rice \$17.95.

THE “BOMB”- Chef’s famous specialty of 35+ years. Stuffed chicken breast filled with cheese, poblano chiles, almonds, sundried tomatoes, topped with mushroom chipotle chile cream sauce. Served with rice, whole black beans, sour cream \$22.95.

Note: limited quantity. Dish will sell out.

Fajitas (v)– Sizzling mixed platter of chicken, shrimp, and steak, onions and bell peppers. Served with a side dish of pico de gallo, sour cream, cheese, and guacamole. Choice of flour or corn tortillas \$24.95 / veggie option \$21.95.

Blue Corn Enchilada (v)- Two flat blue corn tortillas stuffed with cheese and choice of **chicken**/ or **veggies**/ or **carne asada** (+\$2). smothered in choice of red or green chile. Served with refried beans and rice \$17.95. *add egg \$1.50

Steak and Enchilada– Tenderloin Steak served with a cheese enchilada smothered in red or green chile. Garnished with guacamole, black refried beans and Spanish rice \$21.95.

Mole Enchilada (v)– Two rolled enchiladas stuffed with cheese and choice of **chicken**/ or **veggies**. Topped with mole poblano sauce. Served with rice, refried black beans, pico de gallo and grilled veggies \$19.95.

Suiza Enchilada (v)– Two rolled creamed chicken enchiladas topped with tomatillo sauce and feta. Served with grilled veggies, rice, refried black beans, pico de gallo \$18.95.

Grilled Salmon al Mojo de Ajo- Grilled salmon topped with a chopped roasted garlic sauce, chipotle chile, parley and lime. Served with rice, whole black beans, grilled veggies & pico de gallo \$22.95.

Frito Pie (v)- fritos, black beans, beef, red chile, cheese, garnish, onion, sour cream \$14.95

Green Chile Cheese Burger – Served with aoli and choice of French fries and slaw \$16.95.

(v) Indicates vegetarian option available upon request

Note to customers: 20% gratuity is added to parties of 5 or more; No split checks for parties of 5 or more. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

The Burrito Company Drink Menu

MARGARITAS

All margaritas are made mix free with 100% agave tequila or mezcal.
Limit of 2 Silver Coin or Cadillac Margaritas per person.

HOUSE MARGARITA

blanco tequila, fresh lime juice, agave
\$11

SILVER COIN

Cimarron Silver, Cointreau, lime juice, agave
\$12.50

CADILLAC MARGARITA

Cimarron reposado, fresh lime juice, Gran Marnier, agave
\$14

See Mezcal and tequila list for upgrade options.

MEZCAL

Upgrade any margarita with mezcal of choice
House Marg +\$1.50 / Silver Coin +\$2.50 / or Cadillac +\$3.50
The additional charge is added to the mezcal price.

Luna Black Label Ensable (azul / cupreata) \$11

Luna Tequilana (azul) \$13

Don Amado (tribon barril & bucvishe) \$13

Don Amado (tobala & bicvishe) \$13

Casamigos (espadin) \$14

Bosscal (cenizo) \$12

Iligal (espadin) \$12

Silencio (espadin) \$11

TEQUILA

Upgrade any margarita with tequila of choice
House Marg +\$1.50 / Silver Coin +\$2.50 / or Cadillac +\$3.50
The additional charge is added to the tequilal price.

Blanco

Cimarron \$10 | ArteNom 1579 \$12 | ArteNom 1123 \$12 |

Patron Silver \$12 | Casamigos \$13 | Don Julio \$12

Reposado

Cimarron \$12 | Casamigos \$13 | ArteNom 1414 \$14

Añejo

ArteNom 1146 \$14 | Don Julio 1942 \$25

WINE BY THE GLASS

\$11.50 glass / \$36 bottle

REDS

Cabernet Sauvignon, In Situ (Chile)

Malbec, Bodini (Mendoza)

WHITES

Pinot Grigio Riff, (Italy)

Chardonnay, Zolo (Mendoza)

WINE BY THE BOTTLE

\$36

(includes options above)

REDS

Merlot, Canonball (CA)

Sangiovese, Il Bastardo (Italy)

Tempranillo, Bodegas Mono (Spain)

WHITES

Sauvignon Blanc, Dancing Crow(CA)

Albariono, Senda Verde (Spain)

Vinho Verde, Casal Garcia (Portugal)

Rose, Le Charmel (France)

BEER SELECTION

Pint \$7/ Tall \$9

Draft

DosXX Lager; SF Brewing 7kIPA/ Social Hour/Nut Brown;
Modelo Especial; and rotating seasonal options.

Bottled

Corona; Negra Modelo; Coors; DosXX Amber

SPECIALTY COCKTAILS

EL SANCHO (STAFF PICK)

mezcal, fresh lime juice, oj, triple sec, jalapeño
\$13.50

CANTARITO

Casamigos tequila, grapefruit soda, oj, fresh lime juice,
tajin, (served in a traditional mexican ceramic)
\$13.50

CAIPIRINHA

traditional Brazilian street drink with Cachaça, lime juice,
sugar (refreshing Brazilian style mojito without mint)
\$12

EL GOLPE ROSA (SEASONAL)

mezcal, house made watermelon agua fresca, fresh lime,
agave nectar, tajin
\$13.50

SAN TELMO

mezcal, aperol, grapefruit juice, agave nectar, sparkling
wine
\$13.95

SANGRIA

\$12

MICHELADA

\$11

SIGNATURE TITOS BLOODY MARY

\$12

NON – ALCOHOLIC COLD DRINKS

fountain drink

fresh brewed iced tea

jarritos

house made agua fresca- horchata

house made agua fresca -seasonal sandia

milk

orange juice

root beer

NON – ALCOHOLIC HOT DRINKS

espresso

latte

cappuccino

americano

mocha

Mexican mocha

horchata latte

chai latte

hot tea (organic)

hot chocolate

Mexican hot chocolate

apple cider (seasonal)

(*add oat milk, almond milk, flavored syrups)

ZERO PROOF

VIRGIN MARGARITA

VIRGIN CANTARITO

grapefruit soda, oj, lime, tajin in Mexican ceramic

SHIRLEY TEMPLE