

## SIDES

• Black beans, pinto beans, or refried beans	3.00
• Mexican or cilantro lime rice	3.00
• Guacamole	3.75
• Chips & salsa	4.00
• Homemade corn tortillas	3.25
• Pickled carrots, onions, jalapenos & herbs en escabeche	3.00
• Sour cream	1.50
• Cheese	1.50

## KIDS MEAL

BEAN & CHEESE BURITTO Served with rice on the side 7

QUESADILLA Served with rice and beans 6.50

RICE & BEANS 3

### ONE TACO

Ground beef or chicken in a soft or crispy corn shell.

Served with rice and beans 5.50

### CHEESE ENCHILADA

Ground beef or chicken in a soft or crispy corn shell

Served with rice and beans 6.50

NACHOS 6.50

MEXICAN CHEESE PIZZA 7

CHICKEN STRIPS & FRIES 7.00

## BEVERAGES

3.50

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



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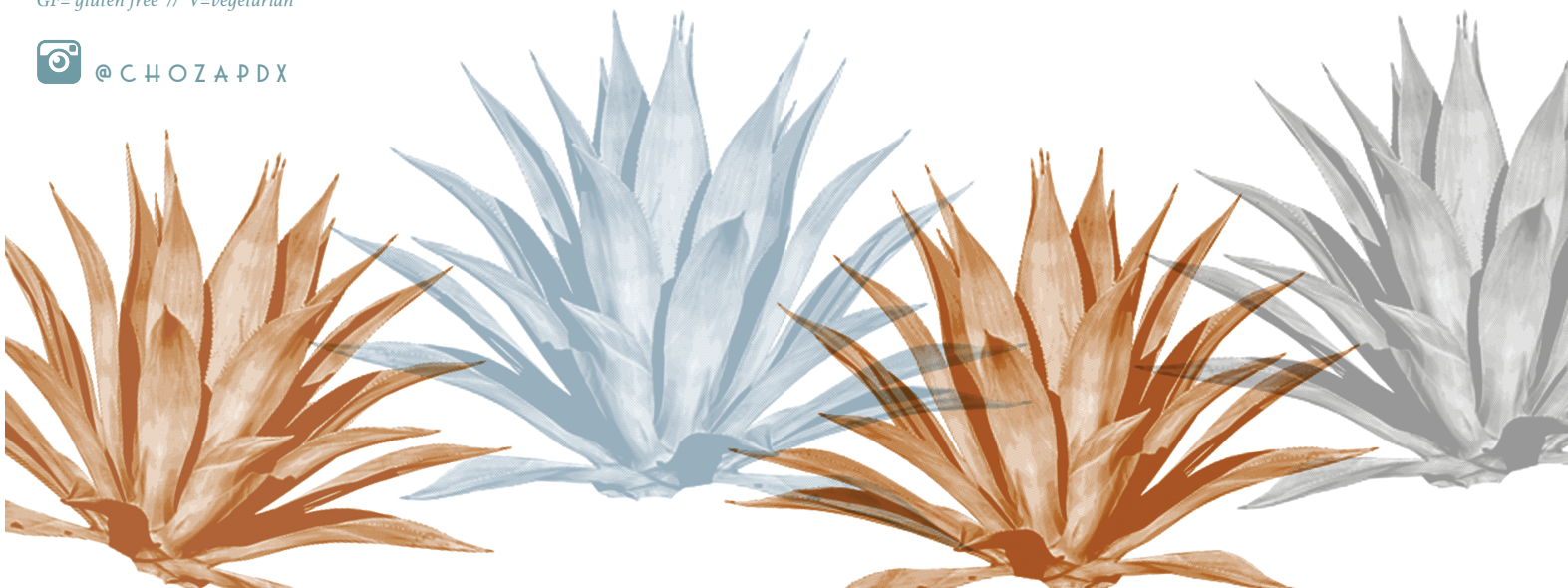
7361 SW Bridgeport Road Tigard, OR 97224 503-673-2300

20% Gratuity will be added to parties of 8 or more. Two checks maximum.

GF= gluten free // V=vegetarian



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# APPETIZER

CHIPS & SALSA    FIRST BASKET FREE    AFTER 2.50 PER BASKET

QUESADILLA  
Blend of 3 Mexican cheeses and grilled corn on a flour tortilla 10.50  
~add meat 4 ~add shrimp 5

HOME MADE GUACAMOLE V/GF  
Avocado, cilantro, onions, fresh squeezed lime small 8 large 12

CHILAQUILES STYLE NACHOS (personal size and table size)\*  
Corn tortilla chips, smoke cheddar and black beans sautéed to perfection and topped with fresh avocado, jalapeno and pickled chile slaw personal 10.50 table 12  
~add meat 4 ~add shrimp 5

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

QUESO FUNDIDO GF\*  
A blend of three Mexican cheeses melted in our brick oven topped with salsa fresca and served with home made corn tortillas 12.50  
~add meat 4 ~add shrimp 5

COCONUT SHRIMP \*  
Six hand breaded butterflied coconut shrimp with tamarindo and chili sauce and balsamic reduction 13  
~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 13.25  
~add mole 2

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 14.50

CHICHARRONES  
Fried pork rinds served with Tapatio sauce and tomatillo salsa 8

GRILLED CARNE ASADA FRIES  
Crispy fries with smoked cheddar cheese sauce, pico de gallo, sour cream and grilled top sirloin 14.50

