

INDIVIDUAL ENTREES

Each entree is à la carte. Get your fix by making it a meal or adding your favorite sides.

PLATOS CHICOS

GUACAMOLE Prepared fresh with avocados, and combined with tomato, jalapeño, cilantro, onion, lime and queso cotija. 10

CEVICHE DE GUAYMAS Fish or shrimp, pico de gallo, avocado, cucumber, radish, Zócalo hot sauce. 12

ENSALADAS

Add chicken \$4, tri-tip \$5, shrimp or salmon \$6

EL TEJANO Roasted butternut squash, campari tomatoes, black beans, feta, tortilla strips, chipotle honey vinaigrette. 11

MANZANA Apples, blue cheese, candied almonds, dried cranberries, pickled red onion, lemon dressing. 11

TACO SALAD House ground beef, pintos, cherry tomatoes, sour cream, avocado, grilled tostada, vinaigrette. 12

PEPITA Roasted carrots, avocado, cilantro, pumpkin seed, goat cheese, orange, balsamic-chipotle dressing. 11

TACOS

BAJA FISH TACOS Beer battered with chipotle aioli, pico de gallo, and topped with fresh repollo. 11

CARNITAS Slow-cooked pork, chile morita salsa, tomatillo pico de gallo. 10

CAMARON Lightly sautéed shrimp in garlic, chipotle aioli, pico de gallo and pickled red cabbage. 12

TACOS DE CAZUELA CLASICA Steak or chicken sautéed with house chorizo, onions, mushrooms and queso—baked and served casserole-style with tortillas. Vegetarian option available. 12 Shrimp add \$3

MAKE IT A MEAL

Complete any entree by making it a meal. Includes black beans, cilantro rice, chips, and salsa. **ADD \$5**

ENCHILADAS

EN MOLE Hints of chile, dried fruits, toasted nuts and chocolate — 26 ingredients in all. 12

SALSA ROJA California and japonés chile, roasted tomato, cumin. Sour cream and cotija cheese. 10

GUANAJUATO Poblano and jalapeño chiles, tomatillos and cilantro. Sour cream and cotija cheese. 10

BURRITO

EL BURRITO Flour tortilla, choice of carnitas, asada, vegetables or fajita chicken. Includes Davey's beans, rice, cheese, sour cream, and guacamole. Served "wet" with a chile puya sauce, queso fresco, and pico de gallo. Wrapped in a tortilla or served in a bowl. 12

SOPAS

SOPA DE TORTILLA Bloomsdale spinach, white beans, carrot, celery, shredded chicken, morita chile. Bowl 11 / Cup 5

POZOLE ROJO Pork simmered in a red chile broth with hominy. Served with cilantro, onion, cabbage, radish and roasted chiles. Bowl 13 / Cup 5

ASADA Steak, chile, morita salsa, house chorizo, fingerling potato hash, avocado salsa, onion. 12

TACOS AMERICANOS Crispy tortillas, braised chicken, jack and cotija cheese, romaine, salsa serrano, crema, pico, Zócalo hot sauce. 10

SIDES

CHIPS AND SALSA 2.5 BLACK BEANS 3
GUACAMOLE 3 CILANTRO RICE 3
SALAD 5

Can't find a meal you have seen on the Zócalo menu? We can make that for you. Just let us know when placing your order.

FOR GROUPS

Whether you're a family of four or a party of ten, no one will leave hungry. Choose any bar below, make it a meal, add a side, anything goes. We won't judge.

GROUP OF 4 | \$40

GROUP OF 10 | \$90

TACO BAR

Up to 2 Choices of Meat:
Chicken, Asada, Carnitas, Veggies
Or Tacos De Cazuela
Tortillas
2 Salsas: Pico de Gallo & Tomatillo
+ Morita salsa for group of 10
Grilled green onions
Grilled jalapeño
Limes

BURRITO BAR

Up to 2 Choices of Meat:
Chicken, Asada, Carnitas, Veggies
Flour Tortillas
Salsas: Morita, Tomatillo, and Pico de Gallo
Pinto Beans
Rice
Toppings: Sour Cream, Monterey Jack Cheese, Artisan Romaine Lettuce

ENCHILADA BAR

Chicken and Cheese or Veggies
Choice of sauce
En Mole
Salsa Roja (Red Sauce)
Salsa Verde (Green Sauce)
Toppings: Sour Cream and Cotija Cheese

MAKE IT A MEAL

Complete any bar by making it a meal.

Includes black beans, cilantro rice, chips, and salsa.

GROUP OF 4 | ADD \$16

GROUP OF 10 | ADD \$35

SIDES

GUACAMOLE \$10 FOR 4 \$20 FOR 10	CILANTRO RICE \$6 FOR 4 \$13.5 FOR 10
SALAD \$11 FOR 4 \$25 FOR 10	BLACK BEANS \$6 FOR 4 \$13.5 FOR 10
CEVICHE \$12 FOR 4 \$28 FOR 10	CHIPS AND SALSA \$5 FOR 4 \$11.5 FOR 10