

# DINNER

Sunday - Thursday 5pm - 9pm | Friday & Saturday 5pm - 10pm

## PLATOS PEQUEÑOS

small plates

**Chips & House Salsa** 3  
first round is complimentary

**Guacamole** 11 \* GF  
avocado, serrano peppers, cilantro, white onions, tomatoes, lime  
APPLEWOOD SMOKED BACON 3

**Ceviche** 15 \* GF  
chilled citrus-marinated catch of the day & shrimp, fresh lime juice, cilantro, tropical salsa, avocado, papaya, cucumber

**Esquites** 8 \* GF  
sautéed sweet corn, chipotle aioli, queso fresco, chile pepper, lime

**Flautas de Pollo** 13  
pulled chicken tinga, monterey jack cheese, guacamole, crema, crispy rolled flour tortilla

**Bruselas Frita** 10 \* GF  
fried brussel sprouts, jalapeño, toasted pepitas, beets, golden raisins, honey jalapeño vinaigrette

**Vegetariano Quesadilla** 12  
roasted poblano, red onion, monterey jack cheese, cilantro, roasted corn salsa, guacamole, cilantro crema  
PULLED CHICKEN TINGA 6 | SAUTÉED SHRIMP 10 | CARNE ASADA 10

**Nachos de la Casa** 13 \* GF  
crispy corn tortilla chips, monterey jack cheese, black beans, ranchero sauce, salsa de mesa, cilantro, pickled jalapeños, tomatoes, queso fresco, crema  
GUACAMOLE 3 | PULLED CHICKEN TINGA 3 | CARNE ASADA 8

## SOPA Y ENSALADAS

**Sopa de Tortilla** 10 \* GF  
pulled chicken breast, chipotle, adobo chile, tomatoes, corn, cilantro, avocado, crispy tortilla strips, crema

**Mexican Cobb** 23 \* GF  
mixed greens, pulled chicken, applewood smoked bacon, avocado, monterey jack cheese, cherry tomatoes, green onions, toasted pepitas, chipotle ranch

**Ensalada Sabrosa** 15 \* GF  
mixed greens, roasted corn salsa, tomatoes, black beans, avocado, monterey jack cheese, crispy corn tortilla strips, honey jalapeño vinaigrette  
GRILLED CHICKEN BREAST 8 | GRILLED SHRIMP 8 | FISH OF THE DAY MP

## TACOS

2 corn tortilla tacos

**Baja Camarones** 17  
tequila battered shrimp, escabeche, tropical salsa, lime, avocado, chipotle aioli

**Crispy Pescado** 17  
tequila battered catch of the day, escabeche, tropical salsa, lime, avocado, chipotle aioli

**Carne Asada** 17 \* GF  
grilled steak, monterey jack cheese, escabeche, guacamole, salsa de mesa, queso fresco, green onions, pickled jalapeño

## TACO FLIGHT 45

6 corn tortilla tacos  
NO SUBSTITUTIONS  
2 PESCADO | 2 PULLED CHICKEN TINGA | 2 CARNE ASADA

## SIDES

**Guacamole** 4  
**Spanish Rice** 3  
**Black Beans** 4  
**Corn or Flour Tortilla** 3

## PRINCIPALES

**Carnitas** 23  
slow cooked pork, pickled jalapeño & carrots, tomatillo fresca, guacamole, crema, black beans, warm tortillas

**Camarones a la Diabla** 26 \* GF  
sautéed tiger shrimp, spicy adobo sauce, spanish rice, roasted corn salsa

**Carne e Camarones** 29 \* GF  
10oz NY steak, sautéed shrimp, roasted corn salsa, guacamole, pico de gallo, corn tortillas

**Arroz con Pollo Mole** 23 \* P  
roasted chicken breast, mole poblano, avocado, spanish rice, toasted sesame seeds

**Hamburguesa** 16  
premium american wagyu beef, monterey jack cheese, caramelized onions, roasted poblano, tomato, chipotle aioli, brioche bun  
AVOCADO 3 | APPLEWOOD SMOKED BACON 3 | GRILLED JALAPEÑO 2 | FRIES 4

**Short Rib Chimichanga** 23  
braised prime short rib, monterey jack cheese, black beans, tomatillo & ranchero sauce, escabeche, guacamole, crema, crispy rolled flour tortilla

## FAJITAS

hot cast iron skillet, tomatoes, poblano, onions, crema, guacamole, salsa de mesa, warm corn tortillas, black beans

**Grilled Chicken Breast** 22 \* GF

**NY Steak** 28 \* GF

**Camarones** 26 \* GF  
tiger shrimp

## ENCHILADAS

served with black beans

**Suizas** 21 \* GF  
pulled chicken tinga, monterey jack cheese, creamy tomatillo sauce, crema, shaved cabbage,

**Mole de Poblano** 22 \* P  
pulled chicken tinga, monterey jack cheese, toasted sesame seeds, queso fresco, crema, shaved cabbage

**Seafood** 27 \* GF  
shrimp, lump crab, monterey jack cheese, creamy tomatillo sauce, crema, shaved cabbage

**Vegetariano** 20 \* GF  
fajita style peppers, brussels sprouts, onions, tomatoes, roasted corn salsa, monterey jack cheese, salsa de mesa, crema, shaved cabbage

\* GF = gluten free P = peanuts

\* while we offer gluten-free menu options, we are not a gluten free kitchen. cross contamination could occur and our restaurant is unable to guarantee that any item can be completely free of any allergens.

\* some items may contain dietary allergens, please advise your server

\* eating raw or undercooked animal products may increase your risk of foodborne illness

We are proud to make all of our fresh sauces, dressings, spice rub, desserts in house using local ingredients when available

20% gratuity added to parties of 8 and larger | 25.00 corkage fee

# TORTILLA REPUBLIC

KAUAI

WEST HOLLYWOOD - LAGUNA BEACH

