

APPETIZERS

CHIPS & SALSA	first basket FREE / after 2.50 per basket
QUESADILLA	
Blend of three Mexican cheeses and grilled corn on a flour tortilla.	11
add meat 4.50 ~ add shrimp 6	
HOMEMADE GUACAMOLE V/GF	
Avocado, cilantro, onions, fresh squeezed lime.	small 9 ~ large 13
CHILAQUILES STYLE NACHOS (personal size and table size)	
Corn tortilla chips, smoked cheddar and black beans sautéed to perfection. Topped with fresh avocado, jalapeno and pickled chile slaw.	personal 11 ~ table 13
add meat 4.50 ~ add shrimp 6	
CRISPY TAQUITOS GF	
Four corn crispy taquitos filled with chef's selection of the day, topped with shredded lettuce, chipotle crème and queso fresco.	11.50
QUESO FUNDIDO GF	
A blend of three Mexican cheeses melted in our brick oven. Topped with salsa fresca. Served with home made corn tortillas.	13
add meat 4.50 ~ add shrimp 6	
COCONUT SHRIMP	
Six hand-breaded, butterflied coconut shrimp with tamarindo, chili sauce and balsamic reduction.	14
make it an entree	18
CHOZA SPICY WINGS	
Seasoned wings with choza rub, tossed in lime juice and spicy sauce. Served with ranch dressing and raw vegetables.	13.50
add mole 2	
GRILLED CARNE ASADA FRIES	
Crispy fries with smoked cheddar cheese sauce, pico de gallo, sour cream and grilled top sirloin.	14.75
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.	15
CHICHARRONES	
Fried pork rinds served with Tapatio sauce and tomatillo salsa.	8.50
CAULIFLOWER V/GF	
Sautéed roasted cauliflower deglazed with fresh lemon juice and chili oil, topped with three cheese blend.	10.75
SHRIMP GUACAMOLE TOSTADITAS	
Three small tostaditas with fresh guacamole, sautéed gulf prawns, micro cilantro and chile oil.	13.50
sub chicken	11
STREET STYLE QUESADILLA V/GF	
Three corn masa turnovers served with avocado and tomatillo puree. Filled with our three cheese blend and fired roasted poblano peppers, topped with chipotle crema and queso fresco.	12
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.	10

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.	12.50
add meat 4.50 ~ add shrimp 6	
LOADED MEXICAN WEDGE SALAD GF	
Iceberg lettuce, bacon, tomatoes, green onions, crisp tortilla strips, three Mexican cheeses and ranch dressing.	14.25
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.	16.50
CALIFORNIA CHOP SALAD GF	
House mix, chipotle ranch, corn, black beans, cheese and tortilla strips.	12.75
add meat 4.50 ~ add shrimp 6	
GRILLED SHRIMP SALAD GF	
Fresh chopped greens with tomatoes, cucumbers, diced bacon, julienne red onions. Served with six shrimp, marinated in fresh herbs, Mexican spices & a tequila-lime vinaigrette.	22

BURRITOS OR 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.	15.50
Super – California & guajillo sauce, melted queso fresco, green onions, and guacamole.	3.50
BOWL V/GF	
Cilantro lime rice, your choice of filling, pinto beans, fresh avocado, pico de gallo, lime, crema.	14.50

JALISCO STYLE BIRRIA

Served with Mexican rice, refried beans, cilantro, onions, lime & broth for dipping.

TACOS DE BIRRIA	
Two birria-style beef tacos in house-made corn tortillas.	17
QUESABIRRIA	
Two birria-style beef and melted cheese pressed between a house-made corn tortilla.	18.75

TACOS GF

House made corn tortillas with lime and salsa.
MINIMUM TWO TACOS ~ or ~ ONE TACO, RICE & BEANS
hard shell available ~ add rice & beans 5.50

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 julienne 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

ENTREE

Served with house made 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.	15.50
add meat 6 ~ add shrimp 6.50 ~ add mole sauce 2.25	
CARNITAS GF	
Slow braised pork shoulder in Mexican spices and fresh squeezed oranges. Served with salsa fresca.	19.25
CHICKEN MOLE	
Rich marinated bone in chicken with house made mole sauce.	23.50
CARNE ASADA GF	
Tender marinated top sirloin steak with lime, fresh guacamole, scallions, cilantro, onion & chimichuri sauce.	25
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	
Slow braised pork with julienne onions and fresh tomatillo sauce.	20
LEMON GRILLED MAHI MAHI GF	
Lemon marinated mahi mahi with grilled mango and pineapple salsa Served with white rice and black beans.	26
HOUSEMADE DAILY CHILE RELLENOS	
Fire roasted poblano peppers stuffed with three Mexican cheeses, tomato guajillo sauce & sour cream. Served with rice and beans.	23.50
ENCHILADAS VERACRUZ	
Garlic butter shrimp with cheese smothered with tomatillo and poblano green salsa. Served with white rice and black beans.	24.50
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.	24.95
SIZZLING GRILLED FAJITAS	
Sautéed roasted bell peppers and onions served with rice, refried beans, flour or corn tortillas, sour cream and guacamole.	chicken 21.50 steak 23.50 shrimp 25.50
veggies (zucchini, squash, & mushrooms)	18.50

