


GASTROBREW | TRUCK | CATERING



TAMALE BOY BRUNCH

SERVED UNTIL 3 PM SATURDAYS AND SUNDAYS

CUERNITO

The ultimate breakfast sandwich served on a croissant! Housemade chorizo and potato mix, two over easy eggs, melted queso Oaxaca, and chipotle mayonnaise. Topped with pico de gallo, sliced avocado and served with kale mix. Make it vegetarian! Substitute spinach and mushroom mix.  \$13

MOLLETES

Popular in northern Mexico, this open-faced sandwich is a meal in itself. Toasted bread filled with mashed black beans, melted queso Oaxaca, and your choice of housemade chorizo, bacon, or spinach and mushroom mix. Topped with an over easy egg and pico de gallo. Served with a side of quacamole. 🍴 \$10

CHILE VERDE CON CHICHARRÓN

Slow cooked pulled pork in green tomatillo sauce with diced potatoes, chicharrón, and zucchini. Topped with two over easy eggs, cilantro, chopped onions, sliced radish, and crema. Served with Three Sisters organic corn tortillas. 🌱🌱 \$12

HUARACHE DE TAMAL

Mexico meets Portland with a huarache-shaped tamal filled with mashed black beans and Jack cheese. Topped with your choice of housemade chorizo, carne asada, al pastor, or spinach and mushroom mix as well as crema, salsa de aguacate, cilantro, and queso fresco. 🌮 \$11

HUEVOS RANCHEROS

Corn tortilla layered with three over easy eggs and covered with housemade ranchero sauce, carne asada, and chorizo. Topped with pickled and chopped onions, queso fresco, crema, and cilantro. 🍌 🍷 \$12

MACHACA AND EGGS

Shredded beef with pico de gallo scrambled with eggs. Served on a bed of frijoles puercos. Accompanied with sliced avocado, radish, and three flour tortillas, Topped with queso fresco. 🍋 \$13

BREAKFAST BURRITO

Large flour tortilla filled with scrambled eggs, potatoes, pico de gallo, and Jack cheese. Choose from jalapeño cheese sausage, bacon, or housemade chorizo. **\$9**

CHILAQUILES

Crispy tortillas sautéed with your choice of mole sauce, salsa roja or salsa verde. Served with two over easy eggs. Topped with pickled and chopped onions, queso fresco, crema, and cilantro. 🌶️🌶️ \$9

Add tinga de res, tinga de pollo, carnitas, or chorizo. \$2 Add al pastor or carne asada. \$3

SOPA DE HUEVO

Popular in the state of Oaxaca, this dish is hearty and comforting. Scrambled eggs covered with queso Oaxaca and ranchero sauce. Topped with housemade chorizo and salsa de aguacate. Served with four organic Three Sisters corn tortillas. 🌮 \$10

ENCHILADAS SUIZAS

Originating in Mexico City, the name "Swiss enchiladas" is attributed to the amount of cheese and cream that resembles the Swiss Alps. Four enchiladas served with shredded chicken, queso Oaxaca, and topped with a tomatillo cream sauce, queso fresco, chopped cilantro, sliced radish, onions, and crema. 🍋 \$13

NORTEÑO TAMAL FRITO

Crispy Norteño tamale served with frijoles negros and topped with salsa de aguacate, queso fresco, pickled onions, crema, and cilantro. Served with two over easy eggs. 🌮🌮 \$12

PASTEL AZTECA

Popular all over Mexico, this dish is the country's answer to lasagna. Three layers of corn tortillas with refried beans and your choice of *tinga de res*, *tinga de pollo*, *carnitas*, or *hongo y epazote*. Topped with an over easy egg and covered with a tomato-based sauce, *crema*, *pico de gallo*, and *queso fresco*. 🍴🌮💰\$10

TAMALEBOY.COM



GLUTEN FREE

**VEGAN**

 Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of foodborne illness.

TAMALES

OAXAQUEÑO

Traditional Oaxacan preparation. Creamy, twice cooked white corn masa filled with freshly prepared meats and vegetables. Steamed in a banana leaf. Our tamales are made with non GMO whole corn masa flour processed without preservatives or additives.

🌱 \$6

Conchita Pibil 🌱

Slow roasted pork in citrus juices and spices.

Mole Negro 🌱

Chicken cooked with traditional black mole.

Vegetables 🌱 🌱

Sauteed carrot, onion, spinach, and zucchini.

NORTEÑO

Traditional Northern Mexican preparation. Made with fluffy yellow corn masa and filled with freshly prepared meats and vegetables. Steamed in a corn husk. Our tamales are made with non GMO whole corn masa flour processed without preservatives or additives. \$5

Chile Verde 🌱

Pork cooked in a green tomatillo sauce.

Tinga de Pollo 🌱

Chicken cooked with onion, garlic, and chipotle in adobo.

Rajas 🌱

Roasted pasilla peppers, onion, corn, and queso asadero.

BURRITOS

Large flour tortilla filled with rice, black beans, pico de gallo, and your choice of one of the following:

Tinga de res, tinga de pollo, carnitas, or spinach and mushroom mix. \$9

Substitute al pastor or carne asada. \$3

Cover any burrito with our housemade mole sauce. \$2

QUESADILLA

Large flour tortilla filled with melted jack cheese and your choice of tinga de res, tinga de pollo, carnitas, or spinach and mushroom mix.

\$9

Substitute Al pastor or carne asada. \$3

ARROZ MEXICANOS

Mexican rice cooked with onion, garlic, and tomato. 🌱 🌱 \$2.50

FRIJOLES PUERCOS

Native to Sinaloa, these refried beans are cooked with bacon, chorizo, onion, and chipotle. 🌱 \$2.50

FRIJOLES NEGROS

Whole black beans simmered with garlic and epazote. 🌱 🌱 \$2.50

ESQUITES

Corn roasted with chipotle, onion, and epazote. Served in a cup. 🌱 🌱 \$2.50

BEBIDAS (BEVS)

Dawn Patrol, located inside Labrewatory offers a selection of drip coffee and espresso drinks.

Labrewatory offers beer as well as brunch cocktails. Alcoholic drinks must be ordered and paid for separately at Labrewatory.

CAFE DE OLLA \$4

Water Avenue coffee brewed with orange zest, cloves, cinnamon, anise, and brown sugar. Served hot.

CAFE LUNA \$4

A refreshing mix of Water Avenue cold brew coffee and housemade horchata. Served over ice.

ORANGE JUICE \$4

AGUAS FRESCAS \$3

Rotating selection of horchata, Jamaica, tamarindo.

ASSORTED BOTTLED SOFT DRINKS \$2.75

DIET COKE \$1.50

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