

SOUP & SALAD

POZOLE *GF* cup 7 ~ bowl 10

BAJA STYLE CAESAR SALAD

Chopped romaine, cotija, parmesan, anchovies and croutons tossed in a housemade caesar dressing. 14.75
add meat 5.50 ~ add shrimp 6

LOADED MEXICAN WEDGE SALAD *GF*

Iceberg lettuce, bacon, tomatoes, green onions, crisp tortilla strips, blend of Mexican cheeses and ranch dressing. 17.50
add meat 5.50 ~ 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. 19.50

CALIFORNIA CHOP SALAD *GF*

House mix, corn, black beans, avocado, cheese, tomato, cilantro, tortilla strips and chipotle ranch dressing. 14.75
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

TACO SALAD

Black beans and seasoned ground beef served in a crispy flour tortilla with lettuce, cheese, tomatoes, roasted corn and tortilla strips. Cilantro-ranch dressing. 20.75

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. 5.00

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) *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 3.25

CARNITAS *GF*

Pork shoulder slowly braised in Mexican spices and fresh squeezed oranges. Served with salsa fresca. 22.50

CHICKEN MOLE

Tender chicken on the bone, dressed in a house made rich, velvety mole sauce. 25.50

CARNE ASADA *GF*

Tender marinated top sirloin steak topped with lime, fresh guacamole, scallions, cilantro, onion and chimichuri sauce. 27.50

GRILLED VEGGIES *GF*

Grilled zucchini, Mexican squash, portobello mushrooms, roasted peppers & sliced avocado with salsa cascabel, pico de gallo & three cheese blend. 18.25

CHILE VERDE *GF*

Pork shoulder braised in onions and fresh tomatillo sauce. 22.50

HOUSEMADE DAILY CHILE RELLENOS

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

SIZZLING GRILLED FAJITAS *GF*

Sautéed roasted bell peppers and onions served with corn tortillas, cream and guacamole. 25.50 / chicken 23.50 / shrimp 26.50 / veggies 19.50

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. 6.50

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. 6

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** 18 / 19.75

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. 28

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. 27.75

CEVICHE DE RANCHO

Shrimp marinated in lemon and lime juices. Topped with orange segments, pickled red onions, avocado, cucumber, cilantro & red fresno chili. Served on a bed of watermelon radishes and chili oil. 25.75

ENCHILADAS VERACRUZ

Garlic butter shrimp with cheese smothered with tomatillo and poblano green salsa. Served with white rice and black beans. 26.75

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. 29.50

DESSERTS

ICE CREAM SUNDAE

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

CARAMEL MEXICAN FLAN *GF*

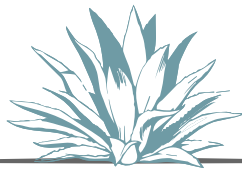
Rich sweet baked custard topped with caramelized sugar. 9

CHURROS

Served with rum dulce de leche dipping sauce. 9.75

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. 10.25



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

QUESADILLA

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

12.75
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 *GF*

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

sm 13 ~ lg 14.75
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 crema and queso fresco.

14.50

QUESO FUNDIDO *GF*

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

14.75
add meat 4.50 ~ add shrimp 6

COCONUT SHRIMP

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

16.50
make it an entree 21.50

CHOZA SPICY WINGS

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

15.25
add mole 2

GRILLED CARNE ASADA FRIES *GF*

Crispy fries with grilled top sirloin, smoked cheddar cheese sauce, pico de gallo and sour cream. 16.75

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.

17.50

CHICHARRONES *GF*

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.

12.75

SHRIMP GUACAMOLE TOSTADITAS

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

16.25
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.

14.50
add meat 5.50

CREAM CHEESE STUFFED JALAPENO POPPERS

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

12

BEVERAGES

3.50

Homemade horchata

Soft drinks

Jarrito Mandarin

Jarrito Tamarind

Topo Chico sparkling water

Coffee

SIDES

Black, pinto, or refried beans 4.50

Mexican or cilantro lime rice 4.50

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 \$12

1\$ OFF DRAFT MEXICAN BEER

BURRITO WEDNESDAY

3\$ OFF ANY BURRITO

2\$ OFF WELL DRINKS

CHOZAPDX.COM

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