

SOUP & SALAD

POZOLE cup 6 ~ bowl 9

BAJA STYLE CAESAR SALAD V/GF
Chopped romaine, cotija, parmesan, anchovies
and croutons tossed in a housemade caesar dressing.
13.75
add meat 4.50 ~ add shrimp 6

LOADED MEXICAN WEDGE SALAD GF
Iceberg lettuce, bacon, tomatoes, green onions, crisp tortilla strips,
blend of Mexican cheeses and ranch dressing.
15.25
add meat 4.50 ~ add shrimp 6

AL PASTOR CHICKEN TOSTADA SALAD
Chicken breast marinated with pineapple and chili, chopped iceberg
lettuce, black beans, red onions, radishes and grilled pineapple. Served
with cilantro-ranch dressing on a homeade, deep fried corn tortilla.
18.50

CALIFORNIA CHOP SALAD GF
House mix, corn, black beans, avocado, cheese, tortilla strips
and chipotle ranch dressing.
13.75
add meat 4.50 ~ add shrimp 6

GRILLED SHRIMP SALAD GF
Fresh chopped greens with tomatoes, cucumbers, diced bacon,
and red onions. Served with shrimp, marinated in
fresh herbs, Mexican spices & a tequila-lime vinaigrette.
23.75

WATERMELON SALAD GF
Watermelon, sliced cucumbers, orange segment and queso fresco.
Tossed in a mint-lime dressing served on a bed of lettuce.
13.75

BURRITOS & BOWLS

CHOOSE YOUR FILLING:

Chicken, Barbacoa, Pork, Ground Beef, Chorizo,
Fish, Veggie, Chile Verde

BURRITO
Flour tortilla, your choice of filling, refried beans, Mexican rice,
pico de gallo, crema and cheese.
16.50

SUPER – California & guajillo sauce, melted
queso fresco, green onions, and guacamole.
4.50

BOWL V/GF
Cilantro lime rice, your choice of filling, pinto beans,
fresh avocado, pico de gallo, lime, crema.
15.25

ENTREES

Served with house-made corn or flour tortillas, Mexican rice & beans.

ENCHILADAS (3) V/GF
Fresh corn tortillas filled with Mexican cheese blend,
topped with red enchilada sauce, sour cream and
queso fresco.
16.25
add meat 6 ~ add shrimp 6.50 ~ add mole sauce 2.25

CARNITAS GF
Pork shoulder slowly braised in Mexican spices and
fresh squeezed oranges. Served with salsa fresca.
21.50

CHICKEN MOLE
Tender chicken on the bone, dressed in a house made rich,
velvety mole sauce.
24.50

CARNE ASADA GF
Tender marinated top sirloin steak topped with lime, fresh
guacamole, scallions, cilantro, onion and chimichuri sauce.
26.50

GRILLED VEGGIES V/GF
Grilled zucchini, Mexican squash, portobello mushrooms,
roasted peppers & sliced avocado with salsa cascabel,
pico de gallo & three cheese blend.
17.25

CHILE VERDE GF
Pork shoulder braised in onions and fresh tomatillo sauce.
21.50

HOUSEMADE DAILY CHILE RELLENOS
Fire roasted poblano peppers stuffed with Mexican cheese blend,
tomato guajillo sauce & sour cream.
24.25

SIZZLING GRILLED FAJITAS
Sautéed roasted bell peppers and onions served with
corn tortillas, cream and guacamole.
steak 25.50 / chicken 22.50 / shrimp 26.50 / veggies 18.50

TACOS GF

MINIMUM TWO TACOS

Served with house-made corn or flour tortillas - Hard shells available

CARNITAS
Slow braised pork shoulder in Mexican spices,
onions, fresh cilantro, pico de gallo.
5.50

ASADA
Grilled marinated steak with lime, fresh cilantro,
onions, taco salsa.
6.00

AL PASTOR
Achiote marinated pork shoulder. Fresh pineapple,
onions, cilantro and taco salsa.
5.75

POLLO
Shredded chicken breast, marinated in chipotle and
Mexican spices. Fresh cilantro, onions, and taco salsa.
5.50

VERDURAS
Sautéed seasonal vegetables, Mexican cheese
blend and pico de gallo.
4.75

CHILE VERDE
Slow braised pork with onions and taco salsa.
5.75

PESCADO
Baja style grilled or fried white fish, cabbage slaw and crema.
6

BARBACOA
Slow cooked beef marinated in Mexican spices with fresh cilantro,
onions and taco salsa.
5.75

SHRIMP
Baja style grilled or fried, cabbage slaw and crema.
6.25

ONE TACO PLATE
One taco with beans and rice
taco price + 5.50

TACOS DE BIRRIA
Two birria-style beef tacos in house-made corn tortillas.
Add cheese and make it a QUESABIRRIA
17
18.75
Served with Mexican rice, refried beans, cilantro, onions,
lime & broth for dipping.

