



HUICHOLITOS

NAYARIT-STYLE MEXICAN FOOD

MEAT CHOICES

- Al pastor Marinated Pork w/ Pineapple
- Birria Shredded Beef
- Carne Asada Angus Beef
- Carnitas Shredded Pork
- Chicken
- Chorizo Mexican Sausage
- Lengua Cow Tongue
- Shrimp

VEGGIE CHOICES

- Mushrooms
- Spinach



ANTOJOS

Enchiladas \$9.50

3 corn tortillas filled with your choice of meat, topped with lettuce, sour cream and queso fresco. Served with rice and beans.

Quesabirria \$9.50

3 corn tortillas dripped in consommé, filled with monterey cheese and birria. Served with lime, cilantro, onion, and consommé.

Each additional Quesabirria is \$2.85

Quesadilla \$4.95

Flour tortilla filled with monterey cheese.

ADD MEAT OR VEGGIES \$8.25

ADD SHRIMP \$9.25

Mulita \$3.50

2 corn tortillas stuffed with monterey and cheddar cheese, pico de gallo, your choice of meat, and the options of adding from the sides.

Chicken Fajitas \$14.95

Chicken stir fried with green & red peppers and onion. Served with rice, beans, and tortillas.



Quesabirrias

Chilaquiles



BRUNCH

Chilaquiles Combo*

\$8.50

Corn tortillas fried in red salsa, served with 2 eggs and beans, topped with queso fresco, sour cream, and red onion.

Chorizo con Huevos* Plate

\$10.25

Mexican sausage cooked with eggs, tomato, and onions. Served with rice, beans, and tortillas.

*CAN BE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

STREET FOOD

Taco \$2.85

Corn or flour tortilla with your choice of meat. Topped with onion, cilantro and salsa.

Burrito \$7.95

14" flour tortilla stuffed with rice, beans, salsa, and your choice of meat. with the option of adding from the "sides" menu.

Torta \$7.95

Mexican style sandwich! Made with bolillo bread, mayo spread, beans, lettuce, tomato, red onion, jalapeños and your choice of meat.

Carnitas Plate \$14.95

Classic dish of shredded pork served with salsa, rice, beans, and tortillas.

Chicken Tamal \$3.00

TAMAL COMBO \$10.95

2 tamales topped with sour cream and salsa verde. Served with rice and beans.

SOUP

Tortilla Soup \$10.95

Our special house broth cooked with celery, onion, and tomato. Topped with queso fresco and served with tortillas.

ADD CHICKEN \$13.95

A classic, heartwarming dish! Adds chicken and is also topped with queso fresco.

MAKE IT COASTAL! \$16.95

Add a tasty seafood mix of clam, shrimp, squid, and mussel. Topped off with avocado and served with either tortillas or crackers.

Carne Asada Tacos



Sides

- Pico de Gallo **75¢**
- Beans **\$4.25**
- Rice **\$4.25**
- Sour cream **75¢**
- Extra Meat **\$2.00**
- Guacamole **\$1.50**
- Salsa **25¢**
◦ (green & red)
- Salsa Cora **25¢**
- Cheese **50¢**

Drinks 20oz

\$2.75

Horchata

Tamarind

Horchata



Tamarind

SEAFOOD SPECIALTIES

RAW MENU

Ceviche* **\$15.95**

Raw shrimp mixed with lime and our special sauce, cucumber, red onion, and tomato.

Tropical Ceviche* **\$16.95**

Raw shrimp mixed with lime and our special sauce, cucumber, red onion, tomato, mango and pineapple



Aguachiles* **\$15.95**

Raw shrimp cooked in lime and green sauce. Mixed with cucumber and red onion. Topped with avocado slices and our special sauce.

Botana Huichol* **\$18.95**

Seafood combo plate of scallops, shrimp, octopus, tomatoes, onion, cucumber and our special sauce.

COOKED MENU

Huichols Ceviche **\$15.95**

Cooked shrimp mixed with onion, tomato, cucumber, and avocado.

Empanadas de Camaron **\$14.25**

3 fried, tortillas (made of house-made dough) filled with shrimp.

Camarones al Mojo **\$15.95**

Shrimp stir fried with mushroom and garlic. Served with rice, beans, and tortillas.

Cucarachas **\$15.95**

Shrimp stir fried in garlic, lime juice, and huichol hot sauce. Served with cucumbers and red onion.



*SHRIMP AND SCALLOPS ARE RAW, COOKED IN ACIDITY OF LIME JUICE. CONSUMING RAW SEAFOOD MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.



Thank you for supporting our local,
Mexican-owned, family business

Mon-Sat from 11:00AM-8:00PM

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@HUICHOLITOS

