



These meal options may not include all foods for the dietary practice listed, and the menus are subject to change at any time without notice. All students with dietary restrictions among the FDA’s top identified allergens are strongly encouraged to utilize the posted menus and recipe tags that are present in each of the three dining centers and MU locations across campus. All published menus in these locations have been screened and labeled with icons for those ingredients. The menus and recipe tags will be the best source of information for dietary management and avoidance of specific ingredients.

Of the menus included in this outline, most are “build-your-own” style, which enables customers to select what goes into their meals. Most others are customizable to be made without specific ingredients.

Arnold Dining Hall

Southside Grill

Lunch and Dinner:

Build Your Own Burger:

Buns:

GF Hamburger Bun

Patties:

Beef Patty

Lamb Patty

Chicken Breast

Cheese:

All Cheeses

Toppings:

All Vegetables

Other Offerings:

French Fries

Chicken Strips

Specials (GF Upon Request):

Bacon Blue Cheese Fondue

Burger

Teriyaki Chicken Burger

Add Ons:

Guacamole

Bacon

Pineapple Rings

Sauces:

Fry Sauce

Spicy Fry Sauce

Make Cents Meals:

Vegan Chili and GF

Cornbread

Chili Cheese Fries

Southside Deli

Build Your Own Sandwich:

Bread:

GF White Bread

Protein:

Egg Salad

Tuna Salad

Chicken Breast Strips

Bacon

Toppings:

All Cheeses

All Veggies

Spreads:

Mayo
 Chipotle Mayo
 Vegan Mayo
 Basil Pesto
 Guacamole
 Mustard

Hummus

Other Offerings:**Grab and Go:**

Blueberry Parfait
 Diced Bacon
 Diced Chicken
 Fruit Cup

Salad Bar:

All Veggies
 All Beans
 All Cheeses
 All Dressings
 Crispy Fried Tofu
 Cottage Cheese

Southside Pizzeria

Dinner:

Milanese Risotto
 Roasted Chicken Breast
 Pomodoro Sauce

Vegetables:

Roasted Broccoli, Carrot, and Red Pepper
 Garlic Parmesan Broccoli and Cauliflower
 Green Beans Toscana

Specials:

Roasted Vegetable Mix

Global Fare

Breakfast: All Weeks

Scrambled Eggs
 Vegan Egg Scramble
 Bacon
 Turkey Sausage Patty

Pork Sausage Links
 Hash Brown Triangles
 O'Brien Potatoes
 Roasted Sweet Potato and Root Vegetables

Lunch/ Dinner:

Dishes rotate through the week

Week 1**Main Dishes:**

Vegan Picadillo
 Stuffed Bell Peppers
 Grilled Citrus Brined
 Pork Chop
 Vegan Chorizo
 Sautee
 Culiacan Shrimp w/
 Guajillo Butter

Vegetable Sides:

Grilled Zucchini and Squash
 Roasted Sweet Potatoes
 Roasted Corn and Peppers
 Chipotle Baked Red Pepper and Black Beans

Other Sides:

Costa Rican Gallo
 Pinto
 Salsa Roja
 Cilantro Lime Rice
 Pico de Gallo
 All Cheeses
 Creamy Verde
 Dressing

Build Your Own:**Week 1****Base:****Protein:****Toppings:**

Cilantro Lime Rice
Black Beans

Vegan Chorizo Sautee
Al Pastor

All Cheeses
All Veggies
Salsa Roja

Lunch/ Dinner:

Dishes rotate through the week

Week 2

Main Dishes:

Smoked Tempeh
Vegan Hoppin John
BBQ Smoked Chicken
Quarters

Vegetable Sides:

Roasted Sweet Potato and Root Vegetables
Steamed Butter Corn
Sauteed Mushrooms
Roasted Corn and Peppers
Honey Glazed Carrots

Other Sides:

Cheddar Grits
Ham and Collard
Greens
Vegan Mashed
Potatoes
Bacon Bits
Green Onions
Roasted Red Potatoes
with Rosemary

Build Your Own:

Week 2

Base:

Smoked Chicken
Stock and Meat

Protein:

Smoked Chicken Stock and Meat

Toppings:

Sauteed Mushrooms
Bacon Bits
Caramelized Yellow
Onions
Green Onion

Lunch/ Dinner:

Dishes rotate through the week

Week 3

Main Dishes:

