

Casa 43 Taco

PASSWORD: lovetacos

NO SPLIT CHECKS PLEASE



DEPETIZERS

SIGNATURE GUACAMOLES with tortilla chips

- Fresh avocado, lime, cilantro, green onion, serrano chili. **GFV** \$10.50
- Roasted corn, green onion, jalapeño, lime, cotija cheese. **GF V** \$10.75
- ROTATING seasonal quacamole ask your Server and check the BOARD. \$10.75
- Guacamole tasting trio. \$15.95

SALSA TRIO with tortilla chips

Green Tomatillo / Red Chili / Pico de Gallo GF V \$5.95

TOSTONES DE CARNITAS GF ¢

Braised pork with shredded cabbage, pico de gallo, black beans, and crema on crispy fried plantain. \$10.95

CHICHARRON CHIPS

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

CHILAQUILES HAVE THEM YOUR WAY!!!

Tomatillo or Ranchera salsa on a bed of tortilla chips with fried egg, crema, queso fresco, & pico de gallo.

PORK, CHICKEN, BEEF BRISKET, GROUND BEEF, GOAT \$9.95 STEAK or MAHI-MAHI - add \$3 SHRIMP - add \$4

CASA 43's PORK BABY BACK RIBS GF

Ancho chili dry rub with a tangy guava glaze. \$10.95

WINGS - 6 for \$12

2 sauces - (extra sauces .75c each) Cilantro Lime Jalapeño / Honey Chipotle / Ranch

MEXICO CITY STREET CORN GF

CASA 43's famous grilled street corn, on the cob brushed with garlic chili aioli

- Traditional cotiia cheese \$6.95 V
- Chicharron chip crumble \$6.95
- Takis chili pepper lime corn chips \$6.95
- TRIO of street corn \$9.95

(NO SUBSTITUTIONS PLEASE!!)

TORTILLA SOUP GF ¢

Roasted tomato & corn broth with avocado, shredded chicken, queso fresco. served with tortilla chips \$7.43

BLACK BEAN SOUP GF V

Black beans, carrots, onion, potato, corn, Mexican crema, cilantro, served with tortilla chips. \$6.95

"It's NEVER too EARLY for TACOS and TEQUILA!!!"

OUESO FUNDIDO

Melted Oaxaca, Cheddar & Monterey Jack cheese with beer, chorizo, & pico de gallo on top. Served with tortilla chips.

FOR YOU (1/2) - \$7.95 TO SHARE - \$11.95 Add CORN TORTILLA - \$1.50 ea

CORN Tortilla - \$1.50 ea

FLOUR Tortilla \$1.00 ea NOT GF Yuca Fries \$6.25

Refried Pinto Beans \$3.50 NOT V

Black Beans \$3.50 Mexican Rice \$3.50

All sides Gluten Free and Vegetarian unless otherwise stated.

Fried sweet plantains \$3.00 Smoked Chili Fries \$3.95 Garlic Cotija Cheese Fries \$4.25 Sweet Potato Fries \$3.95 NOT GF Side of Guac 2oz \$2.00 Extra Chipotle Aioli \$0.75





MEXICAN GREEN SALAD GF V

Baby greens & arugula with spiced roasted pepitas. jicama, avocados, tomato, roasted peppers, radish, and honey chipotle lime dressing. \$10.95

CASA 43 CAESAR SALAD GF

Charred hearts of romaine & spring onion with creamy cilantro dressing, cotija cheese, crispy corn strips, crispy anchovies. \$10.95

CHUNKY GRILLED SHRIMP GF - Max's favorite!!!

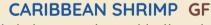
Grilled Shrimp with avocado, tomato. cucumber, jicama, red onions, over crispy tortilla chips, & chili lime vinaigrette. \$13.95

> Add Grilled Chicken \$5 Grilled Steak or Mahi-Mahi or Shrimp \$6



TUNA VOLCANO GF

Prepared in soy lime on a bed of arugula & avocado with borracho onions, ginger avocado mousse. \$15.50



Poached shrimp marinated in lime juice with

fresh mango, avocado, cilantro, green onion, & scotch bonnet, \$13.50



PERUVIAN STYLE RED SNAPPER GF

#CASA43MEXICAN

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Red SNAPPER with coconut milk, green onions, tomatoes, scotch bonnet, fresh

squeezed lime, cilantro, red onions, sweet potatoes, avocado, toasted corn, and garnished with chicharron chip. \$13.50



TRIO OF CEVICHE GF

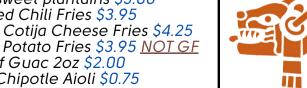
A sample of all three ceviche. \$18.95

(Consuming raw seafood may increase the risk of food borne illness)



Loved Casa 43? Check out our Smokehouse, Grill, Bourbon and Sports Bar down the road!