CAULIFLOWER V / GF  
Sautéed roasted cauliflower deglazed with fresh lemon juice and chili oil, topped with three cheese blend 10.25

SHRIMP GUACAMOLE TOSTADITAS\*  
Three small tostaditas topped with fresh guacamole, sautéed gulf prawns, micro cilantro and chile oil 12.25  
~sub chicken 10

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 ~add meat 11.50  
4

CREAM CHEESE STUFFED JALAPENO POPPERS  
Jalapeno poppers stuffed with cream cheese mixture, battered and deep-fried to perfection. Served with chipotle ranch 9.50

# SOUP & SALAD

POZOLE (when available) cup 5 ~ bowl 8

BAJA STYLE CAESAR SALAD V / GF  
Chopped romaine, cotija, parmesan, anchoives and croutons 10.25  
tossed in a housemade Caesar dressing ~add meat 4 ~add shrimp 5

LOADED MEXICAN WEDGE SALAD GF  
Iceberg lettuce, bacon, tomatoes, green onions, crisp tortilla strips, 3 Mexican cheeses and ranch dressing 13.25  
~add meat 4 ~add shrimp 5

CALIFORNIA CHOP SALAD GF  
House mix, Chipotle ranch, corn, black beans, cheese and tortilla strips 11.50  
~add meat 4 ~add shrimp 5

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 21

# BURRITOS OR BOWLS

Choose your filling:  
Chicken, Barbacoa, Pork, Ground Beef, Chorizo, Fish, Veggie, Chile Verde

BURRITO\*  
Flour tortilla, your choice of meat/veggie, refried beans, Mexican rice, pico de gallo, crema 14  
Super – California & guajillo sauce, melted queso fresco, green onions, and guacamole 2.50

BOWL V / GF  
Cilantro lime rice, your choice of meat/veggie, pinto beans, fresh avocado, pico de gallo, lime, crema 13.50

# TACOS GF\*

House made corn tortillas with lime and salsa  
MINIMUM TWO TACOS ~ or ~ ONE TACO, RICE & BEANS  
~hard shell available ~add rice & beans 3.00

CARNITAS  
Slow braised pork shoulder in our Mexican spices, onions, fresh cilantro, pico de gallo 4-75

ASADA  
Grilled marinated steak with lime, fresh cilantro, onions, salsa fresca 5

AI PASTOR  
Trompo roasted, achiote marinated pork shoulder. Fresh pineapple, onions, cilantro and salsa rosa 4-75

POLLO  
Shredded chicken breast, marinated in chipotle and Mexican spices. Fresh cilantro, onions, salsa cruda 4.5

VERDURAS  
Sautéed seasonal vegetables, Mexican cheese blend and pico de gallo 4

CHILE VERDE  
Slow braised pork with julienne onions and fresh tomatillo sauce 4-75

PESCADO  
Baja style grilled or fried fish, cabbage slaw and salsa crema 5

BARBACOA  
Slow cooked beef marinated in Mexican spices with fresh cilantro, onions and salsa fresca 5

SHRIMP  
Baja style grilled or fried, cabbage slaw and salsa crema 5-75

# ENTREES

Served with house made tortillas, rice & beans

ENCHILADAS (3) V / GF \*  
Mexican three cheese blend wrapped in fresh corn tortillas, topped with red enchilada sauce and our cream and queso fresco. 14  
~add meat 5 ~add shrimp 6 ~add mole sauce 2.25

CARNITAS GF \*  
Slow braised pork shoulder in our Mexican spices and fresh squeezed oranges, served with salsa fresca 18

CHICKEN MOLE\*  
Rich marinated bone in chicken with house made mole sauce 22

CARNE ASADA GF \*  
Tender marinated Wagyu Top Sirloin steak with lime, fresh guacamole, scallions, cilantro, onion & chimichuri sauce 23.50  
~add shrimp 6

GRILLED VEGGIES V / GF  
Grilled zucchini, Mexican squash, Portobello mushrooms, carrots, roasted peppers & sliced avocado with salsa cascabel, pico de gallo & three cheese blend 17.50

CHILE VERDE GF \*  
Slow braised pork with julienne onions and fresh tomatillo sauce 18.50

LEMON GRILLED MAHI MAHI GF\*  
Lemon marinated mahi mahi with grilled mango and pineapple salsa Served with white rice and beans 23.50

HOUSEMADE DAILY CHILE RELLENOS  
Fire roasted poblano peppers stuffed with 3 Mexican cheeses and tomatillo and poblano green sauce served with white rice and black beans 20

ENCHILLADAS VERACRUZ  
Garlic butter shrimp with 3 Mexican cheeses topped with tomatillo and poblano green sauce served with white rice and black beans 21

SIZZING GRILLED FAJITAS  
Sautéed roasted bell peppers and onions served with rice, refried beans, flour or corn tortillas, sour cream and guacamole  
Chicken 18.50 ~ Steak 21.50 ~ Veggie (zucchini & mushrooms) 18.50 ~ Shrimp 22.50

# DESSERTS

CARAMEL MEXICAN FLAN GF  
Rich sweet custard baked with caramelized sugar 7

CHURRO BITES  
Served with dulce de leche dipping sauce 9

ICE CREAM SUNDAE  
Chocolate or vanilla ice cream with chocolate or caramel sauce and whip cream 4