Yemista
Persian Braised
Chicken
Khoresh Fesenjan
Falafel
Chicken Shawarma
Roasted Garbanzo
Beans

Vegetable Sides:

Zucchini, Red Peppers, and Tomatoes
Roasted Delicata Squash
Sauteed Kale

Other Sides:

Greek Roasted
Potatoes
Saffron Basmati Rice
Quinoa Pilaf
Tzatziki Sauce
Wild Rice
Garlic Toum

Build Your Own:

Week 3

Base:

Wild Rice
Greek Roasted
Potatoes

Protein:

Falafel
Chicken Shawarma

Toppings:

Tzatziki Sauce
Garlic Toum

Lunch/ Dinner:

Dishes rotate through the week

Week 4

Main Dishes:

Ratatouille
Vegan Goulash

Vegetable Sides:

Roasted Radishes
Caramelized Red Onion
Spiced Red Cabbage
Roasted Carrots
Buttered Peas

Other Sides:

Wild Mushroom
Risotto
Au Gratin Potatoes
Garlic and Herb
Roasted Fingerling
Potatoes
Demi-Glace

Build Your Own:

Week 4

Base:

Jojo Potatoes

Protein:

Grilled Tofu Steak

Toppings:

Coleslaw

Lunch/ Dinner:

Week 5

Main Dishes:

Dal Tadka
Butter Chicken
Tomato and Herb
Braised Lamb

Vegetable Sides:

Carrot Kari
Gujarati Style Green Beans

Other Sides:

Curry Potatoes
Steamed Cumin
Basmati
Herbed Yogurt Sauce
Kuska Rice
Cashew Pieces
Dried Fruits
Mango Chutney

Build Your Own:

Week 5

Base:

Steamed Cumin
Basmati
Curry Potatoes

Protein:

Tomato and Herb Braised Lamb

Toppings:

Vegan Citrus Slaw
Pickled Cucumber
Salad
Herbed Yogurt Sauce

Lunch/ Dinner:

Week 6

Main Dishes:

Garlic Ginger Tofu
Baked Tofu
Bulgogi Beef

Vegetable Sides:

Sesame Broccoli
Korean Spinach
Sautéed Mushrooms
Asian Pickled Vegetables

Other Sides:

Fried Rice
Kimchi Fried Rice
Steamed Jasmine Rice
Spicy Miso Aioli
Fried Garlic

Green Onion

Build Your Own:

Week 6

No BYO This week

Lunch/ Dinner:

Week 7

Main Dishes:

Argentine Flank
Steak w/ Chimichurri
Sauce
Pollo a la Parilla
Brazilian Vegetable
Feijoada

Vegetable Sides:

Citrus Marinated Mushrooms
Green Chili and Tomato Braised Cabbage
Grilled Portabella
Roasted Grape Potatoes
Poblano Kale
Pickled Red Onion w/ Jalapeno

Other Sides:

Roasted Peruvian
Potatoes
Cilantro Lime Rice
Peruvian Quinoa
Roasted Sweet
Potatoes
Salsa Criolla
Chimichurri Aioli

Build Your Own:

Week 7

Base:

Corn Tortilla
Cilantro Lime Rice

Protein:

Pollo a la Parilla
Grilled Portabella

Toppings:

Salsa Criolla
Chimichurri Aioli

Lunch/ Dinner:

Week 8

Main Dishes:

Caribbean Curry w/
Coconut
Jerk Chicken Leg
Quarters
Jerk Spice Tofu
Chicken Creole

Vegetable Sides:

Plantains
Roasted Chayote Squash
Jamaican Eggplant
Charred Okra
Citrus Slaw

Other Sides:

Red Beans and Rice
Caribbean Coconut
Rice and Peas
Grilled Pineapple and
Onion Salsa

Build Your Own:

Week 8

Base:

Protein:

Jerk Spice Tofu

Toppings:

Tropical Salad
Dressing

Lunch/ Dinner:

Week 9

Main Dishes:

Grilled Tofu Steak
Grilled Shoyu
Chicken Thighs
Garlic Ginger Tofu

Vegetable Sides:

Miso Glazed Yams
Roasted Vegetable Mix
Chili Garlic Roasted Broccoli
Curry Bowl Vegetable Mix

Other Sides:

Pineapple Fried Rice
Rice Noodles
Steamed Jasmine Rice
Yellow or Red Coconut
Curry Sauce

