



## antojitos

**chips & salsa - house corn chips - \$4.25**

choice of 2 salsas + add 1 salsa \$1.00

**roasted tomato (med) guacamole (hot) arbol (fire)**

**guacamole - fresh avocado dip with a kick - \$8.25**  
house corn chips (V,GF)

**queso dip - warm & creamy picante cheese dip - \$6.95**

house corn chips | **add serrano chiles - \$0.50**

**tostones & guac - \$8.95**

crispy fried green plantains, guacamole (V,GF)

**maduros con crema - \$5.85**

fried sweet plantains, house crema, cotija cheese (GF)

**sopa del dia - \$daily**

fresh soup selection of the day

## tacos

*street style*

served with raw onion, cilantro, lime, radish

**choice of tortilla:**

+ **Flour** (no preservatives) + **Corn** (no preservatives)(GF)

+ **Blue Corn house tortilla (GF),**

**heirloom Oaxacan organic masa +\$0.25 ea (limited)**

**especial del Dia- \$ daily**

check specials board for any special items of the day

**barbacoa de res - \$4.55**

braised & shredded beef in savory guajillo chili salsa

**puerco verde - \$4.25**

seared, roasted & pulled pork in special salsa verde

**tinga de pollo - \$4.25**

chipotle salsa basted & braised pulled chicken

**frontera - \$4.25**

3 mushroom/squash medley, rajas (poblanos/onion/cream), corn

**chorizo y papas - \$4.25/3.95**

**choice:** soy (V) & diced white potato **-or-** Pork & diced sweet potato

**pescado - \$4.65**

masa dusted, fried mahi mahi (GF), lettuce, topped with creamy slaw

**asada - \$6.25**

48 hour marinated, twice seared, fresh cut skirt steak (GF)

**carnitas - \$4.55**

braised & seared, tender & crispy pork, pickled onion/habanero

**shrimp & octopus - \$6.50**

garlic, cilantro, serrano & spice marinated seafood, chipotle mayo

### adds:

**rajas**(poblanos/onion/cream sauce) \$0.75 | **crema** \$0.50

**chihuahua cheese** \$0.50 | **guac** \$0.85 | **avocado** \$0.85

**chapulines** (roasted crickets) \$0.85 | **cotija cheese** \$0.50

## burro

X-large flour tortilla, savory mexican rice, beans, chihuahua cheese, onion/cilantro. **choose one:** charro beans -or- refried black (V)

**barbacoa de res - \$10.85**

beef slow braised in savory guajillo chili salsa & pulled to tender bites

**puerco verde - \$10.25**

seared, roasted & pulled pork shoulder in special tomatillo salsa verde

**tinga de pollo - \$10.25**

chicken thigh, spicy chipotle salsa basted, braised tender & pulled

**frontera - \$10.25**

3 mushroom/squash medley, rajas (poblanos/onion/cream), esquite corn

**chorizo y papas - \$10.25**

soy (V) & diced white potato OR pork & diced sweet potato

**asada skirt steak - \$11.85**

48 hour marinated, twice seared, fresh cut skirt steak (GF)

**carnitas - \$10.85**

twice cooked "confit y la plancha" tender & crispy pork, pickled onion/habanero



**make it a burro supremo! + \$1.95**

supremo style adds seared cheese and rajas

(roasted poblano/onion in cream sauce)

## mulita

"*little mule*" a Tijuana street original, supercharged quesadilla made between two 6" corn tortillas instead of flour, rajas (poblanos/onion/cream), melted chihuahua cheese on the inside, seared cheese on the outside, house crema, choice of protein filling type below

**barbacoa de res - \$9.15**

shredded beef, braised in savory guajillo chili salsa

**puerco verde - \$8.85**

seared, roasted & pulled pork shoulder in special tomatillo salsa verde

**tinga de pollo - \$8.85**

chicken thigh, spicy chipotle salsa basted, braised tender & pulled

**frontera - \$8.85**

3 mushroom/squash medley, rajas (poblanos/onion/cream), esquite corn

**chorizo y papas - \$8.85**

soy (V) & diced white potato OR pork & diced sweet potato

**asada skirt steak - \$9.95**

48 hour marinated, twice seared, fresh cut skirt steak (GF)

**carnitas - \$9.15**

twice cooked "confit y la plancha" tender & crispy pork, pickled onion/habanero

## quesadilla de niños

**\$2.95**

two 6" flour tortillas griddled with creamy cheese in between

+ add beans - **\$0.75**

+ add chicken - **\$1.25**

## carnitas guerrero

**\$15.85**

twice cooked "confit y la plancha" tender & crispy pork, pickled onion/habanero, arroz San Vicente, choice of beans, tortillas

## tostada de tinga de pollo

**\$6.25**

crispy corn tostada topped with picante tinga chicken, lettuce, pico de gallo, crema, salsa guacamole, cotija cheese

## postres

### tres leches cake

**\$5.25** - triple dairy delight

### churros - \$3.95

cinnamon sugar dusted pastries + chocolate sauce - **\$0.75**

## sides

**chicharrones - \$5.85**

house fried pork skins (chile powder optional)

**esquites - \$3.25**

chile & lime spiced corn, queso cotija

**frijoles - \$3.25**

charro pinto beans -or- refried black beans (V)

**arroz y frijoles - \$5.85**

rice & choice of beans

**arroz san Vicente - \$2.85**

traditional seasoned rice

WILD HEAVEN  
+ BEER +  
WEST END  
BREWERY & GARDENS

WEST END  
TESORO

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