



# DINNER MENU

## APPETIZERS

Classic Órale starters — fresh, house-made, and perfect for sharing.

- Guacamole: \$3 • \$6 • \$9 • \$12 • \$24 (chips included)
- Salsa: \$2 • \$4 • \$6 • \$8 • \$16 (chips included)
- Potato Skins \$2 ea. • Jalapeño Poppers \$2 ea.
- Poblano Cheese Dip: 4 oz \$4 • 8 oz \$8
- Shrimp Ceviche: Sm. \$7.50 • Med. \$15

## POZOLE SOUP

Traditional hominy soup simmered with chilies, herbs, and rich broth. Lettuce, onions, cilantro and radish on the side.  
32 oz \$15 • 12 oz \$6

## BIRRIA RAMEN

Served with onions, cilantro and cheese  
12 oz Cup \$8 • 32 oz Bowl \$20

## TACOS

Served on soft corn or flour, hard shell upon request add \$.25.  
Taco Topping Guide: Cilantro & Onion=CO, Cheese, lettuce & tomato=CLT, Red Cabbage & Pico de Gallo=CP

- Veggie • Tinga Chicken-CO • Barbacoa-CO • Asada-CO • Chicken Al Pastor-CO • Grilled Chicken-CO
- Ground Beef-CLT • Fried Cod-CP • Grilled Shrimp-CP • Fried Coconut Shrimp-CP • \$4.50
- Quesabirria-CO • Blackened Mahi-CP \$6

CO = grilled • CP = cooked to order • CLT = ground beef

## BUILD YOUR OWN NACHOS

Start with chips + cheese sauce, then stack meats, toppings, and layers your way.

- Base nacho: \$6 • Toppings/meats extra: Tinga chicken, Ground Beef -\$6, Barbacoa \$8 • Lettuce, tomato, onion, Cilantro, Jalapeños-\$1, Refried Beans \$2

## GRILLED CHICKEN SALAD

Grilled chicken over organic lettuces, carrots, grape tomatoes, grilled Mexican corn. Choice of dressings.  
\$17 • Extra dressing/croutons \$.50 ea.

SIDES

House favorites to round out any plate.

Rice \$2 • Beans \$2 • Rice & Beans \$3

Soufflés: \$1 • Guac \$3 • Sauces \$2

Tortillas \$.25 • Grilled Jalapeños & Onions \$4

Fries \$3 • Grilled Peppers & Onions \$5

KIDS (10 & UNDER)

Kid-sized classics with simple flavors they'll love, served w/rice and beans or French fries.

American Taco Plate \$9

8" Cheese or Chicken/Ground Beef and Cheese Quesadilla Plate \$9

Fries \$3 • Grilled Peppers & Onions \$5

## ENCHILADAS

Grilled corn tortilla with your choice of protein. Topped w/ lettuce, cotija cheese, tomatoes, onions, cilantro and crema.  
Cheese or Tinga Chicken: (2) \$14 • (3) \$18  
Beef or Barbacoa: (2) \$15 • (3) \$20

## BURRITOS - 2 SIZES

14" or 12" grilled tortilla packed with rice, beans, cheese, tomatoes, onions, lettuce and your choice of protein.  
**Órale Wet Burrito** — Veggie • Chicken • Ground Beef • Grilled Chicken • Chicken Al Pastor 14"- \$22/12"- \$15.50 • Barbacoa • Steak • Grilled Shrimp 14"- \$24/12"- \$18  
Classic Burritos: Veggie • Tinga Chicken • Ground Beef • Chicken Al Pastor • Grilled Chicken 14"- \$20/12"- \$15 • Barbacoa • Steak • Grilled Shrimp • Birria Burrito (w/ consommé) 14"- \$24/12"- \$18

**Burrito Bowl** — All the burrito fixings in a bowl—Same as priced above, **NO** Órale burrito bowls  
Fajita Burritos: Chicken \$19 • Chicken & Steak, Chicken & Shrimp \$22 • Steak, or Steak and Shrimp or Chicken/Steak/Shrimp \$25

## FAJITAS

Sizzling grilled bell peppers & onions served with rice, beans, and warm flour tortillas.  
Chicken \$19 • Chicken & Steak, Chicken & Shrimp \$22 • Steak, Shrimp, Chicken/Steak/Shrimp \$25

## MEXICAN PIZZAS

Crispy flour tortillas layered with beans, red sauce, seasoned meat, melted cheese, onions, tomatoes and cilantro.  
6" Tinga Chicken, Ground Beef, Veggie \$10, Barbacoa \$12 • 8": Tinga Chicken, Ground Beef, Veggie \$19, Barbacoa \$23

## QUESADILLAS - 2 SIZES

12" or 10" Grilled flour tortilla loaded with cheese and your choice of protein.  
Veggie • Tinga Chicken • Ground Beef • Grilled Chicken • Chicken Al Pastor 12"- \$20/10"- \$15 • Steak • Grilled Shrimp • Barbacoa • Birria 12"- \$22/10"- \$15.50 • Cheese 12"- 10\$/10"- \$7.50 • Bean & Cheese 12"- \$13/10"- \$9.75  
House Wet: w/grilled onions and bell peppers and green or red sauce add 12"- \$5/10"- \$4

DESSERTS

Churro \$3 • Flan \$5 • Key Lime \$5

BEVERAGES

Fountain \$2/\$3 • Mexican Coke/Sprite \$3

Jarritos \$3 • Topo Chico \$3 • Corona NA \$5

We use sea salt, filtered water for all applications and deep fry in beef tallow, not seed oils. Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.