MIDTOWN
HAPPY HOUR 3-6 EVERY DAY
@OTROCAFEPHX

ENTRADA

CHIPS & SALSA *gf, v* 4
HOUSE CORN CHIPS, TEJANO SALSA

GUACAMOLE *gf, v* 8 / 13
AVOCADO, CITRUS, CHILE, TOMATILLO, CILANTRO, RED ONION, QUESO COTIJA - W/ CHIPS
+2 W/ RAW VEGETABLES

ENSALADA DE LA CALLE *gf, v* 14
MANGO, WATERMELON, CUCUMBER, JICAMA, LIME, CHILE, BASIL

CEVICHE TROPICAL *gf* 22
CITRUS MARINATED HIRAMASA, MANGO, RED ONION, AVOCADO, FRESNO CHILE, AJI, COCONUT-MILK LECHE DE TIGRE

CEVICHE DE CAMARON *gf* 19
POACHED SHRIMP, PICO DE GALLO, AVOCADO, JICAMA, CUCUMBER, LIME JUICE & EXTRA VIRGIN OLIVE OIL DRIZZLE - SERVED W/ CHOLULA & CHIPS

QUESO FUNDIDO *gf without tortillas, v* 12
-CHOICE OF CHORIZO | MUSHROOM | PLAIN (+2 COMBO)
OAXACA & ASADERO CHEESE & CREAM COMBINED & BAKED IN A HOT SKILLET, W/ FLOUR TORTILLAS & CHIPS

AJI TUNA CRUDO* *gf* 20
SOY, GINGER, CITRUS, SESAME OIL, GUACAMOLE, FRESNO CHILE, SERVED W/ CHIPS

ELOTE CALLEJERO *gf, v* 8
MESQUITE GRILLED CORN ON THE COB, MAYONNAISE, QUESO COTIJA, SMOKED PAPRIKA

EL ESPANOL 18
OUR CHARCUTERIE
THINLY SLICED JAMON SERRANO, AVOCADO, CERIGNOLA OLIVES, RED ONION, CHILE, SOY-LIMON, EXTRA VIRGIN OLIVE OIL & FRESH CRACKED PEPPER SERVED W/ TOASTED NOBLE SOURDOUGH

KOREAN FRIED WINGS
14 HALF DZ / 22 DZ
BATTERED WINGS W/ HOUSE GOCHUJANG GLAZE, FRESH GINGER, JALAPENO RANCH COLESLAW

TACOS CHINOS *gf* 16
FRIED IMPERIAL SPRING ROLLS W/ GROUND PORK
SERVED W/ LETTUCE WRAPS, FRESH HERBS, SWEET CHILE SAUCE & SALSA DE SOYA

ESPECIALES

LAMB RIBLETTES *gf without tortillas* 20
SLOW ROASTED, FINISHED ON MESQUITE GRILL, GUAJILLO GLAZE, CHIMICHURRI, TORTILLAS

PASTA PORTUGUESA 23
BUCATINI, LINGUICA, ASIAGO, GRILLED CORN, HERB PESTO, CHICKEN STOCK, LEMON, SHALLOT CHILE CRUST

CHILE CRUSTED SALMON* *gf* 32
WILD CAUGHT CHULA 8 OZ FILET, SALSA MACHA, SESAME, PEANUT, CHILE, GARLIC, SHALLOT & LLERBA A LA MOCAJETA
SERVED W/ SEASONAL VEGETABLES

POLLO DEL DIA *gf without tortillas* 28
TWO WASH RANCH 1/2 CHICKEN, TAMARIND GLAZE, MESQUITE, LOCAL VEGETABLES, AJI AIOLI, TORTILLAS

MOLE NEGRO 32
TWO WASH RANCH 1/2 CHICKEN, HOUSE-MADE MOLE, SESAME SEEDS, ARROZ FRITO, TORTILLAS

BISTEC TAMPEQUENA* *gf without tortillas* 41
12 OZ PRIME RIBEYE, CEBOLLITAS, RICE, BEANS, FIXINGS & TORTILLAS

PLATO DE ENCHILADAS *gf* 19
CHOICE OF RANCHERO | VERDE | X-MAS | +$2 MOLE *not gf*
CHOICE OF CHICKEN | VEGETABLE *v*
+$2 COMBO | +$5 BARBACOA
CORN MASA, QUESO OAXACA, CREMA, CABBAGE, PICO DE GALLO, RICE & BEANS

