



## TACOS/AREPAS

Three corn tortillas made locally by Three Sisters Nixtamel or one house-made Venezuelan-inspired corn cake served with the following protein/topping combinations. (see meat descriptions listed at bottom). Add guacamole for \$2.

**EL DIABLO** | \$9.25 | Pork belly topped w/ pickled onions, cilantro lime verde sauce, queso fresco & cilantro.

**SMOKY POLLO** | \$9.25 | Shredded chicken thighs topped w/ verde sauce, plantain sauce, cabbage salad, queso fresco & cilantro.

**PABELLÓN** | \$9.25 | Beef brisket topped w/ black beans, verde sauce, plantain sauce, smoked gouda & cilantro.

**VEGETARIAN BLACK BEAN** | \$8.25 | Topped w/ cabbage salad, verde sauce, plantain sauce, queso fresco & cilantro. *Vegan upon request.*

**TACO TRIO** | \$9.25 | Choose a total of three tacos from any of the above.

**ONE LONELY TACO** | \$3.75 | Only have time or room for one? Pick your favorite taco from any of the above.

## BURRITOS

Teote-style burritos made on 12" flour tortillas served with our house-made hot sauces and salsas. Add guacamole for \$2.

**SMOKY POLLO** | \$7.75 | Slow-cooked shredded chicken thighs with onions, green chiles & smoked paprika, with white rice and Oaxaca cheese.

**EL DIABLO** | \$7.75 | Pork belly and roasted poblano chiles glazed in a red chile maple sauce, white rice and CHEESE.

**PABELLÓN** | \$7.75 | Slow-cooked beef brisket shredded with sweet peppers and onions, white rice and CHEESE.

**BLACK BEAN** | \$6.75 | House-made black beans, white rice and CHEESE. *Vegan upon request.*

## PLATES

**OUTPOST PLATE** | \$14.00 | Your choice of meat from list at bottom. Served with black beans, salad, bico (*beet pico de gallo*), queso fresco, cilantro and one buttered arepa or 2 corn tortillas. Add guacamole for \$2.

**VEGETARIAN OUTPOST PLATE** | \$12.50 | Served with black beans, salad, bico (*beet pico de gallo*), queso fresco, cilantro, cabbage salad & guacamole, with one buttered arepa or 2 corn tortillas. *Vegan upon request.*

## MEATS

### PORK

**El Diablo** Pork belly and roasted poblano chiles glazed in a red chile maple sauce.

### CHICKEN

**Smoky Pollo** (*POY-oh*) Slow cooked shredded thighs with onions, green chiles & smoked paprika.

### BEEF

**Pabellón** (*pa-beh-YONE*) Slow cooked beef brisket shredded with sweet peppers & onions.

*Consuming raw or undercooked meats or eggs may increase your risk of food-borne illness.*