

TATO'POS
la palma tortilla chips + warm salsa
chipotle + cotija + lime crema +
house pickled onions + cilantro \$8
Add **grilled chicken or pork** +\$4

CHIPS AND SALSA
la palma tortilla chips + salsa verde +
carrot habanero salsa + roasted tomato
salsa \$5
Add **guacamole** with cotija and toasted
pepitas +\$6

NACHOS
la palma tortilla chips + nacho cheese +
cotija + pickled jalapenos + roasted
tomato salsa + sour cream + pickled
onions + cilantro + guacamole \$15
Add **achiote grilled chicken** +\$4
Add **cochinita pibil pork** +\$4
Add **pan seared garlic shrimp** +\$5
Add **carne asada** +\$5

CHIPS

quesadillas

QUESADILLAS ARE SERVED IN FRESH MADE
LA PALMA FLOUR TORTILLAS

PAN SEARED GARLIC SHRIMP
jack cheese + grilled onions & jalapenos +
avocado salsa verde \$16

BUTTERNUT SQUASH
jack cheese + chipotle crema + toasted pumpkin
seeds \$14

ROASTED CRIMINI MUSHROOM
jack cheese + peanut salsa macha + baby
arugula + pickled red onion \$14

ACHIOTE GRILLED CHICKEN
jack cheese + avocado + pickled onion +
lime crema + salsa verde \$15

CHEESE
jack cheese + cotija crusted tortilla +
roasted tomato chipotle salsa \$14

TATO TACOS

TACO PLATES INCLUDE THREE TACOS
ON TWO FRESH MADE GLUTEN FREE
LA PALMA TORTILLAS. SERVED WITH RICE & BEANS

COCHINITA PIBIL
achiote and herb marinated pork shoulder +
pickled red onion + cilantro + avocado salsa verde \$15

CARNE ASADA
all natural grass fed flank steak + grilled onions & jalapenos +
cilantro + avocado salsa verde \$16

ROASTED CRIMINI MUSHROOM (VEGAN)
peanut salsa macha + baby arugula + pickled red onion \$14

MAPLE CHILI ROASTED BUTTERNUT SQUASH (VEGETARIAN)
chipotle crema + toasted pumpkin seeds + cilantro \$14

PAN SEARED GARLIC SHRIMP
purple cabbage + avocado salsa verde + cotija cheese + cilantro \$16

ACHIOTE GRILLED CHICKEN
thinly sliced white onion + cilantro +
avocado salsa verde \$15

salads

CAESAR
romaine hearts + avocado + toasted pepitas +
garlic croutons + cilantro + house made caesar \$14

MEXICAN COBB
romaine hearts + avocado + grilled chicken + bacon +
tomatoes + cotija + soft egg + lime buttermilk \$17

burritos & bowls

BURRITOS ARE SERVED IN LA PALMA FLOUR TORTILLAS
BOWLS ARE SERVED WITH ROMAINE, ARUGULA AND RICE & BEANS

CARNE ASADA
grass fed flank steak + borracho beans + cilantro rice + avocado salsa verde + grilled onions & jalapenos \$16

ACHIOTE GRILLED CHICKEN
borracho beans + cilantro rice + avocado salsa verde + lime crema + cilantro \$15

COCHINITA PIBIL
borracho beans + cilantro rice + avocado salsa verde + pickled onions + cilantro \$15

PAN SEARED GARLIC SHRIMP
borracho beans + cilantro rice + lime crema + grilled onions & jalapenos \$16

ROASTED CRIMINI MUSHROOM (VEGAN)
borracho beans + cilantro rice + grilled onions & jalapenos + peanut salsa macha \$14

tortas & burgers

TORTAS ARE SERVED ON FRESH BAKED TALERA ROLLS
BURGERS ARE SERVED ON FRESH BAKED BRIOCHE BUNS
BOTH ARE SERVED WITH ROASTED RED POTATOES

CARNE ASADA TORTA
monterey jack cheese + avocado + chimichurri + grilled jalapenos and onions + tomato \$16

COCHINITA PIBIL OR ACHIOTE GRILLED CHICKEN TORTA
monterey jack cheese + chipotle aioli + avocado + grilled jalapenos and onions + tomato \$15

WAGYU SMASH BURGER
two patties + american cheese + house made pickles + grilled jalapenos and onions + dijonaise \$16

SINGLE WAGYU SMASH BURGER
one patty + american cheese + house made pickles + grilled jalapenos and onions + dijonaise \$14

daily specials!

TUESDAY: 3 TACOS FOR \$12
WEDNESDAY: \$12 QUESADILLAS
THURSDAY: \$12 BURGERS
FRIDAY: \$12 BURRITOS

Cocktails \$12
APEROL SPRITZ
HIBISCUS MIMOSA
KAHLUA CHATA
PALOMA

Fresh Margaritas \$12
HOUSE LIME
BLACKBERRY
PRICKLY PEAR

on the side

BORRACHO BEANS
pinto beans + cotija + negro model beer + cilantro + stewed vegetables \$5

COCONUT RICE
lime + cilantro + toasted almonds \$5

HOUSE MADE ESCABECHE
rainbow carrots + cauliflower + fennel + jalapenos \$5

ADD ONS:
AVOCADO \$2
CREMA \$1
CHEESE \$1
GRILLED ONIONS & PEPPERS \$2
CHIPOTLE CREMA \$1
GUAC \$3

coffees & teas & smoothies

substitute oat or almond milk +\$1 add a shot of espresso +\$2 add vanilla, caramel or hazelnut +\$1

ESPRESSO

bayview makers fresh roasted espresso \$3.25

AMERICANO

bayview makers fresh roasted espresso + hot water \$3.25

CAPPUCINO

bayview makers fresh roasted espresso + steamed whole milk + foam \$4.25

LATTE

bayview makers fresh roasted espresso + steamed whole milk \$4.5

MATCHA

organic matcha + steamed whole milk + vanilla served hot or iced \$6

MATCHA CHATA

organic matcha + house made horchata served iced \$6

SPICY MOCHA

bayview makers fresh roasted espresso + steamed whole milk + house spiced cocoa \$6

MEXICAN HOT CHOCOLATE

steamed whole milk + house spiced cocoa + cinnamon \$5

AVOCADO COFFEE

bayview makers fresh roasted espresso + avocado + condensed milk + whole milk \$6

HORCHATA COLD BREW

bayview makers dark roast + house made horchata \$4.5

HOT TEA

earl grey, mint, chamomile \$4

BANANA SMOOTHIE

banana + choice of milk + vanilla + cinnamon \$8

AVOCADO SMOOTHIE

choice of milk + avocado + honey \$8

VERDE SMOOTHIE

almond milk + spinach + banana + pineapple juice \$10

TATO

breakfast

BREAKFAST SANDWICH

two fried cage free eggs + applewood smoked bacon + american cheese + pickled red onion + chipotle aioli + arugula + fresh baked brioche bun \$14

BREAKFAST BURRITO

two scrambled cage free eggs + applewood smoked bacon + jack cheese + roasted red potatoes + salsa chipotle \$14
make it veggie by substituting avocado for the bacon!

