

## BEER

### DRAFT

FIRESTONE PIVO PILSNER	6.00
LAGUNITAS IPA	7.00
NINKASI DAWN OF THE DEAD	7.00
MAGNOLIA KOLSCH	7.00

### BOTTLE

BOHEMIA GOLDEN PILSNER	5.00
SAN MIGUEL LAGER	5.00
DESCHUTES IPA	5.00
FIRESTONE PIVO PISLNER	5.00

### CANS

MODELO ESPECIAL	5.00
FOUNDERS BREWING IPA	6.00
TIGER LAGER 16.9 OZ.	7.00

## WINE

### WHITE

2014 LIBENZI VERDICCHIO	8.00
2015 DURDILLY CHARDONNAY	10.00
2014 PREYS SAUVIGNON BLANC	11.00

### RED

VIÑA EGUÍA RIOJA	8.00
MASCHITANO ROSSO	10.00
2013 MARTINELLE VENTOUX	11.00
2015 DOMAINE DES BRAVES BEAUJOLAIS	12.00

## BEVERAGES

### AGUA FRESCA

CUCUMBER MINT LIME	3.50
HIBISCUS GINGER	3.50

### SODAS

MEXICOKE	3.00
JARRITOS MANDARIN	3.00
JARRITOS LIME	3.00

# MENU

# mestiza

TAQUERIA

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## COLD PLATES BARRA FRIA

spanish for cold bar.

### MESTIZA CHOPPED SALAD 9.00

little gem lettuce, cabbage, fennel, cauliflower, cucumber, scallion, pepitas, queso fresco, avocado, lime vinaigrette

### CRISPY NOODLE SHRIMP SALAD 12.00

poached shrimp, cabbage, lime, cucumber, cilantro, coconut, lentils, tamarind dressing, peanuts. sub chicken 12.00 | vegan 10.00

### ROCK COD KINILAW 9.00

filipino-style ceviche, onion, ginger, tamarind, lime, tobiko

### GULF SHRIMP COCTEL 11.00

poached shrimp, pineapple, habanero, coconut milk, lime

## SMALL PLATES PULUTAN

filipino for drinking food.

### GUACAMOLE VERDE 6.50

totopos, shrimp chips, queso fresco

### ADOBO EMPANADAS 7.00

crispy filipino pork + masa dumplings, crema

### PORK SALPICAO SKEWERS 7.50

plantain ketchup, green papaya achara

### SHISHITO PEPPERS 6.50

furikake, lime vinaigrette, sesame seeds, epazote crema

### SWEET PLANTAINS 6.00

serrano-garlic mojo, crema, cilantro

### SALSA MORITA WINGS 8.00

chipotle morita chiles, piloncillo, sesame seeds

### QUESO 7.50

arbol chile cheese sauce, totopos, durros, shrimp chips, pickled onions

### LECHON KAWALI 10.00

crispy filipino pork belly, tamari soy, serrano vinegar

## MESTIZA SPECIALTIES

pick a specialty.  
try it as a **taco**, **burrito** or  
**mestiza bowl**.

### FILIPINO PORK ADOBO

tamari soy, ginger salsa cruda, green papaya achara

### THAI RED CURRY BEEF

roast shrimp powder, coconut flakes, basil, pineapple-arbol chile salsa

### KHMER LEMONGRASS CHICKEN

escabeche of onions + chiles, fish sauce, peanuts, avocado crema

### CARNE ASADA

achiote paste, guacamole, spanish onion, lime

### HONGOS Y RAJAS

shiitake, wood ear mushroom, rajas, eggplant salsa negra, avocado crema, onion escabeche

### PESCADO AL PASTOR

guajillo, cumin, cilantro, pineapple-arbol chile add 1.00

**TACO** (1) 3.75 (2) 7.00 (3) 10.00

**BURRITO** 10.00

14" flour tortilla, garlic rice, pinto beans, queso oaxaca, guajillo salsa, epazote crema, guacamole extra meat 2.00 | bean + cheese burrito 5.00

**MESTIZA BOWL** 12.50

garlic rice, vegetable pancit, ginger salsa cruda, black beans, achara

## SIDES ALGO MAS

VEGETABLE PANCIT	5.00	CHIPS + SALSA	2.50
GARLIC RICE	3.50	SHRIMP CHIPS	2.00
PINTO BEANS	3.00	AVOCADO	1.50
BLACK BEANS	3.00	GUACAMOLE	2.50
ACHARA	1.50	SALSA GUAJILLO	0.75
CREMA MEXICANA	1.00	GINGER SALSACRUDA	0.75