

rebel taco

To Start

MEXICAN CORN 6.00

mayo, cotija cheese, chili powder, cilantro

GUACAMOLE 12.00

pico de gallo, tostadas

PAPAS DE LA CASA 8.00

fried potatoes, salsa verde, salsa roja, queso fresco, cilantro

ESQUITES SOUP 10.00

cream of corn, huitlacoche, queso fresco, cilantro, chiles

EMPANADAS 10.00

hand cut beef, nopales, pickled onion

Tacos (sub flour tortilla for \$.35)

CARNE ASADA 4.95

grilled skirt steak, onion, cilantro, salsa roja, avocado crema, radish, house made corn tortilla

AL PASTOR 4.50

grilled pork with pineapple

LAMB BIRRIA (2) 10.00

braised lamb shoulder, white monterey cheese, onions, cilantro, consommé broth

CAMARÓN 4.75

grilled shrimp, cilantro slaw, rebel sauce

FISH 4.50

grilled mahi, lime crema, onions, cilantro, cilantro slaw, shoestring plantains

VEGETALES 4.25

nopal, corn, sweet peppers, chipotle crema, shoestring plantains

add: white monterey cheese (+0.75)

ESPECIALES

RAMEN DE BIRRIA 20.00

lamb consommé, house made noodles, shredded lamb, soft boiled egg, onion, soy sprouts, cilantro, jalapeño, radish, tortilla wonton

TORTA CUBANA 15.00

pork al pastor, ham, white monterey cheese, pickled jalapeño, mustard crema, house made bread

TORTA DE MILANESA 15.00

breaded chicken breast, avocado, oaxaca cheese, pico de gallo, refried beans, pickled veggies, mayo, house made bread

QUESADILLA 10.00

mexican cheese blend, avocado crema

TACO SALAD 12.00

crispy tortilla bowl with lettuce, tomatoes, black beans, cotija cheese, salsa, guacamole, crema, corn, shoestring plantains, chipotle aioli

add: carne asada (+5), pollo asado (+3), nopal (+3), lamb birria (+4), shrimp (+5)

Desserts

CHURROS RELLENOS (3) 6.00

*pick and choose: dulce de leche, vanilla pastry cream, mexican dark chocolate

VANILLA FLAN 6.00

Cocktails 14.00 (WEEKDAYS FROM 3PM/ SAT-SUN FROM 11AM)

MARGARITA

tequila, lime, orange Liqueur, salt
(seasonal available)

CANTARITO

tequila, grapefruit, lime, grapefruit soda, salt

CALAVERA

mezcal, pineapple, lime, hibiscus

CONEJO MALO

jalapeno infused tequila, lime, tamarind, ancho chile Liqueur

EL MURO SOUR

whiskey, lemon, honey, epazote herb, egg white

Beer 7.00

**PACIFICO
REBEL LAGER
MODELO NEGRA**

Wine 11.00

**ROSÉ
ALBARIÑO
PINOT NOIR
CABERNET SAUVIGNON**

Soft Drinks

**COKE 3.50
SPRITE 3.50
JARRITOS (assorted flavors) 4.00
MINERAGUA 3.50**

Happy Hour (WEEKDAYS 3-7PM)

**MARGARITAS 9.00
MARGARITA PITCHERS 36.00
WINE 6.00
BEER 4.50
BEER BUCKET 20.00**

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