

The Burrito Company

“De Noche”

Bar Tapas/ Appetizers

Chips and Salsa— served with both fresh tomatillo and salsa Nuevo Mexicana \$5.95.

Guacamole and Chips- \$11.95 **Add Salsas** \$14.95.

Ceviche— Shrimp, cucumber, avocado, onion, jalapeno, cilantro, lime, and tortilla chips \$15.95.

Chicken Chimichangas — 3 Fried chimichanga served with pico de gallo, guacamole, salsa \$11.95.

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.

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

Sopa Azteca— Traditional tortilla soup, tomato, vegetables, chipotle, avocado, queso fresco, pumpkin seed, tortillas chips \$7.95.

Queso Fundido— Melted jack cheese with Mexican Chorizo, poblano chile, tomatoes, onions and a splash of wine. Served with four flour tortillas \$12.95.

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, and our 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 Xmas chile. Served with refried beans, Spanish rice, sour cream, and 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 cheese; or
Grilled veggies

Street Taco Plate (v)— Option of 3 carne asada / 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.

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

Blue Corn Chicken Enchilada (v)- Rolled blue corn tortillas stuffed with chicken and cheese, smothered in choice of red or green chile. Served with refried black beans and rice \$17.95.

Chalupa (v)— Two crispy blue corn tortilla bowls filled with refried black beans and your choice of creamed chicken or grilled veggies. Topped with melted jack cheese, sour cream, guacamole, radishes, carrots, cucumbers, and a side of chipotle salsa \$16.95.

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 \$23.95.

Orange Tequila Shrimp- Five sautéed shrimp cooled in an orange tequila cream sauce. Served with rice, whole black beans, sour cream, and grilled veggies \$23.95.

Carne Asada Tampiqueña— Tenderloin Steak served with a rolled cheese enchilada and house made poblano cream sauce. Garnished with guacamole, sun dried tomato, black refried beans and strips of poblano \$25.95.

Duck Mole Enchilada (v)— Two rolled enchiladas stuffed with duck, jack cheese, topped with mole poblano sauce. Served with rice, refried black beans, pico de gallo \$22.95.

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 Burger — Grilled to order hamburger. Includes optional cheese, green chile, mushroom \$16.95.

(v) Indicates vegetarian option with grilled veggies available upon request

Note to customers: 20% gratuity is added to parties of 5 or more; Split plate charge \$2.95
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness