



TOLUCA
ORGANIC · FRESH · MEXICAN

All of our signature tacos, burritos, bowls, and salads are VEGAN and you can pick your cheese and protein.

Cheese (included) - jalapeño jack | cotija | vegan queso fresco (+\$1)

Protein (\$3/ea) - Vegan: vegan spicy "barbacoa" (\$4) | vegan "chorizo" (\$4) | portobello mushroom. Non-vegan: mojo ahi tuna | ancho-chili short rib | shredded verde chicken | spicy green chorizo

TACOS - 5

(two flour, corn, romaine)

Vera Cruz - jicama and cabbage slaw | watermelon radish | avocado | fresh jalapeño | baja blanca (chef recommends - cotija cheese & mojo ahi tuna)

Del Reyna - spicy refried beans | pineapple pico | tortilla strips | avocado fresca (chef recommends - cotija cheese & spicy green chorizo)

Monterrey - shredded romaine lettuce | sweet baby bell pepper | roasted corn | pineapple pico (chef recommends - vegan queso fresco & vegan spicy "barbacoa")

BURRITOS - 8

(flour, spinach, tomato)

Yucatan - black beans | cilantro rice | avocado | pineapple pico | salsa roja (chef recommends - cotija cheese & spicy green chorizo)

Sierra Madre - spicy vegan refried beans | spanish-style veggie rice | cilantro | cherry tomato | salsa verde (chef recommends - jalapeño jack & portobello mushroom)

Pura Vida - black beans | quinoa | sweet baby bell peppers | roasted corn | shredded romaine lettuce | tortilla strips | avocado fresca (chef recommends - vegan queso fresco & vegan spicy "barbacoa")

BOWLS - 8

Nuevo León - black beans | cilantro rice | avocado | pineapple pico | salsa roja (chef recommends - cotija cheese & shredded verde chicken)

Jalisco - spicy refried bean | spanish-style veggie rice | cilantro | pepita seeds | baja blanca (chef recommends - cotija cheese & vegan "chorizo")

Baja - quinoa | black beans | sweet baby bell pepper | roasted corn | tortilla strips | avocado fresca (chef recommends - jalapeño jack & ancho-chile short rib)

SALADS - 8

Mexicali - mixed greens | strawberry | blueberry | jicama | cucumber | dried cranberries | pepita seed | smokey ancho-honey vinaigrette (chef recommends - cotija cheese & mojo ahi tuna)

Santa Maria - shredded romaine lettuce | black beans | roasted corn | sweet baby bell pepper | pineapple pico | tortilla strip | jalapeño ranch (chef recommends - jalapeno jack & shredded verde chicken)

La Tierra - kale | quinoa | crispy chickpeas | watermelon radish | red onion | cilantro-lime vinaigrette (chef recommends - vegan queso fresco & vegan "chorizo")

SIDES

- Chips & Salsa - \$2
- Chips & Guacamole - \$5
- Crispy Plantains with Salsa & Guacamole or Jalapeño Ranch - \$6
- Elotes - Vegan or Non-Vegan - \$3

BUILD YOUR OWN

All of our tacos, burritos, bowls, and salads are vegan and you can pick your cheese and protein.

PICK ONE

TACOS - \$5

BURRITO - \$8

SALAD/ BOWL - \$8

(FOR TACOS ONLY)

Flour Tortilla

Corn Tortilla

Romaine

(FOR BURRITOS ONLY)

Flour Tortilla

Spinach Tortilla

Tomato Tortilla

BASE - PICK ONE (ADDITIONAL \$2/EA)

black beans, cilantro rice, kale, mixed greens, romaine, spanish-style veggie rice, spicy vegan refried beans, quinoa

CHEESE - PICK ONE

Vegan: vegan queso fresco (+\$1)

Non-Vegan: cotija, jalapeño jack

TOPPINGS - PICK FIVE (ADDITIONAL \$1/EA)

blueberries, cherry tomatoes, cilantro, crispy chickpeas, cucumber, fresh jalapeño, jicama, cabbage slaw, pepita seeds, dried cranberries, quinoa, red onion, roasted corn, shredded romaine lettuce, strawberries, sweet baby bell peppers, tortilla strips, watermelon radish, pineapple

PROTEINS (\$3/EA)

Vegan: vegan spicy "barbacoa" (\$4), vegan "chorizo" (\$4), portobello mushrooms.

Non-Vegan: mojo ahi tuna, ancho-chili short rib, shredded verde chicken, spicy green chorizo

SPECIALTY (\$3/EA)

avocado, guacamole

SAUCES - PICK ONE (ADDITIONAL \$1/EA)

salsa verde (free), salsa roja (free), avocado fresca, baja blanca, pineapple pico, ancho-chili vinaigrette, cilantro-lime vinaigrette, jalapeño ranch

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.



DRINKS

FOUNTAIN SODAS (MAINE ROOT - LOCAL) - \$3

mexi cola | diet mexi cola | lemon/lime (organic cane sugar) | pink drink (Texas Prickly Pear Lemonade) | blueberry soda (organic cane sugar) | orange soda (organic cane sugar) | doppleganger

MEXICAN SODA - \$3

Topochico | Topochico lime | Topochico grapefruit | Jarritos mandarin | Jarritos tamarind | mexican cola

BOTTLED WATER - \$3

FIJI water | RAIN water (organic - Dripping Springs, TX)

HOLY KOMBUCHA (LOCAL - ORGANIC) - \$5

seasonal 500ml bottle | seasonal draft selection (please ask your server)

ICED TEAS - \$3

hibiscus flower (organic) | green tea (organic)

BEER

MILLER LITE - \$5

MICHELOB ULTRA (ORGANIC) - \$6

DOS XX - \$6

TECATE - \$6

DEEP ELLUM NEATO BANDITO - \$6

WINE

ORGANIC RED WINE (RED BLEND) - \$8

ORGANIC WHITE WINE (SAUVIGNON BLANC) - \$8

SPARKLING ROSE - \$8

COCKTAILS

TOLUCARITA \$10

PIÑA LOCA TEQUILA | FRESH LIME/LEMON | CANE SUGAR REDUCTION

MEXICAN BLUEBERRY

MOJITO (FROZEN) \$10

PIÑA LOCA TEQUILA | BLUEBERRY | MINT | FRESH LIME

SEASONAL

KOMBUCHA

COCKTAIL \$12

SEASONAL RECIPE

(PLEASE ASK YOUR BARTENDER)

SPICY PALOMA \$10

EL ESPOLÓN BLANCO TEQUILA | FRESH GRAPEFRUIT JUICE | FRESH LIME | JALAPEÑO CANE SUGAR REDUCTION | TOPOCHICO

TOLUCA serves a fresh-mex cuisine in a fast-casual setting that focuses on a healthy culture with delicious vegan options. We take pride in providing meats and produce that are fresh, local, organic, and sustainably raised. As we strive to find the best quality for our customers year round, all food items are based upon season and availability. At TOLUCA, we can all eat together regardless of our differences. **#eatTOLUCA**

@tolucaorganic

www.tolucaorganic.com