Build Your Own:

Week 9

Base:

Pineapple Fried Rice
Miso Glazed Yams

Protein:

Grilled Shoyu Chicken
Grilled Tofu

Toppings:

Pico de Gallo

Lunch/ Dinner:

Week 10

Main Dishes:

Juniper Smoked
Salmon
Amaranth Fritters

Vegetable Sides:

Butternut Squash w/ Sage
Baby Lima Beans
Roasted Zucchini and Yellow Squash
Sauteed Hominy
Vegan Braised Greens
Butternut Squash Succotash

Other Sides:

Blackberry and Pepper
Coulis
Ancient Grains Mix
Wild Rice, Apple, and
Cranberries
Cinnamon Roasted
Sweet Potatoes
Wild Rice Blend
Pumpkin Seeds
Chia Seeds

Build Your Own:

Week 10

Base:

Wild Rice, Apple, and
Cranberries
Ancient Grains Mix

Protein:

Tempeh Taco Meat
Bison Chili

Toppings:

Cheddar Cheese

Lunch/ Dinner:

Week 11

Main Dishes:

African Lamb and
Potato Curry
Harissa Honey Tofu
Doro Wat

Vegetable Sides:

Spicy Okra with Coconut
Chermoula Roasted Cauliflower
Sauteed Kale
Caramelized Red Onion

Other Sides:

Moroccan Roasted
Potatoes
Vegetable Fonio Pilaf

Harissa Chickpeas

Build Your Own:

Week 11

Base:

Roasted Cauliflower
and Coconut Curry

Protein:

African Lamb and Potato Curry

Toppings:

Pickled Cucumber
Salad

Lunch/ Dinner:

Week 12

Main Dishes:

Vegan Chili
Bison Chili

Vegetable Sides:

Baked Potato

Other Sides:

Pico de Gallo
Sour Cream
Shredded Cheddar
Cheese
Bacon Bits

Build Your Own:

Week 12

**No Build Your Own
This Week**

Nori Grill

Lunch and Dinner:

Main Dishes:

Teriyaki Chicken Bowl
Beef Teriyaki Bowl
Fried Tofu Teriyaki Bowl
Spicy Korean Pork Bowl w/
Kimchi
Tofu Katsu and Sauce

Sushi:

Cucumber Avocado Roll
Vegetable Roll
Spicy Tuna Roll

Make Cents Meals:

Kimchi Fried Rice and Tofu

Build Your Own Bowl:

Noodles:

Rice Noodles

Broth:

Shoyu Broth
Miso Broth

Protein:

Tofu
Honey Cured Bacon
Teriyaki Marinated Chicken
Thighs
Pok Pok Chicken Wings and
Sauce

Toppings:

All Veggies
Nori
Soft Poached Egg
Hard Cooked Egg
Fried Garlic
Togarashi Tots

Memorial Union

North Porch Cafe

Lunch:

Main Dishes:

Noodle Salad w/ Chicken
Noodle Salad w/ Tofu

Toppings:

Soy Marinated Eggs
Cucumber and Edamame
Salad

Build Your Own Bowl:

Base:

Steamed Jasmine Rice
Brown Rice

Protein:

Thai BBQ Chicken Thighs
Marinated and Roasted Tofu

Sauces and Toppings:

Red Coconut Curry Sauce
Yellow Coconut Curry Sauce
Peanuts
Kimchi
All veggies

Off The Quad

Breakfast:

Berry Acai Bowl
Berry Chocolate Chip Overnight Oats

Fresh Made Beverages:

Apple Juice
Orange Juice
Boost Juice
Rise Juice
Hibiscus Tea

Lunch:

Soups and Salads:

Taco Salad
Power Salad
Tomato Soup

Sides:

Chips and Salsa
Oven Roasted Potato
Wedges

Build Your Own Bowl:

Base:

Steamed Jasmine Rice

Protein:

Roasted Chicken
Breast
Marinated Salmon
Marinated Tuna
Marinated Soy Strips

Dressing:

Avocado Vinaigrette
Sweet Soy Sauce
Spicy Miso Aioli

Toppings:

Mango
Sesame Cucumber
Salad
All Veggies

West Dining Hall

Serrano's Grill

Breakfast:

Scrambled Eggs	Chicken Sausage Links	GF Pancake
Scrambled Eggs w/ Ham and Cheese	Pork Sausage Links	Strawberry Topping
Vegan Egg Scramble	Bacon	Whipped Topping
Tofu Scramble	Turkey Sausage Patty	Lemon Cream Cheese Glaze
Florentine Scramble	Corned Beef Hash	Butter Chip
Huevos Rancheros	Mushroom, Bacon, and Onion Frittata	
	Denver Frittata	
	Lentil, Mushroom, and Onion Frittata	

Lunch:

Tacos and Nachos:

Hard Shell Beef Tacos
Hard Shell Soyrito Tacos
Super Nachos
Cheese Nachos
Taco Salad

Sides:

Cilantro Lime Rice
White Corn Tortilla
Brown Rice
Black Beans
Citrus Slaw
Pickled Jalapeno
All Cheeses
Lime Crema
All Salsas

Other Offerings:

Chicken Enchiladas
Vegetarian Enchiladas
Beef Tamale
Chicken Tamale
Chile Relleno

Dinner:

Main Dishes:

Cheese Nachos
Super Nachos

Beef Tamale
Cheese and Green Chile Tamale

Chicken Enchiladas
Vegetarian Enchiladas
Chile Relleno

Build Your Own Bowl:

Bases:

GF Tortilla
Brown Rice
Cilantro Lime Rice

Protein:

Barbacoa
Chicken Tinga
Chicken w/Guajillo Mole
Mushroom Tofu Blend
Serrano Black Beans

Toppings:

All Veggies
All Cheeses
Lime Crema
Pico de Gallo
All Salsas

Add-Ons:

Guacamole
Elote

Watermelon and Tajin
Mango and Tajin

Tortilla Chips

Ring Of Fire

Lunch:

Rice:

Steamed Jasmine Rice
Brown Rice

Protein:

Pork Adobo
Tandoori Chicken
Marinated Soy Strips

Sauce:

Sweet Thai Chili Mayo
Gochujang Aioli
Yellow or Red Coconut
Curry Sauce
Sweet Thai Chili Sauce

Toppings:

All Veggies
Fukujinzuke
Roasted Vegetable
Coconut Curry

Dinner:

Rice:

Fried Rice
Brown Rice
Steamed Jasmine Rice

Main Dishes:

Chicken Adobo
Marinated Soy Strips
Japanese Style Beef
and Broccoli
Teriyaki Marinated
Chicken Thighs
Flank Steak w/
Cilantro Peppercorn
Paste

Sauce:

Yellow Coconut Curry
Sauce
Orange Sauce
Szechuan Sauce
Kung Pao Sauce
General Tso's Sauce

Vegetables:

Thai Style Kao Pod
Yang Corn
All Veggies
Chili Garlic Roasted
Broccoli
Five Spice Roasted
Carrots

Beverages:

Thai Iced Tea

Cooper's Creek

Everything is GFF

Clubhouse Deli

Breakfast:

GF Cinnamon Granola

Brunch:

Oatmeal
Yogurts
Cottage
Cheese
Beet Sugar
GF Granola
All Fruits

Butter Chip
GF Waffle
Strawberry Topping
Berry Perfect Topping
Whipped Topping
Chocolate Syrup

BYO Sandwich:**Bread:**

GF Wheat Bread
GF White Bread

Protein and Cheese:

All Cheese
Deli Ham
Deli Turkey Breast
Tuna Salad
Bacon
Egg Salad
Hard Salami
Chicken Breast Strips
Hummus

Sauce:

Mayo
Vegan Mayo
Mustards
Basil Pesto Sauce

Toppings:

All
Vegetables

BYO Sandwich:**Base:**

All Veggies

Proteins:

Cottage Cheese
Bacon
Ham
Hard Cooked Eggs
Marinated Soy Strips
Soy Marinated Tofu

Other Toppings:

All Cheeses
Sunflower Seeds
Dried Cranberries

Dressing:

All Dressings

Grab and Go:

Marionberry Yogurt Parfait
Fruit Salad w/Watermelon
All Fruits
Assorted Flavors of Gelatin
Apple Chips
Cream Cheese Cups
Peanut Butter Cups

Snack Trays and Salads:

Salami and Cheese Snack Tray
Apples and Cheese Snack Tray
Turkey and Cheddar Snack Tray
Veggies and Dip Snack Tray
Kickin BBQ Salad
Chicken Caesar Salad
Cobb Salad

Jelly Cups

Chicken BLT Salad

Soups:

