

# TAMALEBOY

GASTROBREW | TRUCK | CATERING



## TAMALE BOY BRUNCH

Served until 4pm on Saturday ▪ Served all day Sunday

### CHILAQUILES \$9

Crispy tortillas sautéed with your choice of mole sauce, red sauce, or green tomatillo sauce. Served with two over easy eggs, pickled onions, and crema. ☹️

Add carne asada \$3

### SOPA DE HUEVO \$9

Popular in the state of Oaxaca, this dish is hearty and comforting. Scrambled eggs covered in ranchero sauce and topped with housemade chorizo, queso Oaxaca, and salsa de aguacate. Served with four corn tortillas. ☹️

### HUARACHE DE TAMAL \$10

Mexico meets Portland with a huarache-shaped tamal filled with frijoles puercos and queso. Topped with your choice of chorizo, carne asada, or al pastor as well as crema, salsa de aguacate, and queso fresco. ☹️

### HUEVOS RANCHEROS APPOREADOS \$10

Carne asada and chorizo cooked in housemade ranchero sauce. Topped with three over easy eggs and pickled onions. ☹️

### ENFRIJOLADAS \$10

Four corn tortilla enchiladas filled with your choice of tinga de pollo, tinga de res, carnitas, carne asada, or hongo y epazote. Covered with black bean salsa, queso fresco, crema, and housemade chorizo. Accompanied with a whole grilled jalapeño. ☹️

Add over easy egg \$1.50

### SOPA DE TORTILLA \$8

Our version of this Mexican classic is designed to keep you warm during Portland's rainy days. Tomato, chicken stock, and ancho chile base soup served with toppings of tortilla strips, queso Oaxaca, avocado, and fried ancho chiles. ☹️

### UCHEPOS \$9

From the state of Michoacán, uchepos are sweet corn tamales served atop a crispy flour tortilla dredged in sugar and cinnamon. Our version includes a topping of crema, queso cotija, and fruit compote.

⚠️ Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of foodborne illness.

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## BEBIDAS (BEVERAGES)

### ALCOHOLIC DRINKS

Alcoholic drinks must be ordered at the Labrewatory bar

#### **MICHELADA** \$5

Housemade tomato juice, fresh lime juice served with Labrewatory's house brewed lager. Served on the rocks with a spicy salted rim.

#### **MIMOSA** \$5

Sparkling wine and OJ

#### **CERVEZA**

Rotation of Labrewatory's craft beer. Ask your Labrewatory bartender for a recommendation.



### NON ALCOHOLIC DRINKS

#### **CAFE DE OLLA** \$4

Coffee brewed with orange zest, cloves, cinnamon, and brown sugar. Served hot.

#### **CAFE LUNA** \$4

A refreshing mix of Water Avenue cold brew coffee and housemade horchata. Served over ice.

#### **AGUAS FRESCAS** \$3

Rotating selection of horchata, jamaica, tamarindo

#### **MEXICAN COKE** \$2.75

#### **DIET COKE** \$1.50