TRIO ENCHILADAS *gf wihtout mole* 24
CHOICE OF CHICKEN | VEGETABLE *v*
+$2 COMBO | +$5 BARBACOA
CORN MASA, QUESO OAXACA, CREMA, CABBAGE, PICO DE GALLO, RANCHERO, VERDE & MOLE, RICE & BEANS

ENSALADA

Sm 8 / Lg 16

DE LA CASA
THINLY SLICED SERRANO JAMON, CERIGNOLA OLIVE, RED ONION, GRAPE TOMATO, NOBLE BREAD CROUTONS, ROMAINE, HERB VINAIGRETTE TOPPED W/ CROW'S DAIRY GOAT CHEESE

INCA *gf, v*
TRI COLORED QUINOA, HERBS, ARUGULA & KALE, DRIED CRANBERRIES, AVOCADO, GRILLED CORN, RED ONION, GRAPE TOMATO, PEPITAS, YULU SEED, FRESH LIME, HERB VINAIGRETTE

CORTADO *gf, v*
TOMATO, EGG, CARROT, CORN NUT, DRIED PEAS, AVOCADO, ARUGULA, KALE, CABBAGE, CREAMY VINAIGRETTE TOPPED W/ TILLAMOOK CHEDDAR

ASADO *gf* 18
- CHOICE OF GRILLED CHICKEN | CARNE ASADA
APPLE, PEAR, JICAMA, HERBS, ROMAINE, SPINACH, CABBAGE, CANDIED PEANUTS, PEANUT VIN & TOPPED W/ FRESHLY SHAVEN ZAMORANO CHEESE

Add Grilled Proteins +$7:

CHICKEN BREAST — CARNE ASADA
WHITE FISH* — SHRIMP*
ORA KING SALMON* +$9

SOPA

Sm 9 / Lg 17

CALDO DE POLLO *gf*
OTRO PHO | CHICKEN BROTH, RICE NOODLES, SLICED CHICKEN BREAST, SNOW PEAS, BEAN SPROUTS, CHILE, FRESH HERBS, HALF LIME & SALSA DE SOYA

POZOLE BLANCO *gf without tortillas*
HOUSE STOCK, WHITE HOMINY, SHREDDED PORK W/ AVOCADO, CABBAGE, OREGANO, WHITE ONION, CILANTRO, PASILLA CHILE-OIL, HALF LIME, SERVED W/ FLOUR TORTILLAS

POZOLE VEGANO *gf without tortillas, v*
GUAJILLO BROTH, HOMINY, SAUTEED RUSTIC VEGETABLES W/ AVOCADO, CABBAGE, OREGANO, WHITE ONION, CILANTRO, HALF LIME, SERVED W/ FLOUR TORTILLAS

A LA CARTE

SIDE SALAD *gf, v* 6
PAPPAS FRITAS *gf, v* 7
FRIJOLES *gf, v* 3.5
S/ AVOCADO *gf, v* 2
S/ TORTILLAS *v* 3
S/ CHORIZO *gf* 6
SAUTEED VEG *gf, v* 6

gf - GLUTEN FREE / CAN BE MODIFIED *v* - VEGETARIAN / CAN BE MODIFIED
^ PLEASE INFORM AND DISCUSS W/ YOUR SERVER

* CONSUMING RAW OR UNDERCOOKED FOODS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

LAS PENAS CON PAN

Son Buenas...

D.F. DIP* 20
BARBACOA, HORSERADISH, PICKLED RED ONION & SERRANO, ON NOBLE HOAGIE, SERVED W/ HOUSE AU JUS

NACO TORTA* 16
OPEN FACED CARNE ASADA TORTA W/ GUACAMOLE, AJI AIOLI, LETTUCE TOPPED W/ TWO EGGS ANY STYLE ON NOBLE TELERA

BURGUESA

SERVED W/ HOUSE PAPPAS

NOBLE SESAME BUN

6 OZ GRASS FED BEEF PATTY

PICA RICA* 20
TOPPED W/ ROASTED HATCH CHILE, CARAMELIZED ONIONS, TILLAMOOK CHEDDAR, AJI AIOLI, AVOCADO

TRADITIONAL* 18
CLASSIC CHEESEBURGER W/ TILLAMOOK CHEDDAR, LETTUCE, ONION, TOMATO, AJI AIOLI

BELLY-BACON* 22
TOPPED W/ GRILLED & CITRUS-GLAZED PORK BELLY, JALAPENO RELISH, TILLAMOOK CHEDDAR, AVOCADO

TACO 4.8 TORTA 13 BURRITO 13 BOWL 13

- TORTAS HAVE LETTUCE & COME ON NOBLE TELERA
- BURRITOS ROLLED W/ BEANS, ASK SERVER FOR BUILDS (FISH & SHRIMP DO NOT CONTAIN BEANS)
- TACOS GARNISHED W/ CILANTRO & ONION, FLOUR TORTILLA
- GLUTEN FREE OPTION : LETTUCE WRAP FOR TACOS
- BOWLS HAVE BURRITO BUILDS W/ A RICE BASE

