

Menu **Tacos del Soul**



Hours

Wednesday-Friday

1pm-3pm/ 5pm- 10pm

Saturday

1pm-10pm

Tacos All \$5 each

1. **The Kiwi-** fish of the day seared and served with a malt vinegar aioli, red beet/cabbage slaw topped with crispy potato sticks
2. **The Coco-** Flank steak rubbed with coffee and cocoa and grilled to medium rare thinly sliced and served with tomatillo salsa, local greens, pickled red onion and cotija cheese.
3. **The JJ-** Slow cooked pork shoulder served with house made kimchi, Dr. Rock sauce (Korean BBQ), peanuts and cilantro

4. **The Champ-**Tequila lime shredded chicken with fresh black bean and corn salsa, cilantro/jalapeño sauce and fresh cilantro
5. **The Shroom-** Sautéed mushrooms with asparagus or zucchini (availability) walnuts, local greens, herbed vinaigrette (vegan)
6. **The VJJ-** This is the vegan version of the JJ, it has marinated jackfruit with sautéed kale, kimchi, Rock sauce, peanuts and cilantro.

Bowls \$9.50

The Soul Bowl- your choice of protein served over rice and beans with greens, cheese, salsa, side of sauce (vegan options)

Go Green Soul Bowl- your choice of protein served over local mixed greens with salsa, sauce on side (vegan options)

Sides \$4.50

Elote- grilled corn on the cob with crema, cotija and a shake of chili spice

Sweet potato salad- Sautéed sweet potatoes and braised kale with a orange chipotle vinaigrette

Rice and beans

Red beet and cabbage slaw

Cheese Quesadilla with sour cream and salsa option to add protein with up charge

Mexican sodas \$2.00

Mango, Lime , Guava