

## To Eat!

### Antojitos

chips & guac &/or salsa \$1 off daily 3-6pm & tuesdays 3-close (excludes to-go)

☺ = vegetarian option available (usually able to be vegan also)

Housemade chips & salsa fresca ☺	\$3.00
Housemade chips & guacamole ☺	\$4.50
House chips with guacamole & salsa ☺	\$6.00

\* half price for half size of above items.

**Spicy cucumbers** ☺.....\$3.00 **with guacamole**....\$6.00  
Available without spice upon request

**Simple Salad** ☺.....small \$3.50.....large \$7.00  
Organic greens tossed in a guajillo chile vinaigrette & topped with avocado, toasted pumpkin seeds, queso fresco & pico de gallo

**Ceviche**.....with chips \$8.50.....with spicy cucumbers \$9.50  
Line caught red snapper & wild shrimp marinated in seasoned lime juice & served with guacamole, cabbage, hot sauce & sliced avocado

**Flautas** ☺.....\$6.50  
3 tortillas filled with your choice of carnitas, pollo, tinga, fish or veggies, rolled, fried & topped with crema & salsa

### Tacos - on fresh housemade corn tortillas!

\*\* all tacos are \$5.00 off daily 3-6pm & tuesdays 3-close (excludes to-go)

**Carnitas**.....\$3.00  
Crisp & juicy braised Carlton Farms pork topped with salsa verde, onions, cilantro & queso fresco from Ochoa Queseria in Albany

**Chorizo**.....\$3.00  
Housemade chorizo from Rainshadow El Rancho pork topped with onions, cilantro, crema & queso fresco from Ochoa Queseria in Albany

**Pollo Asado**.....\$3.00  
Spicy chipotle rubbed grilled Draper Valley chicken topped with crema, salsa roja & pico de gallo

**Pollo Verde**.....\$3.00  
Draper Valley chicken braised in tomatillo salsa & topped with salsa verde, onions & cilantro

**Carne Asada**.....\$3.00  
Cascade Natural chopped steak, served traditional-style with grilled onion and topped with salsa roja, cilantro & onion

**Barbacoa**.....\$3.00  
Cascade Natural beef brisket braised inside banana leaves in a Yucatan-style three chile barbacoa salsa, topped with onion, cilantro & queso fresco from Ochoa's Queseria in Albany

**Verduras** ☺.....\$3.00  
Delicious mix of seasonal vegetables, see specials board

**Pescado**.....\$3.50  
Cornmeal encrusted Alaskan Cod topped with crema, cabbage, salsa verde, onion, cilantro & pineapple

**Calamari**.....\$3.50  
Wild squid & bell peppers sautéed with chili seasoning & topped with crema, salsa roja & pico de gallo

**Camarones**.....\$4.00  
Wild shrimp, sautéed with chili seasoning & topped with crema, cabbage, salsa verde, onion, cilantro & pineapple

### Más

**Por Que Salad** ☺ [sub fish for \$2 / \$3 for shrimp].....\$9.50  
Full size Simple Salad with your choice of above meat or veggies in or out of flautas

**Bryan's Bowl** ☺ [sub fish for \$2 / \$3 for shrimp].....\$7.25  
Your choice of above meat or veggies in a bowl with beans, rice, salsas, guacamole, queso fresco, crema, cilantro & *chips or 3 tortillas*

**Beans & Rice Bowl** ☺.....\$6.00  
Our house beans & rice in a bowl with salsas, queso fresco, guacamole, crema, cilantro & a side of *chips or 3 tortillas*

**Por Que Plate** ☺ [sub fish for \$2 / \$3 for shrimp].....\$11.00  
Your choice of above meat or veggies served on a plate with beans, rice, a small salad, salsa fresca, guacamole, crema & 4 tortillas

**Quesadilla** ☺(add \$2.75 for meat/veg or \$4.50 for fish/shrimp)....\$4.00  
Choice of flour or corn tortillas filled with queso oaxaca & topped with crema & chili salt

**Tamale Plate** ☺.....1 for \$6.75 or 2 for \$10.00  
Oaxacan style, served with beans, rice, queso fresco, salsa fresca & crema

**Tamale a la carte** ☺.....\$4.00  
Topped with salsa & crema

**Para Niños (Or adults!) ☺**

**Small flour quesadilla** with queso oaxaca.....\$2.00

**Bean & cheese taco-** choice of queso fresco or queso oaxaca.\$2.00

**Kid's bean & rice bowl-** just beans, rice & choice of queso fresco or queso oaxaca.....\$2.50

### Y Más

**Frijoles** topped with queso (side of beans, vegetarian) ☺.....\$2.00

**Arroz** topped with pico (side of rice, vegetarian) ☺.....\$2.00

**Guacamole** ☺.....on taco \$0.50.....Sm. \$1.75.....Lrg. \$3.50

**Salsa** ☺.....on taco \$0.25.....Sm. \$1.00.....Lrg. \$2.00

**Crema** ☺.....on taco. \$0.25.....side \$1.00

**Housemade tortilla chips** ☺...1/2 basket \$0.50...basket \$1.00

**Tortillas** ☺.....\$0.25 each

Consumption of raw/undercooked seafood may be hazardous to your health. Some meat items may be cooked with the addition of lard. Flour and peanuts are present in kitchen.

