

TACO TUESDAY

BITES

CONNECTED / HOUSEMADE CHIPS & GUACAMOLE / 5

SHARING / NACHOS / 6

black beans, cashew nacho cheese, pico de gallo, avocado, spicy pepitas, escabeche

TRANSFORMED / TACO A LA CARTA / 4

your choice of...

- **GRILLED PORTOBELLO MUSHROOM** / butternut squash, avocado, salsa verde, mole abuelita
- **MUSHROOM CARNITAS** / black beans, guacamole, roasted tomatillo sauce, fried jalapeño
- **FLASH-FRIED BUFFALO CAULIFLOWER** / black beans, cashew crema, escabeche, avocado

TRANSFORMED FLIGHT / TACO SAMPLER / 10

¡SALUD!

SKINNY MARGARITA / 6

tequila blanco, lime juice, agave, spicy salt rim

served up or on the rocks / sub mezcal for a smoky experience +3

HOUSE MICHELADA / 7

mexican pale lager, muddled jalapeno, worcestershire, heirloom tomato sangrita, smoked salt rim, escabeche

CERVEZA

UNION CERVEZA MINERVA / MEXICAN PALE ALE / 5

EEL RIVER / CALIFORNIA BLONDE DRAFT ALE / 5

SHOTS

EL CHARRO / TEQUILA BLANCO / 5

XICARU / MEZCAL / 5

FORTALEZA

TEQUILA FORTALEZA / FLIGHT OF THREE TEQUILAS / 27

Tequila Fortaleza has over 140 years of history and 5 generations of authentic, organic agave spirit distillation. Served with housemade sangrita.

-
- **BLANCO** / aromas of citrus, black pepper, and a deep, inviting, vegetal complexity
 - **REPOSADO** / aromas of sage, flavors of vanilla and cinnamon
 - **AÑEJO** / caramel, butterscotch, hazelnuts

PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES. Gratitude offers 100% organic, plant-based cuisine and yet we cannot guarantee that guests with food or beverage allergies may not be exposed through cross contamination. If you have a food or beverage allergy (particularly to nuts or seeds) we therefore recommend that you not dine with us. As such, please understand that Gratitude cannot be responsible for any injury, loss or damage claimed by any guest with a food or beverage allergy who consumes our food or beverages, regardless of the circumstances.

GRATITUDE