

THE TACOS



Every week we take flavors from around the world and put it in a Taco with a new, limited time recipe.



CHICK

Buffalo chicken, crisp tenders, house buffalo sauce, carrots, bleu cheese, ranch crema, chives, flour tortilla - 6.45 | 390 cal.

Spicy tikka chicken, crisp tenders, spicy tikka sauce, buttered cilantro basmati rice, raita crema, Thai basil, flour tortilla - 6.45 | 420 cal.

Rotisserie chicken, queso blanco, roasted corn pico, charred tomato poblano salsa, flour tortilla - 6.45 | 330 cal.

Chicken & waffle, crisp tenders, peppered bacon, peppercorn gravy, green apple slaw, maple syrup, red chile aioli, chives, house made waffle tortilla - 7.45 | 490 cal.

VEG

Nashville hot tofu, crispy tofu, napa slaw, ranch crema, pickles, flour tortilla 6.45 | 400 cal.

Beer battered cauliflower, queso blanco, sabor hot sauce, avocado, roasted corn pico, candied pepitas, flour tortilla - 6.45 | 300 cal.

Fried paneer, ranchero salsa, mild tikka sauce, raita crema, Thai basil, flour tortilla 6.45 | 330 cal.

BEEF

Bacon smash burger*, peppered bacon, cheese blend, lettuce, red onion, tomato, pickles, velvet sauce, flour tortilla - 7.45 | 390 cal.

Slow-roasted angus brisket, barbacoa style, red chile aioli, avocado, roasted corn pico, queso blanco, micro cilantro, comté cheese encrusted flour tortilla - 7.65 | 510 cal.

Quesa birria, slow-roasted angus brisket, gruyere, queso listo, pickled red onion, micro cilantro, griddled corn tortilla, birria consomé for dipping - 7.75 | 420 cal. †

SEA

Mexi-Cali shrimp, blackened shrimp, napa slaw, sriracha aioli, avocado, roasted corn pico, micro cilantro, flour tortilla - 7.45 | 280 cal.

Grilled salmon, napa slaw, citrus lime crema, pickled fresnos, roasted corn pico, avocado crema, micro cilantro, corn tortilla - 7.45 | 220 cal. †

VELVET BOWLS

Protein bowl, choice of rotisserie chicken, roasted veggies or barbacoa style brisket, queso blanco, roasted corn pico, black beans, guacamole, mayo crema, chimichurri, micro cilantro, buttered cilantro basmati rice - 16.50 | 630 - 1410 cal.

Spicy tikka chicken bowl, choice of crisp tenders or rotisserie chicken, spicy tikka sauce, raita crema, marinated red cabbage, cucumber, Thai basil, buttered cilantro basmati rice - 14.50 | 500-970 cal.

Mexi-Cali shrimp bowl, blackened shrimp, roasted corn pico, sriracha aioli, guacamole, micro cilantro, napa slaw, buttered cilantro basmati rice - 15.50 | 460-870 cal. †

SIDES

Queso blanco & chips, chimichurri, Velvet Taco heat sauce - 7.45 | 640 cal. †

Classic guac & chips, avocado, cilantro, jalapeno, lime juice, red onion 7.45 | 240 cal. †

Elote & chips, queso listo, Valentina, citrus lime crema, queso fresco 7.45 | 1180 cal. †

Brisket nachos, slow-roasted angus brisket, queso blanco, blue corn chips, roasted corn pico, citrus lime crema, chimichurri, queso fresco - 10 | 1160 cal. † *shareable*

Dips trio, choose three: queso, guac, elote, or salsa - 19.50 †

CAKE

Red velvet, house made red velvet cake, cream cheese frosting, cajeta drizzle 6 | 1020 cal.

MAKE IT LIGHTER Swap any tortilla for a lettuce wrap or corn tortilla

fan fave gluten free vegetarian

* Cooked to order; these items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

*** Our kitchen has shared cooking areas including common fryer oil containing fish, shellfish, eggs, milk, wheat, and cheese. Please inform a team member if you have allergies.

† Ingredients are gluten free. However, chips are fried in the same oil as other items that contain gluten.