

Starters	
<b>Elote</b> (Street Corn) Grilled Corn on the Cob, Mexican Crema, Tajin, Cotija Cheese, Lime	\$6
<b>Chips and Two Salsas</b> Tortilla Chips, Mild Table Salsa, Salsa Verde (substitute Spicy Salsa upon request)	\$5
<b>Chips and Guacamole</b> Housemade Guacamole, Tortilla Chips	\$12
<b>Shrimp Cocktail</b> Cocktail Shrimp, Onions, Tomato, Cucumber, Celery, Jalapeño, Cilantro, Avocado, V8 Juice, Clamato, Ketchup, Lime Juice, Hot Sauce, Tortilla Chips	\$13
<b>Nachos de Casa</b> Tortilla Chips, Four Cheese Poblano Cheese Sauce, Black Bean Purée, Roasted Corn, Black Olives, Jalapeño, Grilled Onions, Queso Fresco, Guacamole, Crema, Pico de Gallo, Choice of Salsa <b>Choice of</b> Carne Asada*, Carnitas, Chicken Tinga, Al Pastor, Shrimp, Seasoned Ground Beef or Beef Birria	\$18
Sides	
<b>Sabroso Beans</b>	\$5
<b>Spanish Rice</b>	\$5
<b>Guacamole</b>	\$9
<b>Salsa</b>	\$3
<b>Tortillas</b> (3)	\$3
<b>Chips</b>	\$4

Salads and Bowl	
<b>Taqueria Salad</b> Crisp Romaine, Corn, Black Beans, Tomatoes, Jicama, Red Onions, Jalapeño, Hearts of Palm, Queso Fresco, Tortilla Strips, Cilantro-Lime Vinaigrette <b>Choice of</b> Carne Asada*, Carnitas, Chicken Tinga, Al Pastor, Shrimp, Seasoned Ground Beef or Beef Birria	\$13  add \$5
<b>Pacifica Salad</b> Butter Lettuce, Arugula, Strawberries, Cantaloupe, Panela Cheese, Baby Tomato, Red Onions, Jalapeño, Cilantro, Pepita Seeds, Chipotle-Honey Vinaigrette <b>Choice of</b> Carne Asada*, Carnitas, Chicken Tinga, Al Pastor, Shrimp, Seasoned Ground Beef or Beef Birria	\$14  add \$5
<b>Pozole Verde Bowl</b> (Soup) Tender Pork, Hominy, Tomatillos, Onion, Garlic, Jalapeño, Serrano, Cilantro, Cabbage, Radish, Oregano, Lime, Chips	\$13
<b>Sabroso Bowl</b> Refried Beans, Spanish Rice, Queso Fresco, Cilantro, Guacamole, Pico de Gallo, Tortilla Chips <b>Choice of</b> Carne Asada*, Carnitas, Chicken Tinga, Al Pastor, Shrimp, Seasoned Ground Beef or Beef Birria	\$17

Items are prepared in facilities that process nuts and peanuts. Food prepared here may contain these ingredients: milk, eggs, wheat, soybeans, peanuts, nuts, fish and shellfish.

\*The Washoe County District Health Department advises that eating raw, undercooked animal foods, or animal foods that are not otherwise processed to eliminate pathogens (such as: meat, poultry, eggs, milk, seafood or shellfish) poses a potential health risk to everyone, especially the elderly, young children under the age of 4 years, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking or processing of food to eliminate pathogens reduces the risk of illness. For our guests with food allergies and other related dietary restrictions, we are happy to discuss and attempt to accommodate your special needs.



Street Food

Below Items Have the Choice of the Following Proteins (with the exception of Quesabirria and Baja Fish Tacos)

Carne Asada\*, Carnitas, Beef Birria, Chicken Tinga, Al Pastor, Shrimp or Seasoned Ground Beef

Street Taco \$5  
Mini Corn Tortillas, Cilantro, Minced Onions, Cotija Cheese

Tostada \$14  
Crisp Corn Tortilla, Sabroso Beans, Romaine, Pico de Gallo, Queso Fresco, Mexican Crema

Cheese Only \$10

Mula (Tortilla Sandwich) \$14  
Corn Tortillas, Asadero, Chihuahua and Oaxaca Cheeses, Grilled Onions, Guacamole, Choice of Salsa  
Vampiro Style (Cheese-Crusted Tortilla) add \$1

Burrito \$14  
Giant Flour Tortilla, Sabroso Beans, Spanish Rice, Chihuahua Cheese, Cilantro, Guacamole, Pico de Gallo

Quesadilla \$14  
Flour Tortillas, Asadero, Chihuahua and Oaxaca Cheeses, Guacamole, Pico de Gallo

Cheese Only \$10

Torta (Mexican Sandwich) \$15  
Bolillo Bun, Refried Black Beans, Asadero Cheese, Grilled Onions, Tomatoes, Smashed Avocado

Quesabirria Tacos (Crispy Beef Tacos) \$14  
Beef Birria, Grilled Tortilla, Asadero and Chihuahua Cheeses, Spiced Consommé Dip

Baja Fish Tacos \$17  
Tilapia Fillets, Modelo Beer Batter, Cilantro Lime Cabbage Slaw, Pickled Onions, Chipotle Crema

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Cocktails

Mango Margarita \$13

Mango Purée, Patrón Tequila, Triple Sec, Starry Soda, Fresh Lime, Rimmed with Spicy Tajín Chili

Sabroso’s Pineapple Margarita \$13

House-Infused Pineapple and Vanilla Patrón Silver Tequila, House Sweet and Sour, Triple Sec, Fresh Lime, Pineapple Juice, Agave Nectar

Dirty Horchata \$13

Housemade Horchata, Kahlúa, Meyers’s Original Dark Rum, Fresh Cold Brew Coffee

House Margarita \$13

Patrón Tequila, Triple Sec, House Sweet and Sour, Agave Nectar, Fresh Lime

Sweet Things

Traditional Flan \$7

Velvety Custard, Caramel, Whipped Cream

Tres Leches Cake \$7

Rich Moist Cake, Whipped Cream, Strawberry Compote

Gelatina de Mosaico \$8

Tres Leches, Strawberry, Lime, Whipped Cream

Beverages

Domestic Beer \$10

Budweiser, Coors Light

Imported Beer \$10.50

Modelo, Corona

Hard Seltzer \$9

Assorted Flavors

Fountain Drinks \$5

Pepsi, Diet Pepsi, Starry, Root Beer, Mountain Dew, Lipton Iced Tea (Raspberry or Unsweetened)

Horchata \$6

Milk, Cinnamon, Rice

Jarritos \$5

Assorted Flavors

Bottled Water \$5

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