



HOURS
 THURS, FRI
 5pm - 10pm
 SATURDAY
 11am - 9pm
 SUNDAY
 11am - 7pm

apps

- Elote \$8**
grilled corn, chili lime aioli, cotija and tajin
- Frito-quiles \$8**
salsa verde, Fritos, queso fresco and fried egg
- Fuego Guac \$10**
spicy guacamole, tortilla chips
- Salsa Rojo \$8**
charred tomato salsa, tortilla chips
- Jalapeno Queso \$10, add chorizo \$2**
velvety jalapeno cheese dip

tacos 1/\$5.00 3/\$12

served on corn tortilla (GF)

- Los Cactus**
marinated charcoal grilled cactus
- Chorizo**
aromatic ground pork Mexican sausage
- Campechano**
Chorizo and Nopales (cactus)
- Pollo Vulcan**
habanero marinated grilled chicken breast
- Carnitas**
crispy confit of pork shoulder
- Carne Pincate**
spicy carne asada steak
- Chorizo De Soya**
plant based chorizo (soy)
- Barbacoa**
brisket braised in smoked chilis and spices
- Al Pastor**
guajillo & pineapple marinated pork shoulder
- Tinga de Pollo**
chipotle braised chicken breast
- Kids Quesadilla - \$6**
corn tortillas, Oaxacan cheese

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

drinks

- cervezas**
 - Pacifico \$5 Tecate \$4 Dos XX \$5
 - Tropicalia IPA \$6 Moody Tongue Pilsner \$6
 - Koko Buni Stout \$6 Athletic N/A Ale \$5
 - Shacksbury Dry Cider - \$6
 - DRAFT** Padre Azul \$4 Rotating \$6
- margaritas**
 - Classic House - blanco tequila, lime, triple sec, agave \$10
 - Mezcal Marg - Banhez mezcal, triple sec, lime, agave \$11
 - Spicy Marg - jalapeno tequila, triple sec, lime, agave \$11
 - Skinny Marg - blanco tequila, lime, agave, Topo Chico \$11
 - Hibiscus Marg - classic marg, hibiscus tea, agave \$11
- especialidades**
 - Ranch Water - blanco tequila, Topo Chico, limeade \$10
 - Smoky Ranch Water - mezcal, Topo Chico, limeade \$10
 - Paloma - reposado tequila, grapefruit, soda \$10
 - Michelada - Padre Azul lager, bloody mix, Tajin tequila or mezcal floater - \$3.75 \$8.75
 - Mojito - rum, fresh mint, simple syrup \$12
 - El Sol - Metiche mezcal, yellow bell pepper, pineapple liqueur, fino sherry, gentian aperitif \$14
 - El Venedo - Mexican agricole rum, mezcal, allspice, velvet falernum, fino sherry, amaro, lime \$14
 - El Gallo - bourbon, mezcal, ginger liqueur, amaro, pineau de charentes, lemon \$14
 - XILA Spritz - XILA aperitif, sparkling wine, soda \$11
 - Mezcal Negroni - mezcal, campari, sweet vermouth \$12
- vino**
 - Nortico Alvarinho - Albariño Vinho / Portugal \$11 / \$44
 - Von Donabaum - Gruner Veltliner / Wineland, Austria \$11 / \$44
 - Vera Vinho Verde - Rose' / Portugal \$11 / \$44
 - Mary Taylor - Touriga Tinta / Duoro, Portugal \$12 / \$48
 - Gulpo Hablo - Garnacha / astilla la Mancha, Spain \$12 / \$48
 - La Cetto Reserva Privada - Nebbiolo / Baja, Mexico \$16 / \$64
 - sangria - house made, classic red wine recipe \$11
- non-alcoholic / other beverages**
 - Margarita - \$8 Paloma - \$8 Mojito - \$8 Hibiscus - \$8
 - agua fresca - \$4.25 Jarritos - \$4.25 Mex Coke - \$4.25
 - housemade ginger ale - \$4.25



@mascogotacos
 @mascogotacos

instagram
 facebook



www.tortugaychango.com
 @tortugaychango instagram