

## 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** Grilled asparagus, campari tomatoes, black beans, feta, tortilla strips, chipotle honey vinaigrette. 11

**FRESA** Strawberries, 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.

## BŌL

*New! Mexican-inspired bowls. Served with a base of local brown rice, pebble black beans, baby kale and our signature cilantro pesto.*

## FEATURED

**ASADA** Roasted fingerling potato and grilled onion, spicy aioli, chile guero pickle. 14

**POLLO** Roasted bell peppers, sour cream, pico de gallo, carrot and jalapeño pickle. 14

**SALMON** Roasted sweet potato and carrot, mango glaze, red cabbage pickle. 15

**ASPARAGUS & BROCCOLI** Roasted bell peppers, chipotle aioli, green bean pickle. 14

## CRAFT YOUR OWN 14

**1. CHOOSE A PROTEIN:** Yucatecan Chicken, Asada, Blackened Salmon \$1, or Seasonal Veggie.

**2. CHOOSE A VEGGIE:** Roasted Fingerling Potato, Roasted Carrots, Roasted Sweet Potato, Roasted Bell Peppers, Grilled Asparagus, Grilled Broccoli. Add a second veggie for \$.50.

**3. CHOOSE A SAUCE:** Spicy Aioli, Chipotle Aioli, Poblano Aioli, Mango Glaze, Tomatillo Salsa, Serrano Salsa, Pico de Gallo, Sour Cream +\$.50, Guacamole + \$1

**4. CHOOSE A PICKLE:** Carrots and Jalapeño, Chile Guero, Green Beans, Red Onion, Red Cabbage.

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