

## TACOS \$3.00 each



Made with fresh  
handmade organic  
blue corn tortilla  
with your choice  
of meat or veggie,  
topped with  
cilantro and onion

## MENU

### Meat Choices:

Asada (steak from Carlton Farms)  
Carnitas (braised pork from Carlton Farms)  
Al Pastor (pork marinated in chile guajillo sauce with pineapple)  
Pollo (chicken thighs marinated in chile guajillo sauce)  
Chorizo (Mexican sausage from Don Felipe Chorizeria)

### Veggie:

Instead of meat, we have a veggie stew made with zucchini,  
squash, mushrooms, and spinach sautéed in tomatoes,  
onion and cilantro.

## QUESADILLAS



### CHEESE QUESADILLA \$6.00

Served with lettuce, tomato,  
avocado on a fresh handmade  
organic blue corn tortilla filled  
with queso Oaxaca from Ocha  
Queseria in Albany, OR

### VEGGIE OR MEAT QUESADILLA \$7:50

Your choice of meat or veggie stew

## TETELA DE FRIJOL \$3.00

### BEAN TETELA

A thick handmade organic blue  
corn tortilla filled with  
homemade black beans  
cooked in avocado leaves  
and chile costeño topped  
with salsa macha, queso  
fresco and sour cream from  
Ochoa Queseria in Albany, OR.



### SIDES:

Rice \$1.50  
Beans \$1.50  
Cactus salad \$4.50

### DRINKS:

Agua Fresca 16oz. \$2.50  
Jarritos \$2.50  
Soft drinks \$1.50

## TLAYUDAS

### MEAT TLAYUDA \$15.00

### VEGGIE TLAYUDA \$13.00

The tlayuda a traditional Oaxacan dish, is  
a 14 inch diameter crispy corn tortilla  
topped with asiento (chicharron bits),  
black beans, queso Oaxaca, queso fresco,  
cabbage, tomatoes, avocado, red onion,  
cilantro, radish and choice of meat,  
enough for two people!



## MOLE ENCHILADAS \$9.50

### CHICKEN OR VEGGIE MOLE ENCHILADAS PLATE

Handmade organic blue tortillas filled with your  
choice of shredded chicken breast or with  
homemade veggie stew, topped with delicious  
mole, lettuce, red onion, queso fresco,  
sour cream from Ochoa Queseria in Albany, OR.  
served with a side of rice and beans.



## AGUAS FRESCAS



Tierra del Sol  
Oaxacan Cuisine

**\*All of the utensils and plates that we use are compostable**