

TAMALE BOY

RESTAURANT • TRUCK • CATERING



TAMALE BOY BRUNCH

Served 9:00 AM - 3:00 PM Saturdays and Sundays

CHILAQUILES \$9

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

Add carne asada \$3

HUARACHE DE TAMAL \$10

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

ENCHILADAS SUIZAS \$11

Originating in Mexico City, the name "Swiss enchiladas" is attributed to the amount of cheese and cream that resembles the Swiss Alps. Four enchiladas served with shredded chicken, Jack cheese, and topped with a tomatillo cream sauce, queso fresco, chopped cilantro, and onions.

POBLANO CORN CHOWDER \$7

This hearty soup will warm you to your bones. Creamy corn chowder with roasted poblano peppers, topped with chile oil and served with toasted baguette.

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.

SOPA DE HUEVO \$9

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

HUEVOS RANCHEROS \$10

Corn tortilla layered with three over easy eggs and covered with housemade ranchero sauce, carne asada, and chorizo. Topped with pickled and chopped onions, queso fresco, crema, and cilantro.

PASTEL AZTECA \$8

Popular all over Mexico, this dish is the country's answer to lasagna. Three layers of corn tortillas with refried beans and your choice of tinga de res, tinga de pollo, carnitas, or hongo y epazote. Topped with an egg and covered with a tomato-based sauce, crema, pico de gallo, and queso fresco.

NORTEÑO TAMAL FRITO \$10

Crispy Norteño tamale served with frioles negros and topped with salsa de aguacate, queso fresco, pickled onions, crema, and cilantro. Served with two over easy eggs.

BREAKFAST BURRITO \$8

Large tortilla filled with scrambled eggs, your choice of bacon or chorizo, pico de gallo, and Jack cheese.



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



GLUTEN FREE



VEGAN



TAMALEBOY.COM

TAMALES

OAXAQUEÑO \$5.50 🌱

Traditional Oaxacan preparation. Creamy, twice cooked white corn masa filled with freshly prepared meats and vegetables. Steamed in banana leaf.

COCHINITA PIBIL 🌱

Specialty of the state of Yucatán. Slow roasted pork in citrus juices, achiote, and a variety of spices.

MOLE NEGRO 🌱

Chicken cooked with traditional black mole.

VEGETALES 🌱 🌱

Sauteed carrot, onion, spinach and zucchini.

NORTEÑO \$4.50 🌱

Traditional Northern Mexican preparation. Made with fluffy yellow corn masa and filled with freshly prepared meats and vegetables. Steamed in a corn husk.

CHILE VERDE 🌱

Pork cooked in a green tomatillo sauce.

TINGA DE POLLO 🌱

Chicken cooked with onion, garlic, and chipotle in adobo.

RAJAS 🌱

Roasted pasilla peppers, onion, corn, and queso fresco.

BURRITOS

Large flour tortilla filled with rice, black beans, pico de gallo, and your choice of one of the following:

Tinga de res, tinga de pollo, carnitas, or hongo y epazote. \$8

Substitute al pastor or carne asada. \$3

Cover any burrito with our housemade mole sauce. \$2

QUESADILLA \$8

Large flour tortilla filled with melted jack cheese and your choice of tinga de res, tinga de pollo, carnitas, or hongo y epazote.

Substitute Al pastor or carne asada. \$1.50

BEBIDAS

BRUNCH COCKTAILS

BLOODY MARIA \$9

Tequila Sauza Blanco / tomato juice tabasco / worcestershire / horseradish lime / bacon chile salted rim

MICHELADA \$9

Tomato juice / lime juice / choice of draft or bottled beer / shot of Tequila Sauza Blanco / spicy salted rim

RUMCHATA \$7

Cruzan Vanilla Rum / housemade horchata cinnamon rim

SEXYMOSA \$9

Wahaka Mezcal / grapefruit juice sparkling wine

MEXICAN COFFEE \$9

Water Avenue Coffee / Tequila Sauza Blanco or Wahaka Mezcal / Kahlua cinnamon whipped cream

TAMALE GIRL \$9

Effen Cucumber Vodka / Triple Sec strawberry purée / simple syrup lime / sugar rim

SIPPING TEQUILA

Corzo Añejo \$11 Tesoro Reposado \$9

BEERS

CANS \$2

Narragansett

CANS \$5

16-oz Tecate and Modelo Especial, Ex Novo Lager

DRAFT \$5

Rotation from PNW and beyond.

NON ALCOHOLIC

WATER AVENUE COFFEE \$3

CHOCOLATE DONAJÍ \$3

Named after Donaji, a Zapotec princess, our hot chocolate is made with milk and Abuelita chocolate. Thickened with ground maize, rice, and cacao seeds. Topped with whipped cream.

CAFE DE OLLA \$4

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

AGUAS FRESCAS \$3

Rotating selection of Horchata, Jamaica, Tamarindo.

MEXICAN COKE \$2.75

DIET COKE \$1.50



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