SEAFOOD

LEMON GRILLED MAHI MAHI GF
Lemon marinated mahi mahi with grilled mango
and pineapple salsa. Served with white rice and black beans.
27

CREAMY TEQUILA CHIPOTLE SHRIMP
Sauteed shrimp in a creamy, smoky chipotle sauce
with a touch of spice. Served with grilled
vegetables, white rice and house made tortillas.
25.75

PESCADO VERDE
Pan-fried fresh Pacific rockfish topped with sauteed bell
peppers, onions and green olives in a tomato beer sauce.
Served with white rice and green Veracruz sauce.
26.50

ENCHILADAS VERACRUZ
Garlic butter shrimp with cheese smothered with tomatillo and
poblano green salsa. Served with white rice and black beans.
25.50

FRESH CRAB ENCHILADAS
Flour tortillas stuffed with tender crab meat, roasted corn, sour
cream & cheese. Topped with our creamy tequila-chipotle sauce.
Served with white rice & grilled veggies.
28.50

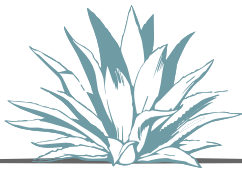
DESSERTS

ICE CREAM SUNDAE
Chocolate or vanilla ice cream with chocolate or
caramel sauce and whipped cream.
6.50

CARAMEL MEXICAN FLAN GF
Rich sweet baked custard topped with caramelized sugar.
9

CHURRO FRITTERS
Served with dulce de leche dipping sauce.
9.25

CAST IRON GIANT CHOCOLATE CHIP COOKIE
Warm chocolate chip cookie served in a cast iron skillet with
vanilla ice cream, chocolate sauce and whipped cream.
10



# CHOZA

TACOS~Y~CANTINA

EXECUTIVE CHEF **JORGE HERNANDEZ**

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. GF= gluten free // V=Vegetarian  
20% Gratuity will be added to parties of 8 or more. Two checks maximum.*

## APPETIZERS

### CHIPS & SALSA

First basket free

2.50

### QUESADILLA

Blend of jack, Oaxaca cheese and queso fresco with grilled corn in a flour tortilla.

11.75

add meat 4.50 ~ add shrimp 6

### HOMEMADE GUACAMOLE *V/GF*

Avocado, cilantro, onions, tomatoes and fresh squeezed lime.

sm 9 ~ lg 13

### CHILAQUILES STYLE NACHOS

Corn tortilla chips, smoked cheddar and black beans sautéed to perfection. Topped with fresh avocado, jalapeno and pickled chile slaw.

sm 12 ~ lg 13.75

add meat 4.50 ~ add shrimp 6

### CRISPY TAQUITOS *GF*

Four crispy taquitos filled with chef's selection of the day, topped with shredded lettuce, chipotle crème and queso fresco.

13.50

### QUESO FUNDIDO *GF*

A blend of three Mexican cheeses melted in our brick oven. Topped with salsa fresca. Served with homemade corn tortillas.

13.75

add meat 4.50 ~ add shrimp 6

### COCONUT SHRIMP

Six hand-breaded, butterflied coconut shrimp with tamarindo, chili sauce and balsamic reduction.

15.50

make it an entree 20.50

### CHOZA SPICY WINGS

Spicy seasoned wings tossed in lime juice. Served with ranch dressing and raw vegetables.

14

add mole 2

### GRILLED CARNE ASADA FRIES

Crispy fries with grilled top sirloin, smoked cheddar cheese sauce, pico de gallo and sour cream.

15.75

### SANGRE D'TIGRE CEVICHE *GF*

Fresh caught white fish cooked with lime juice, tossed with serranos chilies, pickled onions and cilantro. Served with watermelon radishes and corn tortilla chips.

16

### CHICHARRONES

Fried pork rinds served with Tapatio sauce and tomatillo salsa.

8.75

### CAULIFLOWER *V/GF*

Sautéed roasted cauliflower deglazed with fresh lemon juice and chili oil. Topped with jack, Oaxaca cheese and queso fresco.

11.75

### SHRIMP GUACAMOLE TOSTADITAS

Three small tostaditas topped with fresh guacamole, sautéed gulf prawns, micro cilantro and chile oil.

14.25

sub chicken 12

### STREET STYLE QUESADILLA *V/GF*

Three corn masa turnovers served with avocado and tomatillo puree. Filled with our Mexican cheese blend and fired roasted poblano peppers. Topped with chipotle crema and queso fresco.

13

add meat 4.50

### CREAM CHEESE STUFFED JALAPENO POPPERS

Jalapeno poppers stuffed with cream cheese, battered and deep-fried to perfection. Served with chipotle ranch.

11

## BEVERAGES

3.50

Soft drinks

Aguas frescas (1.00 refill)

Jarrito Mandarin

Jarrito Tamarind

Topo Chico sparkling water

Coffee

## SIDES

Black, pinto, or refried beans

4.50

Mexican or cilantro lime rice

3.50

Guacamole

4.50

Chips & salsa

5.50

Corn or flour tortillas (x4)

4

Pickled carrots, onions, jalapenos & herbs en escabeche

4.25

Sour cream

1.50

Cheese

1.50

## MARGARITA MONDAY

\$2 OFF ALL MARGARITAS

## TACO TUESDAY

THREE TACOS \$10

1\$ OFF DRAFT MEXICAN BEER

## BURRITO WEDNESDAY

3\$ OFF ANY BURRITO

2\$ OFF WELL DRINKS

CHOZAPDX.COM

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