*¿Por qué no?*  
taqueria

4635 SE Hawthorne 503-954-3138  
3524 N Mississippi 503-467-4149

[www.porquenotacos.com](http://www.porquenotacos.com)

¿Por Qué No? strives to support our local economy, whether it means using fish from responsibly managed fisheries & local meat or remodeling with recycled materials. We have traveled from the Pacific Coast of Mexico to the mountains of Oaxaca to share the flavors & the essence of what we found. In the end, it's all about the food & the community of people who enjoy it!

## To Drink!

### **Margaritas**

Made with Sauza Blanco tequila & fresh squeezed lime & lemon juice!

Small.....\$6.00

Large.....\$8.50

\*\*\* small margs \$4.50 & pint margs \$7 daily 3-6pm & tuesdays 3-close

### **Pomegranate Margaritas**

Small.....\$6.00

Large.....\$8.50

\*\*\* small margs \$4.50 & pint margs \$7 daily 3-6pm & tuesdays 3-close

**Margarita w/ Agua Fresca**.....\$8.00

\*\*\* \$7 daily 3-6pm & tuesdays 3-close

**Rum & Agua Fresca**.....\$6.50

Barbancourt Rum from Haiti mixed with your choice of Agua Fresca

\*\*\* \$5.50 daily 3-6 pm & tuesdays 3-close

**Horchata Borracha**.....\$6.00

Our creamy housemade horchata spiked with Barbancourt Rum

\*\*\* \$5 daily 3-6 pm & tuesdays 3-close

**Cuba Libre**.....\$6.00

Barbancourt rum, lime wedges & Mexican coca cola

**Sangria**.....\$5.00

Wine, juice & fresh cut fruit

\*\*\* \$4 daily 3-6 pm & tuesdays 3-close

**Cameron Vineyards Wine** (variety & price changes seasonally)

### **Michelada**

Tecate with lime juice & a dash of Worcestershire served in a chile & salt rimmed pint glass over ice.....\$3.50

With a different beer.....\$4.00

### **Beer - Mexican**

**Tecate [can]**.....\$2.50

**Pacifico, Negra Modelo, Modelo Esp. [bottle]**.....\$3.25

\*\*\* all bottled beer \$5.00 off daily 3-6pm & tuesdays 3-close

### **Beer - Domestic**

**Pabst Blue Ribbon**.....\$2.00

**Sierra Nevada Pale Ale**.....\$3.25

**Draft Beer** (changes regularly).....\$4.00

\*\*\* all bottled & tap beer \$5.00 off daily 3-6pm & tuesdays 3-close

## Non-Alcoholic

**Aguas de Jamaica**.....\$2.00

Hibiscus flower tea over ice

**Aguas Frescas**.....\$3.00

Seasonal fresh fruit juices. A true mexican street food specialty

**Horchata**.....\$3.00

Housemade rice & almond drink with cinnamon & sugar

Takes 24 hours to make!

**Bottled Jarritos Sodas**.....\$2.00

**Coke in a bottle**.....\$2.00

From Mexico, made with real sugar cane

**Coke, Diet Coke, Barq's Root Beer**.....\$1.50

**Sparkling mineral water**.....\$2.00

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**Mid-day menu 3-6 pm daily & 3-close Taco Tuesdays  
Brunch items Saturdays & Sundays from 11-3**

# Brunch! ; Desayuno!

**served Saturday & Sunday 11-3**

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**Plato Típico** \$7.50

Two eggs any style served with rice and beans topped with crema, pico de gallo, avocado, and four tortillas.

**Chilaquiles** \$8.00

Our house made tortilla chips sautéed in a ranchero salsa and topped with eggs any style, pico de gallo, queso fresco and crema. Served with a side of beans topped with queso fresco.

**Huevos Rancheros** \$7.50

A house made corn tortilla topped with ranchero salsa, two eggs over easy, pico de gallo, queso fresco and crema. Served with three tortillas and a side of beans topped with queso fresco.

**Huevos a la Mexicana** \$8.00

A scramble of eggs, beans, pico de gallo and your choice of queso fresco or queso oaxaca topped with fresh pico de gallo, queso and crema. Served with a side of guacamole and your choice of chips or three tortillas.

**Tamale and eggs** \$8.00

Two eggs any style over a house made tamale of your choice, topped with salsa fresca and crema. Served with rice and beans topped with queso fresco. Check specials board for tamales del día.

Add an additional tamale for \$3.50

**Papas con Chorizo** \$9.50

House made chorizo with potatoes, pico de gallo, and melted queso oaxaca topped with two eggs any style, pico de gallo, and crema. Served with three tortillas and a side of beans topped with queso fresco.

\*add meat or veg. to any item for \$2

**Regular menu items also available during brunch** **see board for specials**