



Jacovore

KIDS NIÑOS

Grilled Cheese Taco \$2.00

Add Black Beans \$.25 Add Seasoned

Ground Beef or Grilled Chicken \$1.00

Rice, Beans, Lettuce, Avocado \$3.00

Add Tortillas \$.50 Cheese \$.50 Add Seasoned Ground Beef or Grilled Chicken \$1.00

SIDES

Seasonal Veggies \$3

Green Rice \$2

Black Beans \$2

Guacamole \$4

Jicama Radish Kimchi \$3

Non GMO Chips \$2

Salsa \$2

Organic Corn Tortillas (2) \$1

Escabeche \$3 Mexican style pickled seasonal vegetables

Crema .50

Cheese: Oaxaca, Cotija, Cheddar \$1

DRINKS

Margaritas \$9

See board for selection.

Beers

Local Draft Beers and Cider \$5.50

See board for selection.

Selection of Mexican favorites

Prices vary

Michelada \$6.50

Lager, House Salsa and Bloody Maria Mix, Lime.

Wine in a Can \$6

Rose, White or Red.

Check out our board for drink specials and our list of Tequilas and Mezoals

Non-Alcoholic

Kombucha \$6

Mexican Coke and Sprite \$3

House Sodas \$3.50

Horchata \$3

Agua Frescas \$3

Iced Tea \$2.50

Bubbly Water \$2.50

Cold Brew Coffee \$4

ABOUT OUR SOURCING

We love the PNW and are honored to be able to work with an amazing array of farmers, ranchers, producers and vendors: Carman Ranch beef, Pure Country Pork, Ochoa Queseria, Blue Truck Produce, Earthly Gourmet, Deep Roots Farm and many more to come! Our frying oil and our housemade chips and tortillas are GMO-free. We genuinely try our best to serve you the tastiest, freshest, most thoughtfully sourced food we can. With much gratitude. Si se puede!