

PLATOS PEQUEÑOS

small plates

Tres Salsa 5 * GF

salsa de mesa, salsa de tomatillo fresca, salsa de papaya habanero

Chips & Housemade Salsa 3 * GF

first round complimentary

Guacamole 11 * GF

avocado, serrano peppers, cilantro, white onions, tomatoes, lime

Made to Order Guacamole 15 * GF

prepared tableside by your server to your specifications,
handmade spinach corn tortillas

Ceviche 14 * GF

chilled citrus-marinated swordfish & shrimp, avocado, cucumber, cilantro,
mango salsa, crispy corn tortillas

Queso Fundido 10

mezcal, oaxaca cheese, cilantro, roasted morita chile, bechamel

CHORIZO & POBLANO 3 | MUSHROOMS & POBLANO 2

Grilled Octopus & Chicharrón 14

pork cracklings, frisée, shaved radishes, chile guajillo sauce, crispy corn tortilla

Baja Shrimp "skinni" Tacos 12

tequila battered or grilled shrimp, tequila passion fruit slaw, mango salsa, chipotle aioli, avocado
choice of: butter lettuce | jicama tortilla

Bruselas Fritas 13 * GF

fried brussel sprouts, jalapeño, toasted pepitas, cilantro, golden raisins,
honey jalapeño vinaigrette

Flautas de Pollo 12

pulled mary's chicken tinga, oaxaca cheese, guacamole, crema, crispy rolled flour tortilla

Tacos de Hongos 11

tequila battered wild mushrooms, oaxaca cheese, pickled onions, mushroom aioli,
queso fresco, corn tortillas

Nachos de la Casa 14

crispy flour tortilla chips oaxaca cheese, black beans, guacamole, salsa de mesa, ranchero sauce, crema,
pickled jalapeño, queso fresco, pico de gallo

CARNITAS 4 | PULLED MARY'S CHICKEN TINGA 4 | PULLED MACHACA BEEF 6

SOPA Y ENSALADAS

Sopa de Tortilla 10 * GF

pulled mary's chicken breast, chipotle, tomatoes, corn, cilantro, avocado, crispy tortilla strips, crema

Ancho Blackened Salmon Salad 21 * GF

romaine lettuce, purple kale, herb goat cheese, pickled carrots, mint agave vinaigrette, avocado

Ensalada Sabrosa Full 13 * GF

romaine lettuce, roasted corn salasa, tomatoes, black beans, oaxaca cheese, avocado, red onions, jicama,
crispy corn tortilla strips, honey jalapeño vinaigrette

MARY'S GRILLED CHICKEN BREAST 7 | SAUTÉED SHRIMP 7 | PAN ROASTED SALMON 9

FAJITAS

hot cast iron skillet, tomatoes, poblano, onions, guacamole, crema, warm tortillas,
spanish rice & black beans

Mary's Chicken Breast 21 * GF

Filet Mignon 24 * GF

Camarones 26 * GF

tiger shrimp

Surf & Turf 29 * GF

TORTILLA
REPUBLIC™

WEST HOLLYWOOD

LAGUNA BEACH - KAUAI



PRINCIPALES

Carnitas 24

slow cooked pork. pickled jalapeño, tomatillo fresca, guacamole, crema. warm tortillas

Carne Asada 29

beer marinated skirt steak 8oz , grilled green onions, guacamole salsa, charro beans, queso panela, aromatic rice, grilled corn esquite, warm tortillas

Short Rib "Chile Verde" 24

braised prime short rib, roasted garlic & jalapeño potato purée, jalapeño chile verde sauce

Ancho Salmon 25 * GF

roasted poblano, sautéed onion, mango, herb rice, cilantro citrus & carrot habanero sauce

Arroz con Pollo Mole 23 * N

mary's chicken breast, mole poblano, avocado, herb rice, toasted sesame seeds

Pork Chop Al Pastor 26 * GF

bone in 10oz spiced caramelized pork chop, grilled onions & pineapple, grilled asparagus, jalapeño potato purée, pineapple adobe sauce

TR Hamburguea 16

premium american wagyu beef, roasted poblano, caramelized onions, tomatoes, butter leaf lettuce, TR sauce, brioche bun, sweet potato fries

OAXACA CHEESE 2 | AVOCADO 2 | SPICED APPLEWOOD SMOKED BACON 3

Relleno Poblano 19 * GF N

stuffed with eggplant, mushrooms, spinach, pine nuts, golden raisins, goat cheese , red peppers, carrots, cilantro citrus sauce, crema

VEGAN OPTION AVAILABLE

ENCHILADAS

Suizas 20 * GF

pulled mary's chicken tinga, oaxaca cheese , creamy tomatillo sauce, crema, shaved cabbage & radish, spanish rice & black beans

Mole Enchiladas 23 * N

pulled mary's chicken tinga, oaxaca cheese, mole poblano, toasted sesame seeds, shaved cabbage & radish, crema, spanish rice & black beans

Machaca Enchilada 21 * GF

pulled prime beef, sautéed onions & poblano, garlic, oaxaca cheese, ranchero, avocado, crema

Vegetariano Enchilada 17 * GF N

roasted carrots, squash, corn, red onion, bell peppers, white truffle oil, oaxaca cheese, salsa macha, creamy tomatillo sauce, crema

Vegan "Impossible" 17

tinga impossible "beef", cashew cheese, roasted carrots, squash, red onions, corn, bell peppers, ranchero sauce, salsa macha, pickled red onions, jicama tortillas

Lobster Enchiladas 28 * GF

lobster & shrimp, oaxaca cheese, creamy truffled tomatillo sauce, crema, spanish rice & black bean

SIDES

Sweet Potato Fries 7

cilantro & lime zest

Roasted Jalapeño Garlic Potato Purée 7

Sautéed Garlic Vegetables 7

choice of: Asparagus | Kale | Spinach

Spanish Rice 3

House Black Beans 3

* GF = gluten free N = nut allergies

* 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

18% gratuity added to parties of 6 and larger | 20% gratuity added to parties of 8 and larger

20.00 corkage fee | \$3 dessert fee per person for outside desserts