@lloydssmokehouse



SIGNATURE DISHES



CASA 43 STEAK FRITES GF

10oz Flank steak with our signature FLAVAS served with cotija & garlic fries and house made red & green chimichurri sauces. \$26.95

SHRIMP QUESADILLA

Grilled shrimp, pepper jack cheese, pico de gallo, cilantro, & siracha aioli in a grilled flour tortilla, with crema & salsa verde. \$17.95

CHICKEN QUESADILLA

Grilled Chicken with pepper jack cheese, caramelized onions, crispy bacon, with crema & salsa verde. \$14.95

LA MEXICANA BURGER

8oz. Beef burger with bacon guacamole, pepper jack cheese, & roasted tomato mayo. Topped with a bacon wrapped cheese stuffed jalapeño. Served with our smoked chili fries & chipotle aioli. \$14.95

SNAPPER VERACRUZ GF

Fried Whole Snapper served with Mexican rice, cabbage, pico de gallo, fried sweet plantains, limes, and Veracruz sauce on the side. \$25.45

TAMALES GF

Homemade Corn Masa stuffed with pork carnitas, adobo, served with ranchero sauce,crema, & pico de gallo. \$10.95

ENCHILADAS GF

Two corn tortillas filled with pulled chicken, pork carnitas or barbacoa (brisket) baked in <u>RANCHERO, TOMATILLO or MOLE</u> sauce with queso fresco & crema. \$14.95

SIZZLING FAJITAS GF

Your choice of protein with red and green peppers & onions. Served with 6 flour tortillas, pepper jack cheese, pico de gallo, guacamole, & sour cream.

CHICKEN or FLANK STEAK or Combo \$23.95 SHRIMP or MAHI-MAHI or Combo \$27.95

Substitute Corn Tortillas or Lettuce Shells \$5.00 Extra Flour Setup \$10.95 Extra Corn Setup \$15.95 Extra Sour Cream or Cheese .75/Guacamole \$2/Pico De Gallo \$1.95

BURRITO - Wet (with sauce) or Dry (no sauce)

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

PORK, CHICKEN, BEEF BRISKET, GROUND BEEF or CHIVO \$15.95 STEAK or MAHI-MAHI \$18.95 SHRIMP \$19.95

"NAKED" burrito bowl in cast iron skillet (No tortilla wrap) GF

CASA 43 STREET TACOS

HANDMADE CORN TORTILLAS

AL PASTOR GF

Achiote Marinated Pork shoulder with grilled pineapple, cilantro, & onions. \$6.25

CHIVO GF

Braised goat, house pickled vegetables, radish, crema, lime. \$6.25

BEEF BARBACOA GF

House smoked beef brisket, ancho chili rub, caramelized onions, cotija cheese, guacamole. \$6.95

GRINGO crispy flour tortilla

Spiced ground beef, lettuce, cheddar cheese, pico de gallo, sour cream. \$5.95

CARNE ASADA GF

Casa 43's marinated steak, avocado, onions, salsa verde, cilantro. \$6.95

CHICHARRON GF ¢

Fried pork belly, pickled onion, salsa verde, cabbage. \$5.95

CHICKEN GF

Grilled chicken, borracho red onion, salsa verde, jalapeño, pineapple, cabbage, pico de gallo. \$5.95

LENGUA GF

Braised beef tongue with tomatillo sauce, white onions, cilantro. \$7.50

CASA 43 SEAFOOD TACOS

ROCK SHRIMP flour tortilla

Beer battered rock shrimp, siracha aioli, bacon guacamole, pico de gallo. \$6.95

PESCADO flour tortilla

Grilled Mahi Mahi, pico de gallo, guacamole, red cabbage carrot lime & cilantro slaw. \$6.50

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CHINO LATINO crispy flour tortilla

Fresh tuna, soy marinade, wakame salad, avocado, toasted sesame seeds. \$7.50

CASA 43 VEGETARIAN TACOS

ALMOND CAULIFLOWER flour tortilla V

Roasted cauliflower, flash fried, almond chimichurri, red cabbage slaw with onions & carrots. \$6.50

AVOCADO GF V

Fried avocado, crispy cotija cheese, poblano pesto, roasted tomato. \$6.50

<u>Sub hand pressed CORN tortillas \$0.50 / Crispy Shell \$0.50 / Lettuce Wrap \$1.00</u>

CASA 43 HOT SAUCE

8oz. Jar for \$15

The sauce you love is made fresh right here in the Casa 43 kitchen!!!!

Yes it's SPICY but oh so TASTY!!!

MERCHANDISE - T Shirts / Caps / Glassware / Jugs - ASK SERVER



GLUTEN FREE GF/VEGETARIAN V/NOT CELIAC SAFE ¢
If you have an allergy please let us know.



15% GRATUITY IS ADDED TO YOUR BILL