



WIFI: Casa 43 Taco
PASSWORD: lovetacos
 NO SPLIT CHECKS PLEASE | 15% GRATUITY ADDED TO YOUR BILL



MEXICAN GREEN SALAD GF V

Baby greens & arugula with spiced roasted pepitas, jicama, avocados, tomato, roasted peppers, radish, and honey chipotle lime dressing. \$10.95



CASA 43 CAESAR SALAD GF

Charred hearts of romaine & spring onion with creamy cilantro dressing, cotija cheese, crispy corn strips, crispy anchovies. \$10.95

CHUNKY GRILLED SHRIMP GF - Max's favorite!!!

Grilled Shrimp with avocado, tomato, cucumber, jicama, red onions, over crispy tortilla chips, & chili lime vinaigrette. \$13.95

Add Grilled Chicken \$5
 Grilled Steak or Mahi-Mahi or Shrimp \$6



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TUNA VOLCANO GF

Prepared in soy lime on a bed of arugula & avocado with borracho onions, ginger avocado mousse. \$15.50

CARIBBEAN SHRIMP GF

Poached shrimp marinated in lime juice with fresh mango, avocado, cilantro, green onion, & scotch bonnet. \$13.50

PERUVIAN STYLE RED SNAPPER GF

Red SNAPPER with coconut milk, green onions, tomatoes, scotch bonnet, fresh squeezed lime, cilantro, red onions, sweet potatoes, avocado, toasted corn, and garnished with chicharron chip. \$13.50

TRIO OF CEVICHE GF

A sample of all three ceviche. \$18.95

(Consuming raw seafood may increase the risk of food borne illness)



Loved Casa 43? Check out our Smokehouse, Grill, Bourbon and Sports Bar down the road!
 @lloydssmokehouse

APPETIZERS

LOS GUACAMOLES with tortilla chips

- Fresh avocado, lime, cilantro, green onion, serrano chili. **GF V** \$10.50
- Roasted corn, green onion, jalapeño, lime, cotija cheese. **GF V** \$10.75
- *ROTATING seasonal guacamole - ask your Server and check the BOARD.* \$10.75
- **Guacamole tasting trio. \$15.95**

TRIO OF SALSA get all three with tortilla chips

Green Tomatillo / Red Chili / Pico de Gallo **GF V** \$5.95

TOSTONES DE CARNITAS GF C

Braised pork with shredded cabbage, pico de gallo, black beans, and crema on crispy fried plantain. \$10.95

CHICHARRON CHIPS

Crispy fried pork rinds, dusted with house made spices, served with a cilantro chili vinaigrette \$6.95

CHILAQUILES HAVE THEM YOUR WAY!!!

Tomatillo or Ranchera salsa on a bed of tortilla chips with fried egg, crema, queso fresco, & pico de gallo.

PORK, CHICKEN, BEEF BRISKET, GROUND BEEF \$9.95

STEAK or MAHI-MAHI - add \$3 SHRIMP - add \$4

CASA 43's PORK BABY BACK RIBS GF

Ancho chili dry rub with a tangy guava glaze. \$10.95

WINGS - 6 for \$12

2 sauces - (extra sauces .75c each)

Cilantro Lime Jalapeño / Honey Chipotle / Ranch

MEXICO CITY STREET CORN GF

CASA 43's famous grilled street corn, on the cob brushed with garlic chili aioli

- Traditional cotija cheese \$6.95 **V**
- Chicharron chip crumble \$6.95
- Takis chili pepper lime corn chips \$6.95
- **TRIO of street corn \$9.95**

(NO SUBSTITUTIONS PLEASE!!)

TORTILLA SOUP GF C

Roasted tomato & corn broth with avocado, shredded chicken, queso fresco. served with tortilla chips \$7.43

BLACK BEAN SOUP GF V

Black beans, carrots, onion, potato, corn, Mexican crema, cilantro, served with tortilla chips. \$6.95

"It's NEVER too EARLY for TACOS and TEQUILA!!!"

QUESO FUNDIDO

Melted Oaxaca, Cheddar & Monterey Jack cheese with beer, chorizo, & pico de gallo on top. Served with tortilla chips.

FOR YOU (1/2) - \$7.95 TO SHARE - \$11.95

Add CORN TORTILLA - \$1.50 ea

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- CORN Tortilla - \$1.50 ea
- FLOUR Tortilla \$1.00 ea **NOT GF**
- Yuca Fries \$6.25 **NOT GF**
- Refried Pinto Beans \$3.50 **NOT V**
- Black Beans \$3.50
- Mexican Rice \$3.50

- Fried sweet plantains \$3.00
- Smoked Chili Fries \$3.95 **NOT GF**
- Garlic Cotija Cheese Fries \$4.25
- Sweet Potato Fries \$3.95 **NOT GF**
- Side of Guac 2oz \$2.00
- Extra Chipotle Aioli \$0.75

All sides **Gluten Free and Vegetarian** unless otherwise stated.