Vegan Chili

Clam Chowder

Lentil and Ham Soup

Vegan Tortilla Soup

Butternut Squash Soup

Roasted Cauliflower Soup

Tomato Soup

Country Wexford Irish Soup

Vegan White Bean and Basil Soup

Coconut Curry Soup

Potato Leek Soup

Bay Leaf

Lunch:

Proteins:

Chicken Tikka Masala

Butter Chicken

GF Penne Pasta

Roasted Chicken Breast

Spicy Italian Sausage Topping

Indian Lamb Curry
Pork Vindaloo

Dal Tadka

Vegetables:

Eggplant Curry

Pickled Red Onion and Jalapeno

All Topping
Veggies/Fruits

Roasted Broccoli

Roasted Cauliflower

Sauteed Green Beans
Roasted Zucchini and Yellow Squash

Carbs:

Steamed Basmati Rice

Kuska Rice

Green Rice

Sauces and Dips:

Eggplant Curry

Spicy Tamarind Red Pepper Chutney
Phaal Curry Sauce

Cilantro Chutney

Cucumber and Mint Raita
Alfredo Sauce
Pomodoro Sauce

Pesto Garlic Cream Sauce
Pumpkin Seed Korma Curry

Other Toppings:

Basil and Parsley

Herb Blend

Parmesan Cheese

Nutritional Yeast

Dinner:

Proteins:

Citrus Marinated
Chicken Breast
Roasted Chicken
Breast
Spicy Italian Sausage
Topping

Vegetables:

Balsamic Veggie
Kabobs
Greek Salad
All Topping Veggies

Carbs:

GF Penne Pasta

Sauces:

Red Pepper Garlic
Cream Sauce
Pomodoro Sauce
Alfredo Sauce

Other Toppings:

Basil and Parsley
Herb Blend
Parmesan Cheese
Nutritional Yeast

Late Nite:

No GFF Options

Beverages:

Italian Soda
Italian Soda w/Half &
Half
All Syrups

McNary Dining Hall

East Side Eats

Breakfast and Brunch (**Brunch only** **on Weekends**):

Scrambled Eggs
Florentine Scramble
Tillamook Cheddar Scramble
Scrambled Eggs w/Ham and Cheese
Bacon
Pork Sausage Patty
Chicken Sausage Links
Kielbasa Link

O'Brien Potatoes *Confirm GFF Fryer
GF Pancakes
Oatmeal
Maple Brown Sugar Grits
Buckwheat Kasha
Potato and Wild Mushroom Hash
Hot Marionberry Compote
Hot Apple Sauce

Lunch:**Proteins:**

BBQ Pulled Pork
Cajun Spiced Shrimp
Black Eyed Pea Falafel
Bulgogi Beef Tacos
Bulgogi Mushroom Tacos
Chashushuli Beef and Tomato Stew

Vegetables:

Grilled Zucchini and Squash
Sautéed Hominy
Honey Chipotle Brussels Sprouts
Turmeric Ginger Cauliflower
Pan Fried Cabbage and Bacon
Buttered Peas

Carbs:

Garlic Mashed Potatoes
Lemon Rice

Cheddar Grits
White Corn Tortilla

Other Offerings:

Crema Mexicana

Lunch:**Proteins:**

Jackfruit Carnitas
Chicken Adobado
BBQ Pulled Pork
Chicken Creole
BBQ Smoked Chicken Quarters
Texas Ranch Beans
Herb Crusted Pork Chop
Birria Pork
Miso Kale Beans
Bulgogi Beef Tacos
Bulgogi Mushroom Tacos
Miso Glazed Salmon Tacos
Masa Encrusted Rockfish
Apple Glazed Cod
Hrechanyky
Szegedin Goulash
Hungarian Bean Goulash
Uzbek Lamb Plov

Vegetables:

Grilled Zucchini Squash
Charred Okra
Steamed Buttered Corn
Lemon Garlic Roasted Cauliflower
Vegan Gumbo
Green Beans w/Bacon
Butternut Squash Succotash
Honey Chipotle Brussels Sprouts
Sesame Soy Radish and Apple
Garlic Parmesan Broccoli and Cauliflower
Roasted Delicata Squash
Zucchini Boats
Orange Glazed Root Vegetables
Paprika Cauliflower
Spiced Red Cabbage
Mushroom Julienne
Sautéed Rainbow Chard

