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Heirloom Taco Jville

Tacos

Brisket Tacos \$3.00 Grass-fed brisket braised in guajillo chiles, onions, garlic, and orange juice. Topped with cilantro and onions.

Pollo Verde \$3.00

Pasture raised chicken, sauteed and topped with salsa verde, and pico de gallo.

\$3.50

Carne Asada
Grilled steak topped with onions

and cilantro.

Al Pastor \$3.00

Pork butt marinated overnight and sauteed. Topped with roasted pineapple, onions, and cilantro.

Quesadilla \$4.00 Tortilla stuffed with cheese, chicken, steak, or shrimp. Served

with salsa verde, salsa roja.

Gulf Shrimp \$3.50

Sauteed with paprika, salt, garlic,

and lime topped with purple cabbage, chiptole aoili and mango salsa.

Roasted Cauliflower \$3.00

Cauliflower topped with purple cabbage and pico de gallo.

Fried Chicken Taco \$3.50

Fried Chicken topped with pablano coleslaw and chipotle aioli.

Vegan Chickpea \$3.00

Chickpeas sauteed with paprika, salt, pepper, and lime, topped with roasted corn pico de gallo, and cabbage.

Platos

Taco Bowl \$8.00

Loaded taco bowl with your choice of protein:topped with pico, beans, corn, cheese, a drizzle of poblano cream sauce, served over cilantro lime rice.

Flautas \$5.00

2 tortillas rolled with chicken and cheese. Served with salsa roja.

Drinks

Fountain Drinks \$2.00

Desserts

Traditional Tres Leches Cake \$3.00 Cinnamon Toast Crunch Tres \$3.00 Leches Cake

Sides

Fried Avacado \$5.00 Served with chipttole aoili (can be added to taco for \$1.50)

Elote \$4.00

Grilled corn covered with mayo, cotija cheese and paprika.