SIGNATURE DISHES

CASA 43 NY STEAK FRITES GF

Grilled 14oz NY Strip with a coffee ancho chili rub, red and green chimichurri, and garlic cotija cheese fries. \$34.95

SHRIMP QUESADILLA

Grilled shrimp, pepper jack cheese, pico de gallo, cilantro, & siracha aioli in a grilled flour tortilla, with crema & salsa verde. \$17.95

CHICKEN QUESADILLA

Grilled Chicken with pepperjack cheese, caramelized onions, crispy bacon, with crema & salsa verde. \$14.95

LA MEXICANA BURGER

8oz. Beef burger with bacon guacamole, pepperjack cheese, & roasted tomato mayo. Topped with a bacon wrapped cheese stuffed jalapeño. Served with our smoked chili fries & chipotle aioli. \$15.95

SNAPPER VERACRUZ GF

Fried Whole Snapper served with Mexican rice, cabbage, pico de gallo, fried sweet plantains, limes, and Veracruz sauce on the side. \$26.95

TAMALES GF

Homemade Corn Masa stuffed with pork carnitas, adobo, served with ranchero sauce, crema, & pico de gallo. \$10.95

ENCHILADAS GF

Two corn tortillas filled with pulled chicken, pork carnitas or barbacoa (brisket) baked in RANCHERO, TOMATILLO or MOLE sauce with queso fresco & crema. \$14.95

SIZZLING FAJITAS GF

Your choice of protein with red and green peppers & onions. Served with 6 flour tortillas, pepper jack cheese, pico de gallo, guacamole, & sour cream.

CHICKEN or FLANK STEAK or Combo \$23.95

SHRIMP or MAHI-MAHI or Combo \$27.95

Substitute Corn Tortillas or Lettuce Shells \$5.00

Extra Flour Setup \$10.95 Extra Corn Setup \$15.95

Extra Sour Cream or Cheese .75/Guacamole \$2/Pico De Gallo \$1.95

BURRITO - Wet (with sauce) or Dry (no sauce)

Filled with your choice of protein, Mexican rice, refried beans, queso fresco, guacamole, pico de gallo, & sour cream.

PORK, CHICKEN, BEEF BRISKET or GROUND BEEF \$15.95

STEAK or MAHI-MAHI \$18.95 SHRIMP \$19.95

"NAKED" burrito bowl in cast iron skillet (No tortilla wrap) GF

CASA 43 STREET TACOS

HANDMADE CORN TORTILLAS

BIRRIA GF

Spice rubbed beef brisket, crispy grilled tortilla, melted pepper jack cheese, onions, cilantro, & Casa 43's birria dipping consommé. \$7.50

AL PASTOR GF

Achiote Marinated Pork shoulder with grilled pineapple, cilantro, & onions. \$6.25

BEEF BARBACOA GF

House smoked beef brisket, ancho chili rub, caramelized onions, cotija cheese, guacamole. \$6.95

GRINGO crispy flour tortilla

Spiced ground beef, lettuce, cheddar cheese, pico de gallo, sour cream. \$5.95

CARNE ASADA GF

Casa 43's marinated steak, avocado, onions, salsa verde, cilantro. \$6.95

CHICHARRON GF ¢

Fried pork belly, pickled onion, salsa verde, cabbage. \$5.95

CHICKEN GF

Grilled chicken, borracho red onion, salsa verde, jalapeño, pineapple, cabbage, pico de gallo. \$5.95

LENGUA GF

Braised beef tongue with tomatillo sauce, white onions, cilantro. \$7.50

GLUTEN FREE GF/VEGETARIAN V

NOT CELIAC SAFE ¢

If you have an allergy please let us know.

CASA 43 SEAFOOD TACOS

ROCK SHRIMP flour tortilla

Beer battered rock shrimp, siracha aioli, bacon guacamole, pico de gallo. \$6.95

BAJA FISH flour tortilla

Crispy beer battered mahi, red cabbage slaw, smoky chipotle aioli, pico de gallo, & lime. \$6.50

CHINO LATINO crispy flour tortilla

Fresh tuna, soy marinade, wakame salad, avocado, toasted sesame seeds. \$7.50

LOBSTER flour tortilla

Butter poached lobster, roasted corn and lime salsa, cilantro, & radishes \$8.95

CASA 43 VEGETARIAN TACOS

ALMOND CAULIFLOWER flour tortilla V

Roasted cauliflower, flash fried, almond chimichurri, red cabbage slaw with onions & carrots. \$6.50

AVOCADO GF V

Fried avocado, crispy cotija cheese, poblano pesto, roasted tomato. \$6.50

Sub hand pressed CORN tortillas \$0.50 /

Crispy Shell \$0.50 / Lettuce Wrap \$1.00

CASA 43 HOT SAUCE

8oz. Jar for \$15

The sauce you love is made fresh right here in the Casa 43 kitchen!!!!

Yes it's SPICY but oh so TASTY!!!

MERCHANDISE

MERCHANDISE - T Shirts / Caps / Glassware / Jugs - ask your server