SIDES

• Black, pinto, or refried beans	3.50
• Mexican or cilantro lime rice	3.50
• Guacamole	3.75
• Chips & salsa	4.00
• Corn or flour tortillas (x4)	3.25
• Pickled carrots, onions, jalapenos & herbs en escabeche	3.50
• Sour cream	1.50
• Cheese	1.50

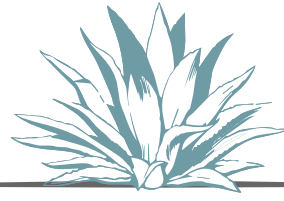
BEVERAGES

• Soft drinks (free refills)	3.50
• Aguas frescas (1.00 refill)	
• Jarrito Mandarin	
• Jarrito Tamarind	
• Topo Chico sparkling water	
• Coffee	

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

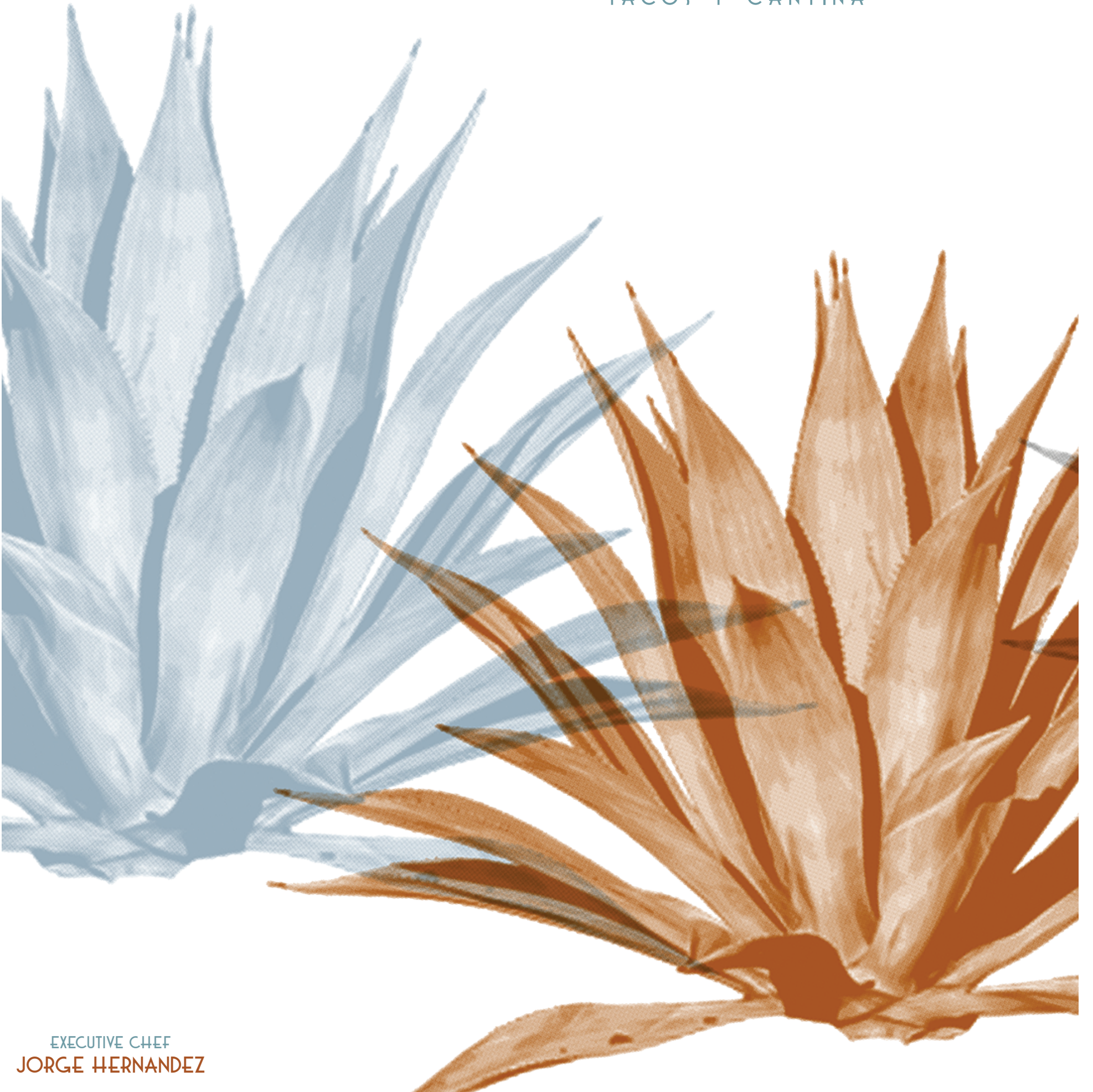
7361 SW Bridgeport Rd., Tigard, OR 97224 503-673-2300 CHOZAPDX.COM
20% Gratuity will be added to parties of 8 or more. Two checks maximum.

GF= gluten free // V=Vegetarian



CHOZA

TACOS~Y~CANTINA



EXECUTIVE CHEF
JORGE HERNANDEZ