



No Split checks please

WIFI: Casa 43 Taco
PW: 3459494343

HAPPY HOUR
Mon-Fri

STARTERS

GUACAMOLE

- Fresh avocado, tomato, lime, cilantro, green onion, serrano chili GF V 8.95
- Roasted corn, onion, jalapeno, lime, cotija cheese GF V 9.25
- Grilled local mango, red onions, citrus, serrano chilli GF V 9.25

GUACAMOLE TASTING TRIO 13.95

SALSA TRIO 5.95 GF V

- Tomatillo Serrano
- Red Chili
- Pico de gallo

WINGS GF Sauces - 2 per 6 wings

- 6 ~ \$9
- 12 ~ \$17
- 18 ~ \$25
- 24 ~ \$33

Cilantro Lime Jalapeno
Honey Chipotle
Ranch
 Extra Sauces .75¢

MEXICO CITY STREET CORN GF V

Grilled corn on the cobb brushed with garlic chili aioli sprinkled with a finely grated cotija cheese 5.95

DUCK CONFIT CHILAQUILES GF

A traditional Mexican dish in our unique style served with a free-range egg, salsa verde, créma, queso Cotija, pico de gallo 8.95

CHICHARRON CHIPS - CRUNCHY DELICIOUSNESS!

Crispy fried pork rinds, dusted with house made spices, served with a cilantro chili vinaigrette 5.95

BABY BACK RIBS - CHEF LLOYDS SIGNATURE GF

Ancho chili dry rub, with a tangy guava glaze 9.95

QUESO FUNDIDO WITH CHORIZO & Tortilla Chips

Melted Menonita, Oaxaca, & Cotija cheeses
 FOR YOU - 7.95 FOR THE TABLE - 11.95
 Add CORN tortillas for 1.50 each

TOSTONES DE CARNITAS

Braised pork, shredded cabbage, pico de gallo, black beans, créma on crispy fried plantain 9.95

SIDES

- Tortillas - CORN 1.50 each
- FLOUR 1.00 each
- Refried Pinto beans 3.50 **Not V**
- Black beans 3.50
- Mexican rice 3.50
- Side of Guac 2oz 2.00
- Fried sweet plantains 3.00
- Smoked chili fries 3.95
- Cotija Cheese & garlic fries 4.25
- Sweet potato fries 3.95 **NOT GF**
- Extra Chipotle Aioli 75¢

GLUTEN FREE GF VEGETERIAN V
IF YOU HAVE A FOOD ALLERGY, PLEASE LET US KNOW

15% gratuity is added to your bill

SALADS

MEXICAN GREEN SALAD GF V

Baby greens & arugula, with spiced pepitas, jicama, avocados, tomato, roasted peppers, radish with honey chipotle lime dressing 9.95

CASA 43 CAESAR SALAD GF

Charred hearts of romaine & spring onion, creamy cilantro dressing, cotija cheese, crispy corn strips, crispy anchovy filets 9.95

CHUNKY GRILLED SHRIMP GF Max's favorite!

Grilled Rock Shrimp, avocado, tomato, cucumber, jicama, red onions, over crispy tortilla chips, chili lime vinaigrette 12.95

Add

Grilled Chicken 5.00

Grilled Steak or Mahi or Shrimp 6.00

CEVICHE

TUNA VOLCANO GF

Prepared in soy lime on a bed of arugula & avocado with borracho onions, ginger avocado mousse 13.50

CARIBBEAN SHRIMP GF

Poached shrimp marinated in lime juice, with fresh mango, avocado, cilantro, green onion, scotch bonnet 12.50

PERUVIAN SYTLE RED SNAPPER GF

Coconut milk, lime, tomato, habanero, scallions, green onion, cilantro 12.50

TRIO OF CEVICHE GF

A sample of all three ceviche 16.95
 {Consuming raw seafood may increase the risk of food borne illness}

SOUPS

TORTILLA SOUP GF

Roasted tomato & corn broth, avocado, shredded chicken, queso fresco, crispy tortilla chips 6.43

BLACK BEAN SOUP GF V

Black beans, carrots, onion, potatoes, corn, créma, crispy tortilla chips 5.43

MAINS

CASA 43 STEAK FRITES GF

10 OZ flank steak with our signature FLAVAS served with cotija garlic fries, & Chef Allan's smoked red & green chimichurri sauces - 24.95