Carbs:

French Fries

Red Rice

Cornmeal w/Braised Mushrooms

Sour Cream and Chive Mashed Potatoes

Paprika Red Potatoes

Mashed Red Potatoes

Garlic Mashed Potatoes

Steamed Jasmine Rice

White Corn Tortillas

Jojo Potatoes *Confirm GFF Fryer

Fried Diced Potatoes *Confirm GFF Fryer

Buckwheat Pilaf

Other Offerings:

White Queso Sauce

Lime Crema

Pico de Gallo

Guacamole

Banush

Stir Fry:

Build Your Own:

All Vegetables

All Sauces

Shrimp Stir Fry

Roasted Chicken Thigh

Steamed Jasmine Rice

Beans

Chicken Flavored Soy Strips

Beef Stir Fry

Fried Rice

Brown Rice

Build Your Own Bowl:

Base:

Baked Potatoes

Toppings:

Crema Mexicana

Shredded Cheddar

Green Onion

Bacon

Pico de Gallo

Pickled Jalapeno

Build Your Own Salad:

Base:

All Vegetables

Fruit Salad

Protein:

Hard Cooked Eggs

Bacon

Dressing:

All Dressings

Toppings:

All Cheeses

Olivye Salad Roasted Chicken
 Thighs
Apple Kale Salad Garbanzo Beans
Apple Fennel Slaw

Build Your Own Yogurt Bowl:

Everything is GFF

Rotating Soups:

Bacon and Potato Chowder	Tomato Soup
Carrot and Parsnip Soup	Lentil and Ham Soup
Salmon Chowder	Smokey Potato and Garbanzo Stew
Borscht	

Make Cents Meals:

Masa Cakes w/ Zucchini Carpaccio	Shrimp Tostada
----------------------------------	----------------

Calabaloo's

Build Your Own Burger:

Buns:

GF Bun

Protein and Cheese:

Chicken Breast

Beef Patty

All Sliced Cheeses

Toppings:

All Vegetables

Add-Ons:

Guacamole

Bacon

Other Offerings:

Chicken Strips

French Fries

Truffle Fries

Cajun Fries

Fry Sauce

541

Grain Bowls:

Mary's Peak Grain Bowl

Southwest Bowl

Fitton Green Bowl

BYO Bowls:

Base

Toppings

Dressings

Quinoa
Green Lentil Tabbouleh

All Vegetables
Beans
All Cheeses

All Salad Dressings
Tzatziki

Salad:

Small House Salad

BYO Pizza:

Crust:

GF Pizza Dough

Sauce:

Garlic Cream Sauce
Pomodoro Sauce

Toppings:

Shredded Mozzarella Cheese
All Vegetables
Basil
Parsley
Parmesan
Crushed Red Pepper

Pepperoni
Vegan Italian Sausage
Crumbles
Cilantro Lime Beef
Honey Cured Bacon
Chicken Breast Strips

Pasta:

GF Penne Pasta

Toppings:

Vegetables
Vegan Italian Sausage
Crumbles

Pomodoro Sauce
Alfredo Sauce
Vegan Bolognese

Entrees:

Protein:

Smoked Salmon
Smoked Tempeh
BBQ Tempeh
Grilled Flat Iron Steak
Cilantro Lime Beef

Vegetables and Sides:

Tomato and Cucumber Salad
Cauliflower Mash
Fingerling Potatoes
Arugula Salad
Baked Tofu

Garlic Cream Sauce
Caramelized Onions

Crepes:

GF Crepe

Fillings:

All

Toppings:

All

Add Ons:

Avocado
Chicken Thigh
Vegan Italian Sausage
BBQ Tempeh

Smoked Salmon
Cilantro Lime Beef
Chicken Breast Strips
Ground Pork Sausage

Baked Tofu
Shrimp
Lemon Baked Salmon

La Calle

BYO Bar:

Protein:

Chorizo
Vegan Chorizo Sauté
Bacon
Pork Carnitas
Birria Pork
Adobo de Chancho

Tortilla Options:

GF Tortilla
White Corn Tortilla

Other Options:

All Vegetable Toppings
Roasted Corn and Peppers
All Cheeses
Lime Crema
Steamed Jasmine Rice
Pinto Beans
Scrambled Eggs
Tofu Scramble
O'Brien Potatoes *Confirm
GFF Fryer

Add Ons:

All Salsas