

INTRODUCING J PAJARO TACOS Y TAMALES

TUESDAYS SEPT 15, 22, 29

MARGARITAS

Lime, Lemon or Orange:
Exotico Reposado Tequila, Triple Sec, Fresh Citrus
(salt rim on request)

STARTERS (ENTRANTES)

Fresh Chips and
Pico de Gallo
Salsa 4

Guac and Chips 6.5

Pajaro Chips fresh corn tortilla chips with black beans, salsa, sour cream, queso fresco, Mucho Buenero bbq sauce (contains peanuts) cheddar jack, pickled jalapenos **8.75**
add pork + 4.25 add chicken +4.75 add brisket + 5.25

SOFT CORN TACOS

Red

Mucho Buenero BBQ Sauce
(contains peanuts) Salsa and Queso Fresco

Green

Tomatillo Sauce, Queso Fresco Pickled
Jalapenos

Pulled Pork **2.75** Beef Brisket **3.5**

Chopped Chicken **3**

(add guac to any taco +.50)

TACOS ESPECIALES

SHRIMP chili lime rub, chipotle mayo, Mexican slaw,
queso fresco **4**

BEEF DORADO crispy corn shell, shredded cheddar jack,
pico de gallo salsa **3.5**

JB FRIED CHICKEN flour tortilla, green chili ranch, lettuce,
cheddar jack, tomato **3**



SIDES

Mexican Street Corn (elotes)
chili lime rub, onion, cilantro,
queso fresco, lime wedges **3.5**

Red Rice and Beans chorizo,
onion, peppers, tomato,
cilantro, herbs and spices **3.5**

Mexican Slaw savoy cabbage, jicama,
red onion, cilantro, jalapeno lime
vinaigrette **3.5**

AUTHENTIC CHICKEN TAMALES

with mole rojo **4.5 ea.**

BLACK BEAN AND CHEDDAR JACK ENCHILADA DINNER (3)
red ranchero sauce, served with 2 sides **15**

DESSERT (POSTRE)

Homemade Churros and Mexican Style Hot Chocolate **7**