

EL CORTIJO

Taqueria

COCKTAILS

House Margarita ... 13
tequila blanco, citrus, triple sec

Flavored Margs ... 14
passion fruit | strawberry
pineapple | mango

Daybreak Margarita ... 14.5
tequila, pineapple, passion fruit,
citrus, habanero tincture

Smoke Show Margarita ... 14
mezcal, citrus, triple sec

salt or tajin rim?
make your marg spicy... + \$1

Paloma ... 12
tequila blanco, grapefruit, lime, agave, seltzer

Maple Mezcal Old Fashioned ... 14
mezcal, maple syrup, bitters



MOCKTAILS

NAH-garita ... 6.5
house citrus & agave mix
add a flavor +\$1
passion fruit | strawberry | pineapple | mango

Pa-NO-ma ... 7
grapefruit, lime, agave, seltzer



BEER

Modelo Especial ... 6
pilsner-style lager (16oz / 4.4%)

Fiddlehead IPA ... 7
American pale ale (16oz / 6.2%)

Modelo Negra ... 5.5
Munich Dunkle-style lager (12oz bottle / 5.4%)

Pacifico ... 4.5
pilsner-style lager (12oz bottle / 4.4%)

Corona Extra ... 5
Mexican lager (12oz bottle / 4.6%)

Corona N/A ... 4.5
non-alcoholic lager (12oz bottle / < 0.5%)

TEQUILA

Premium tequila margaritas add \$3 to prices below.

BLANCO

Also known as "plata" or "silver". Aged less than two months. Bright & agave forward.

Milagro ... 10 **Herradura ... 15**
Hornitos ... 11 **Casamigos ... 20**

REPOSADO

Aged in oak barrels two months to one year. Rich flavor with notes of caramel & vanilla.

Milagro ... 11 **Herradura ... 16**
Hornitos ... 12 **Casamigos ... 21**

AÑEJO

Aged in oak barrels two to three years. Complex, oak forward, & smooth mouthfeel.

Milagro ... 13 **Hornitos 'Black Barrel' ... 14**
Herradura ... 17 **Casamigos ... 22**

MEZCAL

Made from agave roasted underground. Distinct smoky aroma.

Xicaru ... 12 **Casamigos ... 20**
Del Maguey Vida ... 14



N/A BEVERAGES

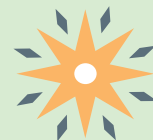
Rookies Root Beer ... 5.5
handcrafted in Burlington, VT since 2005

Rookies Lemon Mapleade ... 5.5
carbonated lemonade with a Vermont twist

Sodas ... 4
Mexican Coca-Cola
Boylan's Diet Cola
Maine Root Ginger Beer

Jarritos ... 4
Lime
Pineapple
Mandarin

Juices ... 4
Cranberry
Pineapple
Orange



For catering info, brunch menu,
reservations, and more visit

cortijovt.com

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STARTERS

Salsa Roja & Chips ... 5

Queso Fundido & Chips ... 6

Guac & Chips ... 9

Tostones & Chipotle Crema ... 8

Nachos ... 18

queso, black beans, salsa taquera, scallions, pickled jalapeños, sour cream, cilantro

Papas Fritas ... 14

seasoned french fries, queso fundido

Ensalada ... 14

greens, scallions, radishes, tortilla strips, shredded cabbage, sweet potatoes, pepitas, citrus dressing

Taquitos ... 12

fried rolled tortillas stuffed with pollo, cheese & refried beans; aji amarillo crema drizzle, cilantro

Quesadilla ... 8

salsa roja & sour cream on the side
add pollo, chorizo, carne molida, or shrimp \$5
add carnitas \$6



TACOS

Two Taco Plate ... 18 | Three Taco Plate ... 22

choice of two sides: rice | black beans
refried beans | dressed green salad

Frijoles ... black beans, salsa taquera, guacamole, Champlain Valley Creamery queso fresco, cilantro & onion

Camote ... sweet potatoes, braised kale, guajillo salsa, pepitas, cilantro & onion

Huevos ... scrambled egg, potato, Champlain Valley Creamery queso fresco, scallion, salsa taquera, cilantro & onion

Pollo ... Adams Farm pulled chicken, chipotle crema, salsa verde, cilantro & onion

Carnitas ... shredded pork shoulder, pineapple, salsa taquera, cilantro & onion

Chorizo ... seasoned pork sausage, guajillo salsa, Champlain Valley Creamery queso fresco, cilantro & onion

Carne Molida ... LaPlatte ground beef, sweet potato, shredded lettuce, Champlain Valley Creamery queso fresco, chipotle crema, onion & cilantro

Pescado ... crispy fish, tequila lime crema, cabbage slaw, cilantro & onion

Camarón ... fried shrimp, Pitchfork Pickle curtido, pineapple, guajillo salsa, cilantro & onion

solo tacos 5.5

ENTREES

Burrito ... 12

All Souls flour tortilla stuffed with rice, black beans, Champlain Valley Creamery queso fresco, salsa taquera, cilantro & onion
add pollo, chorizo, carne molida, or shrimp \$5
add carnitas \$6

Wet Burrito ... 16

burrito topped with enchilada sauce & cheese
add pollo, chorizo, carne molida, or shrimp \$5
add carnitas \$6

Rice & Black Bean Bowl ... 17

sweet potatoes, guajillo salsa, shredded cabbage, Champlain Valley Creamery queso fresco, cilantro & onion
add pollo, chorizo, carne molida, or shrimp \$5
add carnitas \$6

Enchiladas

enchilada sauce, cheese, chipotle crema, side of Spanish rice, choice of filling;
refried beans \$18 | chicken \$26 | one of each \$22

Carnitas Tostadas ... 24

crispy corn tortillas topped with refried beans, shredded pork shoulder, Pitchfork Pickle curtido, chipotle crema, Champlain Valley Creamery queso fresco, scallion & cilantro, side of Spanish rice

Shrimp Tostadas ... 22

crispy corn tortillas topped with plantains, fried shrimp, pineapple, tequila-lime crema, Pitchfork Pickle curtido, scallion & cilantro, side of Spanish rice

Plantain Tostadas ... 20

crispy tortillas, fried plantains, refried beans, salsa roja, Pitchfork Pickle curtido, cotija cheese, cilantro, scallions, side of Spanish rice



SIDES

Spanish Rice ... 4

Fried Plantains ... 6

Dressed Greens ... 4

Black Beans ... 4

Refried Beans ... 4

SWEETS

Brownie ... 6

spicy chocolate sauce

Buñuelos ... 8

dulce de leche



FARM TO TACO

Proudly partnering with:

Adams Poultry Farm
Vermont Salumi

All Souls Tortilleria

Vermont Bean Crafters

Champlain Valley Creamery

Jericho Settlers' Farm

Pitchfork Farm & Pitchfork Pickle

LaPlatte River Angus Farm

Cabot Creamery & more

