



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



**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** \$8.95

**TOSTONES DE CARNITAS** **GF** ☿

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, GROUND BEEF \$9.95

STEAK, BEEF BRISKET 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. \$12.95

**WINGS** - 6 for \$12

2 sauces - (extra sauces \$1.95 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** ☿

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

**SIDES**

- CORN Tortilla - \$1.50 ea
- FLOUR Tortilla \$1.00 ea **NOT GF**
- Yuca Fries \$7.00 **NOT GF**
- Refried Pinto Beans \$4.50 **NOT V**
- Black Beans \$4.50
- Mexican Rice \$4.50

- Fried sweet plantains \$3.00
- Smoked Chili Fries \$6.95 **NOT GF**
- Garlic Cotija Cheese Fries \$7.95
- Sweet Potato Fries \$6.95 **NOT GF**
- Side of Guac 2oz \$3.00
- Extra Chipotle Aioli \$1.95

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



**SALADS**

**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 \$6.95

Grilled Steak or Mahi-Mahi or Shrimp \$7.95



**C E V I C H E S**

**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!

@lloyds smokehouse

# 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. \$39.95

## 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. \$18.95

## SNAPPER VERACRUZ GF

Fried Whole Snapper served with Mexican rice, cabbage, pico de gallo, fried sweet plantains, limes, and Veracruz sauce on the side. \$32.95

## 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 or pork carnitas baked in RANCHERO, TOMATILLO or MOLE sauce with queso fresco & crema. \$14.95  
BEEF BRISKET - add \$3

## 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 \$1.95 /Guacamole \$3 /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 or GROUND BEEF \$15.95

STEAK, BEEF BRISKET 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. \$7.50

## GRINGO crispy flour tortilla

Spiced ground beef, lettuce, cheddar cheese, pico de gallo, sour cream. \$6.95

## CARNE ASADA GF

Casa 43's marinated steak, avocado, onions, salsa verde, cilantro. \$7.95

## CHICHARRON GF ¢

Fried pork belly, pickled onion, salsa verde, cabbage. \$6.95

## CHICKEN GF

Grilled chicken, borracho red onion, salsa verde, jalapeño, pineapple, cabbage, pico de gallo. \$6.95

## 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

