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BOTANOS

Nachos Locos \$13

Chips, queso, pico, beans, lettuce, sour cream

Esquites \$9

Steamed corn with chipotle mayonesa, cotija cheese & lime

Guacamole with Chips \$10

Haas avocado and traditional Mexican cheese served with tortilla chips

Refried Beans with Cheese & Chips \$8

Refried beans with guajillo chilies and traditional Mexican cheese served with tortilla chips

Queso & Chips \$10

Pico de Gallo & Chips \$6

PLATOS

Two Tacos Rice & Beans \$11

Three Tacos Rice & Beans \$15

Quesabirria \$15

Three tacos, each tortilla dipped in beef consomé, with Oaxacan cheese, shredded birria and topped with cilantro and onion. Comes with consomé

Chilaquiles \$15

Chips tossed in salsa verde with sour cream, pickled onion, cilantro, queso fresco

SIDES \$5

Arroz Rojo - traditional Mexican rice with tomato sauce, peas and carrots

Arroz Blanco - fragrant cilantro lime rice

Frijoles Negros - Black Beans

Frijoles Pintos - pinto beans cooked in traditional Mexican way

Nopales Encebollados - cactus cooked with chilies, onion, oregano and cilantro

Calabasitas en Salsa Tomate - sautéed Mexican zucchini with tomatoes, jalapeños and onions

Select a Protein

TACOS \$4 Each

Fresh corn tortilla with cilantro, onion & lime

QUESADILLAS \$12

Corn Tortillas or Flour Tortilla with Oaxacan cheese

BURRITO or BOWL \$12

With cilantro lime rice & black beans. Add pico, crema, lettuce and cheese. Guac will be extra!

Proteins

Al Pastor - Roasted Pork & Pineapple

Birria - Barbecued Pulled Beef

Camarones - Blackened Shrimp

Carnitas - Braised Pork

Carne Asada

Chicharron en Salsa Verde

Chorizo - Sausage

Lengua - Beef Tongue

Tinga de Pollo - Pulled chicken with onions & tomato

Calabasitas - Mexican Zucchini, tomatoes, jalapeños and onion (vegan)

Oyster Mushrooms (vegan)

Nopales - Cactus, chilies, onions (vegan)

POSTRE

Cajeta Churros

Churros filled with Mexican Caramel