

# SMALL PLATES

**EMPANADA** ..... 4.5  
Monterey jack cheese, habanero mango sauce

**TOMATO SALSA** ..... 9  
Charred tomatoes, queso fresco, house tortilla chips **V**

**CHICHARRON** ..... 7  
Yucatan spice, pumpkin seed, habanero sauce

**STREET CORN** ..... 4.5  
Creme fraiche, queso fresco, arbol, guajillo, cilantro

**PRAWN CEVICHE** ..... 14  
Scallop, prawn, avocado crema, tortilla, guajillo, lime

**PLANTAIN FRIES** ..... 8  
Arbol chili aioli **V**

## Quesadillas

UNIQUE TO ORCHARD, OUR QUESADILLA IS 1 FOLDED FLOUR TORTILLA STUFFED WITH TOPPINGS, CHEESE BLEND, TOPPED WITH MORE CHEESE THEN BAKED UNTIL CRISPY. ALL ARE SERVED WITH A JALEPENO CREMA AND CHARRED TOMATO SALSA

### THE CARNITA

Pulled beef, chicken, al pastor pork, pickled red onion

16

### CINCO QUESO

Monterey jack, cheddar, feta, blue, mozza, truffle honey

13

### BBQ CHICKEN

Pulled chicken, KC bbq sauce, pineapple

14

## ADD SALSAS

BURNT CHIPOTLE | GUAJILLO | SERRANO VERDE  
SALSA TAQUERO | FERMENTED HABANERO | PICKLED SERRANOS

.50

# TACOS

ALL SERVED ON A 6" LOCALLY MADE WHITE CORN TORTILLA WITH CILANTRO AND CITRUS MARINATED ONION

**AMERICAN** ..... 6  
Crisp corn tortilla, tex mex spiced beef, iceberg, cheese

**CHICKEN PIBIL STYLE** ..... 5  
Roast tomato salsa, avocado, chicken skin chicharron

**BRAISED BEEF "BIRRIA"** ..... 6.5  
Slow braised with chilies, queso, jus to dip

**CHARRED PORK PASTOR** ..... 6.5  
Citrus and achiote marinade, pineapple salsa

**ROCK CRAB** ..... 6.5  
Pulled crab meat, corn salsa, fresh avocado

**ALBACORE TUNA** ..... 6  
Avocado, jalapeno crema, pickled cabbage

**POBLANO PEPPER** ..... 6  
Corn salsa, queso fresco, Yucatan refried beans **V**

**VEGAN "PULLED PORK"** ..... 5.5  
Bbq jackfruit, pineapple salsa, pickled cabbage **V**

## Sweet

**FLOURLESS CHOCOLATE MASA CAKE** ..... 8  
Seasonal compote, chili chocolate sorbet **V**



4-6 PM AND 9 PM - CLOSE

**V** = vegetarian, please ask for vegan

NOT ALL INGREDIENTS ARE LISTED, PLEASE INFORM YOUR SERVER OF ANY ALLERGIES. WE ARE PASSIONATE ABOUT OUR COASTAL MEXICAN CUISINE, SUBSTITUTIONS ARE POLITELY DECLINED.