

3524 N Mississippi Ave

503.467.4149



4635 SE Hawthorne Blvd

503.954.3138

Antojitos

Salsa fresca & housemade chips \$3.50

Guacamole & housemade chips \$6.50

Guacamole & salsa & housemade chips \$8

** half price for half size of above items **

Small Salad \$5

organic greens tossed in a spicy chile vinaigrette, topped with avocado, toasted pumpkin seeds, queso fresco & pico de gallo

Tacos *on fresh housemade corn tortillas!*

Carnitas \$3.50

crisp & juicy slow cooked Cascade Farms pork topped with salsa verde, onions, cilantro & queso fresco from Ochoa Queseria

Al Pastor \$3.50

succulent, spicy Cascade Farms pork grilled with pineapple & topped with spicy salsa de arbol, onions & cilantro

Chorizo \$3.75

Marcos' mama's recipe! House chorizo topped with onions, cilantro, crema & queso fresco from Ochoa Queseria

Pollo Asado \$3.50

spicy chipotle rubbed grilled Cascade Farms chicken with crema from Ochoa Queseria, spicy salsa de arbol & pico de gallo

Pollo Verde \$3.50

Cascade Farms chicken braised in tomatillo salsa & topped with salsa verde, onions & cilantro

Verduras \$3.50

delicious mix of seasonal vegetables!
see chalkboard

Más

Por Qué Salad \$10

organic greens tossed in a spicy chile vinaigrette, topped with avocado, toasted pumpkin seeds, queso fresco & pico de gallo. *with meat or veg - see taco options above - \$13.50 with fish \$14.50 with shrimp \$16*

Bryan's Bowl \$11

your choice of meats or veggies - *see taco options above* - in a bowl with beans, rice, salsas, guacamole, queso fresco, crema, cilantro & either chips or three housemade tortillas. *with fish \$12 with shrimp \$13.50*

Beans & Rice Bowl \$8

our house beans & rice in a bowl with salsas, queso fresco, guacamole, crema, cilantro & your choice of chips or three housemade tortillas.

Spicy cucumbers \$3 with guacamole \$7.50
sliced & topped with fresh lime juice & chile salt

Ceviche* with chips \$11 with spicy cucumbers \$12.50
wild shrimp & diver scallops marinated in seasoned lime juice, served with guacamole, cabbage, spicy serrano salsa & sliced avocado

Flautas \$9 *must all be same filling*

three tortillas filled with your choice of carnitas, pollo, barbacoa, fish or seasonal vegetables, rolled & fried, topped with crema, served with salsa fresca

Carne Asada \$3.75

Cascade Farms chopped flank steak, served traditional style with grilled onion & topped with spicy salsa de arbol, cilantro & onion

Barbacoa \$3.75

Cascade Farms beef brisket braised inside banana leaves in a three chile barbacoa salsa, topped with pickled red onions, cilantro & crema

Lengua \$3.75

Cascade Farms beef tongue braised and seared crisp, topped with onions, cilantro and spicy serrano salsa

Pescado #1 \$4.50

crispy cornmeal encrusted Newman's line caught Alaskan Cod, topped with pineapple, salsa verde, crema, cabbage, onion & cilantro

Pescado #2 \$4.50

crispy cornmeal encrusted Newman's line caught Alaskan Cod, topped with tangy escabeche crema & a serrano-cabbage slaw

Camarones \$5

spicy sautéed wild shrimp from Newman's topped with crema, cabbage, spicy serrano salsa, onion, cilantro & pineapple

Por Qué Plate \$14

your choice of meat or veggies - *see taco options above* - served on a plate with beans, rice, a small salad, salsa fresca, guacamole, crema & four housemade tortillas. *with fish \$15.50 with shrimp \$17*

Quesadilla \$8.50

your choice of flour or corn tortillas filled with queso Oaxaca & topped with crema & chile salt. Served with a side of salsa fresca. *with meat or veg - see taco options - \$12 with fish \$13 with shrimp \$15*