SNAPPER VERACRUZ GF

Pan roasted fresh local snapper with a Veracruz style sauce of cherry tomatoes, olives, red onions, capers & a touch of JALAPENO! Served with mashed local plantains & callaloo - 23.95

LA MEXICANA BURGER

8 oz beef burger, bacon guacamole, pepper jack cheese, roasted tomato mayo, topped with a bacon wrapped, pepper jack cheese stuffed jalapeno served with smoked chili fries & chipotle aioli - 13.95

CHEF ALLAN'S TAMALES GF V

Masa, with chick peas, carrots, & green beans steamed in a corn husk drizzled with achiote oil 9.95 / ADD shredded chicken, shredded pork, shredded chivo or braised beef brisket - 5.00

SIZZLING FAJITAS with grilled red & green bell peppers & onions

• Shrimp or Mahi or COMBO - 24.95

• Mojo Chicken or Flank Steak or COMBO - 19.95

Served with 5 Flour tortillas, pepper jack cheese, pico de gallo, guacamole & sour cream

Sub corn tortillas or Lettuce + 5.00

Extra setup flour + 10.95

Extra setup corn + 15.95

Extra sides

Sour Cream, or Cheese .75

Guac or Pico De Gallo 2.00

BURRITO - Wet or Dry

• Pork, Chicken, Beef Brisket, Ground Beef or Goat - 13.95

• Steak or Mahi - 16.95 • Shrimp - 17.95

• "NAKED" burrito bowl in cast iron skillet

Filled with your choice of protein, mexican rice, refried beans, queso fresco, guacamole, pico de gallo & sour cream

QUESADILLAS

GRILLED SHRIMP QUESADILLA

Grilled shrimp, pepper jack cheese, pico de gallo, cilantro, sriracha aioli served with crema & salsa verde - 16.95

CHICKEN QUESADILLA

Grilled chicken, pepper jack cheese, caramelized onions, crispy bacon served with pico de gallo & crema - 12.95

CASA 43 STREET TACOS

Corn Tortillas Hand Pressed Daily by Sandra

AL PASTOR corn tortilla

Shredded pork with grilled pineapple, cilantro, onions, salsa verde 6.25

CHIVO corn tortilla

Braised local goat, house pickles, radish, crema, lime 6.25

BEEF BARBACOA corn tortilla

House smoked beef brisket, Ancho Chile rub, caramelized onions, cotija cheese, guacamole 5.95

GRINGO crispy flour tortilla

Mexican spiced ground beef, lettuce, cheddar cheese, pico de gallo, sour cream 5.95

CARNE ASADA - Max's Taco corn tortilla

Steak in Casa 43's marinade, avocado, onions, salsa verde, cilantro 5.95

CHICHARRON - Lloyd's Taco corn tortilla

Fried pork belly, pickled onion, salsa verde, cabbage 5.95

CHICKEN GF corn tortilla

Grilled chicken, borracho red onions, salsa verde, jalapenos, pineapple, cabbage, pico de gallo 5.95

LENGUA GF corn tortilla

Braised beef tongue with tomatillo sauce, white onions, cilantro 5.95

SEAFOOD

ROCK SHRIMP flour tortilla

Tecate beer battered rock shrimp, sriracha aioli, bacon guacamole, pico de gallo 6.50

PESCADO flour tortilla

Grilled Mahi Mahi, pico de gallo, guacamole, red cabbage carrot lime cilantro slaw 5.95

CHINO LATINO crispy flour tortilla

Fresh tuna tossed in Allan's Asian marinade, wakame salad, avocado, toasted sesame seeds 6.50

VEGETARIAN

PORTOBELLO GF V corn tortilla

Grilled Portobello mushrooms marinated in roasted garlic, balsamic vinegar, with guacamole, cabbage, pico de gallo, cotija cheese 5.00

AVOCADO GF V corn tortilla

Fried avocado, crispy queso cotija, poblano pesto, roasted tomato, lime 5.00

Sub Sandra's hand pressed CORN tortillas \$.50 or Lettuce wraps \$1

ENCHILADAS

POLLO ENCHILADAS - GF

2 corn tortillas with pulled chicken baked in our RANCHERO or MOLE sauce with queso fresco, crema, pico de gallo - 12.95

VERDES DE CARNITAS

2 corn tortillas filled with braised pork pibil topped with our green tomatillo sauce, crema, queso fresco, pico de gallo - 12.95

