

TAQUERIA LA VIOLETA

Chef Ricardo Gutierrez draws inspiration from his roots and the land for this menu dedicated to Mexican street food. Sustainability and authenticity play an important role in Ricardo's approach to cooking and the dishes are meant to pair with Beerburg's range of classic & boundary-pushing brews.

ANTOJITOS

Chips & Salsa	\$6
House-Made Salsa Roja - Chips	
Chile Con Queso	\$10
Classic Queso Blanco - Chips	
Guacamole	\$10
Avocado - Lime - Pico - Chips	
Trio	\$16
Fresh Guacamole - House-Made Salsa Roja - Chile con Queso - Chips	
Papas Bravas	\$9
Crispy Fried Golden Potatoes - Smoky Garlic Spice Blend - Chipotle Mayonesa	
Chicharrones	\$7
Fried Pork Skins - Smoky Garlic Spice Blend - Chile de Arbol Salsa	

BOTANAS

Flauta Basket	\$15
(4) Chicken Flautas - Pico - Cotija - Charred Jalapeno Avocado Salsa - Crema	
Quesadilla Platter	\$15
(2) One of each Quesadilla - Chicken/Plantain - Pico - Cotija - Salsa Verde - Guacamole	
Birria Platter	\$16
(3) One of each Birria Taco - Braised Beef Barbacoa/ Chicken Tinga/Pork Carnitas - Cebollitas - Torreados - Cotija - Consommé	

SIDES

Black Beans (V)	\$2
Charro Beans	\$2
Refried Mayacoba Beans	\$2
Sofrito Rice	\$2
Crema	\$2
Guacamole	\$3 or \$6
Queso	\$3 or \$6
Premium Salsa	\$2 or \$5
Tinga/Salsa Verde/Avocado Crema/ Chipotle Mayonesa/F*%king Hot Sauce/ Charred Jalapeno Avocado	

PLATOS

ALL TACOS SERVED WITH SOFRITO RICE & CHOICE OF BLACK (V), CHARRO, OR REFRIED MAYACOBA BEANS

Brisket Tacos	\$15
(2) Braised & Pan-Seared Brisket - Chile de Arbol Salsa - Cotija - Pickled Red Onions - Scallions	
Mushroom Fajita Tacos	\$13
(2) Marinated & Grilled Mushrooms - Grilled Onions & Rajas - Salsa Verde - Pico - Toasted Pepitas	
Cauliflower Chorizo Tacos	\$12
(2) Chorizo-Spiced Cauliflower & Pecans - Potatoes - Avocado Crema - Pico	
Carnitas Tacos	\$15
(2) Braised Pork Shoulder - Cebollitas - Jalapeno Torreados - Guacamole - Cilantro	
Birria Tacos	\$14
(2) Birria Tacos any style - Braised Beef Barbacoa/ Chicken Tinga/Pork Carnitas - Cebollitas - Torreados - Cotija - Consommé	
Chicken Flautas	\$13
(2) Shredded Roasted Chicken - Queso Asadero - Charred Jalapeno Avocado Salsa -	
Chicken Tinga Quesadilla	\$13
(1) Shredded Roasted Chicken in Tinga Salsa - Queso Oaxaca - Guacamole - Pico - Cotija	
Black Bean and Plantain Quesadilla	\$12
(1) Pan Fried Plantains - Refried Black Beans - Grilled Onions - Guacamole - Pickled Red Onion - Salsa Recado	

KIDS

Bean & Cheese Tacos (2)	\$6
Cheese Quesadilla	\$5
Chicken Quesadilla	\$7
Kids Chips & Queso	\$6
Kids Papas Bravas	\$5
Kids Chicken Flauta	\$5

HOUSE-MADE ICE CREAM & SORBET

SINGLE \$5 DOUBLE \$7 FLIGHT OF FOUR \$12

* Chocolate	* Coconut Vanilla Sorbet (V)
* Mexican Chocolate	* Orange Creamsicle
* Mexican Vanilla	
* Old Fashioned Vanilla	
* Mushroom Rocky Road	

* SYRUPS *

Chocolate * Kahlua * Orange

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness** Food allergy notice: Please be advised that the food prepared here may contain dairy, eggs, soy, peanuts, tree nuts, poultry, or gluten. Consult your server*** 20% Gratuity added to parties of 6 or larger and walked tabs. 1.2..23