CHILIQUILES

la palma tortilla chips + two sunny side up cage free eggs + salsa chipotle + crema + cotija \$14
add **achiote grilled chicken** +\$4
add **cochinita pibil pork** +\$4
add **carne asada** +\$5

HUEVOS RANCHEROS

two sunny side up cage free eggs + la palma tostada+ salsa chipotle + borracho beans + cotija + avocado + cilantro \$14

BREAKFAST QUESADILLA

carne asada + two fried cage free eggs + jack cheese + salsa chipotle + grilled onions & jalapenos \$16

ROASTED RED POTATOES

chipotle aioli + cotija + cilantro \$10

Aguas Frescas

**HOUSE MADE
HORCHATA
BLACKBERRY LEMON
HIBISCUS LIME**

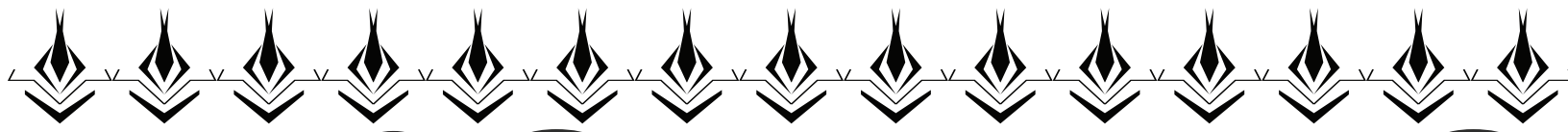
\$4

Wine

**ARCA NOVA
VINO VERDE ROSE**

SAUVIGNON BLANC

\$12



TATOCATERING

order by phone: 415-948-0974

taco bar

OPTIONS SERVE TEN PEOPLE

CHOICE OF TWO TYPES OF TACOS: \$130

CHOICE OF THREE TYPES OF TACOS: \$160

CHOOSE FROM:

ACHIOTE RUBBED POLLO ASADO

with avocado salsa verde + white onion + cilantro

BERKSHIRE PORK COCHINITA PIBIL

with avocado salsa verde + pickled red onion + cilantro

MUSHROOM (VEGAN)

with chimichurri + arugula + peanut salsa macha

CHILI MAPLE ROASTED BUTTERNUT SQUASH (VEG)

with chipotle crema + toasted pepitas + cilantro

PAN SEARED SHRIMP +\$25

with guacamole + caesar slaw

CARNE ASADA +\$25

with salsa verde + white onion + guacamole

*all tacos are served with fresh made gluten free tortillas,
cilantro, white onion, avocado salsa verde,
and fresh cut limes*

sweet treats

OPTIONS SERVE TEN PEOPLE

CHOCOLATE CHIP COOKIES

with brown butter and maldon salt

\$45

MEXICAN SPICED CHOCOLATE BROWNIES

with cinnamon and pasilla chili

\$45

THE FINE PRINT:

24 hour advance notice is required on all weekday orders, 48 hours for weekend orders. Delivery is available through a third party delivery service and is priced depending on location. All pricing and item availability is subject to change.

on the side

OPTIONS SERVE TEN PEOPLE

CHIPS AND HOUSE MADE SALSA \$40

with roasted tomato salsa and salsa verde

FRESH MADE GUACAMOLE \$60

with red onion, cotija and roasted pepitas

BORRACHO BEANS \$40

with modelo negra and mexican oregano

CILANTRO LIME RICE \$40

with garlic, coconut and almonds

STREET CORN ESQUITES \$50

with lime crema, red onion, cotija and cilantro

CAESAR SALAD \$55

with romaine hearts, kale, avocado and croutons

KALE SALAD \$75

with butternut squash, apples, cotija, pepitas,
purple cabbage and apple cider vinaigrette

COBB SALAD \$85

with romaine hearts, pollo asado, bacon, cotija,
soft egg, tomatoes, lime buttermilk dressing

HOUSE MADE ESCABECHE \$40

pickled rainbow carrots, cauliflower,
jalapenos and fennel

drinks

OPTIONS SERVE TEN PEOPLE

HOUSEMADE HIBISCUS LIMEADE

HOUSEMADE BLACKBERRY LEMONADE

HOUSEMADE HORCHATA

\$50 EACH / \$10 DEPOSIT ON RETURNABLE

SERVING CONTAINER

INDIVIDUAL OPTIONS - \$5 EACH

MEXICAN COKE OR SQUIRT

TOPO CHICO MINERAL WATER