Tamales *plate with one tamal* \$7.50 *with two tamales* \$11

Oaxaca style wrapped in a banana leaf, served with beans, rice, queso fresco, salsa fresca & crema. Made with masa from Three Sisters Nixtamal in Portland. *a la carte, topped with salsa & crema* \$4.50

*Consumption of raw/undercooked seafood may be hazardous to your health

- Some meat items cooked with lard. Flour, peanuts & sesame seeds are present in kitchen. Please alert your server if you have any food allergies. Cross-contamination is possible.

www.porquenotacos.com

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Para Niños

Small plain quesadilla on flour or corn tortilla \$3.50
add beans inside .50 add rice inside .50

Kid's bean & rice bowl \$3

pinto beans & rice with your choice of queso fresco or queso Oaxaca

* Add carnitas, pollo verde or carne asada to above items \$2.50 *

Kid's bean & cheese taco \$2

pinto beans topped with your choice of queso fresco or queso Oaxaca in a housemade corn tortilla

Kid's side avocado \$1.25

Y Más

Side beans \$2.50 whole pinto, vegetarian, topped with queso fresco

Side rice \$2.50 vegetarian, topped with pico de gallo

Guacamole on taco 75¢ sm \$2.50 lg \$5

Salsa fresca sm \$1 lg \$2

Crema on taco 25¢ side \$1

Housemade tortilla chips \$1.50 half basket 75¢

Housemade corn tortillas 25¢ each

Drink

Margarita pint \$10.50 small \$8

made with 100 Años Silver tequila, fresh squeezed lime & lemon juice

Pomegranate Margarita pint \$10.50 small \$8

above margarita with pomegranate juice!

Margarita with Agua Fresca pint \$10.50 small \$8

house margarita with your choice of our daily aguas frescas

Mezcal Margarita 10 oz tumbler \$10

margarita finished with a float of smoky Del Maguey Vida mezcal! served with a chile salt rim & an orange wedge

Serrano Margarita pint \$10.50 small \$8

house margarita spiked with spicy serrano chile

Rum & Agua Fresca pint \$8.50

Haitian Barbancourt Rum mixed with your choice of our aguas frescas

Horchata Borracha pint \$9

our creamy housemade horchata spiked with Haitian Barbancourt Rum

Cuba Libre \$7 Barbancourt rum, lime wedges & Mexican Coke

Sangria pint \$8.50 red wine, rum, brandy, juice & fresh cut fruit

* ask about our tequila and mezcal offerings! *

Beer

Michelada \$4 with a different beer \$5.25

Tecate with lime juice & Worcestershire sauce served in a chile & salt rimmed pint glass over ice

Cerveza Roja \$5 with a different beer \$6.25

Our michelada above spiked with spicy housemade Bloody Maria mix

Pacifico, Negra Modelo, Modelo Especial \$4

Tecate \$3 Rainier \$2.50

Revolving Local Can of Beer see chalkboard

Revolving Cider, Revolving Wine see chalkboard!

Non Alcoholic

Jamaica \$3 hibiscus flower tea over ice

Aguas Frescas \$3.50 freshmade fruit juices

a true Mexican street food specialty

Horchata \$4 housemade rice & almond drink with cinnamon & sugar

Jarritos sodas \$2.50 Mexican fruit sodas bottled with cane sugar

Coke, Diet Coke \$2 Public Coast Root Beer \$3.50

Mineragua \$2.50 sparkling mineral water

Mexican Coke \$3 made & bottled in Mexico with cane sugar

Brunch *mmm...*

Saturdays & Sundays 11am-3pm, ask to see a brunch menu!

Margarita Kits!

Ask a server how you can take our delicious margaritas home!

Happy Hour *yay!*

3-6pm daily & 3pm-close Taco Tuesday

50¢ off tacos (excludes special tacos)

\$1 off chips, salsa & guacamole

\$1 off bowls

\$1.50 off margaritas

\$1 off rum drinks & sangria

* dine-in only, please *

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