CARNE ASADA
MARINATED GRILLED SIRLOIN FLAP STEAK W/ GUACAMOLE

BARBACOA
SLOW BRAISED BEEF CHUCK ROAST & BRISKET

CHICKEN
SAUTEED CHICKEN BREAST, MUSHROOM, POBLANO & AJI AIOLI

PORK BELLY
CITRUS GLAZE & ESCABECHE
+$1 TACO | +$2 BURRO/TORTA

GRILLED FISH*
GUACAMOLE, LETTUCE, AJI AIOLI & PICO DE GALLO
+$1 TACO | +$2 BURRO/TORTA

GRILLED SHRIMP*
GUACAMOLE, CABBAGE SLAW, CHILE DE ARBOL MAYO & PICO DE GALLO
+$1 TACO | +$2 BURRO/TORTA

VEGETABLE v
SEASONAL SAUTEED VEGETABLES IN TAMARI

LA PARILLADA

Skillet-Style Tacos 20

FRIJOLES gf, v 3.5

ARROZ gf, v 5

ANY TWO ITEMS ON A SKILLET W/ 1/2 DZ TORTILLAS, GRILLED GUERO PEPPERS & ONIONS, GARNISHED W/ CILANTRO & ONIONS

DESAYUNO

Todo Dia

FAMOUS FLAPJACKS v 7 / 13
SINGLE OR SHORT STACK OF FLAPJACKS
"BARRY'S" | W/ FRESH BERRIES COOKED IN +1 / +2
"FARRAH'S" | W/ CHOCOLATE CHIPS COOKED IN +1 / +2

CHILAQUILES* gf, v 16
- CHOICE OF CHICKEN | VEGETABLES
+$2 COMBO | +$5 BARBACOA
CORN TOSTADAS OVEN-BAKED
WITH OAXACA CHEESE & SALSA, LAYERED & TOPPED W/ TWO EGGS ANY STYLE, PICO DE GALLO, QUESO COTIJA
- CHOICE OF RANCHERO | VERDE | X-MAS

HUEVOS RANCHEROS* v 15
QUESADILLAS W/ TWO EGGS ANY STYLE, SERVED OVER A BED OF PINTO BEANS, SMOTHERED IN HOUSE SALSA W/ CILANTRO & QUESO COTIJA SPRINKLE
- CHOICE OF RANCHERO | VERDE | X-MAS

MEXICAN BREAKFAST* 15
TWO EGGS, SCHREINER'S CHORIZO, PINTO BEANS, QUESO COTIJA, S/ FLOUR TORTILLAS

BREAKFAST BURRITO* 14
SCHREINER'S CHORIZO, SCRAMBLED EGGS, POTATO, PINTO BEANS, TILLAMOOK CHEDDAR

Cafecito HELADOS Y POSTRES

TRES LECHES
WHITE CAKE SOAKED IN SWEET MILK, CREME FRAICHE, SEASONAL

LIME TART
GRAHAM CRUST, FRESH LIME FILLING, CREME FRAICHE

FLAN CAJETA gf
CAJETA CARAMEL CUSTARD W/ FRESH BERRIES

CACAO CAKE 9
CHOCOLATE LAYER CAKE, MASCARPONE FILLING, CACAO GANACHE, CREME FRAICHE TOPPED W/ FRESH BERRIES

NOBLE BREAD PUDDING
HOT BAKED, DATES, ICED RUM, CREME FRAICHE, CAJETA & CANDIED PECANS

SINGLE SCOOP OF ICE CREAM 3.5

DOUBLE SCOOP OF ICE CREAM 6.5

BROOKIE SUNDAE 9
FUDGY BROWNIE, COOKIE DOUGH ICE CREAM, CAJETA, FLAKY SALT, WHIPPED CREAM

ICE CREAM SANDWICH 9
COOKIE OR CONCHA

SMORES SUNDAE 9
CHOCOLATE ICE CREAM, FUDGE SAUCE, TOASTED MARSHMALLOW FLUFF, GRAHAM CRUMBLE

OTRO cafe