

# Tacos del Soul

1) **The Kiwi** - Fish of the day seared, beetroot cabbage slaw, malt vinegar aioli, seasoned potato sticks

2) **CoCo**- Grilled flank steak with a coffee and cocoa rub, house made tomatillo salsa, greens, pickled onion, cotija cheese

3) **The JJ** - Braised Pork, Kim chi, Dr. Rock Sauce (house Korean BBQ sauce), peanuts, cilantro

4) **The Champ**-Tequila Lime Chicken, fresh black bean corn and tomato salsa, cilantro jalapeño vinaigrette

5) **Shroom** - Mushrooms, asparagus, cherry tomato, radish, chimichurri, queso fresco

6) **The V-JJ** - Jackfruit, braised greens, kimchi, peanuts, Dr. Rock Sauce

## Sides

**Sautéed Sweet Potato Salad** - Diced sweet potato, braised greens, sauteed with an orange chipotle vinaigrette

**Rice and Beans** - The name says it all

**Beetroot Slaw** - shredded beets, cabbage and carrots lightly tossed in a lime/mayo based dressing

**Elote**- grilled corn on the cob, lime crema, cotija cheese, house chili seasoning \* Vegan option available

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**Quesadilla** - Tortilla and melted cheese w/ sour cream salsa  
\$5

add chicken \$7

add steak \$8

add pork \$7

**Vegan Quesadilla** - Vegan cheddar cheese melted in a tortilla  
with salsa \$6

**SOUL BOWL** - Rice and beans, protein of choice, greens,  
shredded cheese, chimichurri, salsa and cilantro \$9.5

**GREEN Soul Bowl** - Mixed greens, protein of choice, shredded  
cheese, chimichurri, salsa, cilantro \$9.5

**Jaritos Sodas** - Assorted Flavors \$2

All tacos served on double 6" corn tortillas. Flour is available.

Tacos \$5

8 Tacos for \$35

All sides \$4.50

Shout out to Brogue's Hydroponics for a wonderful  
bounty of fresh local produce and cheeses.