

CHIPS + DIPS

CHIPS & SALSA \$5 ✓ (GF)
Verde & Roja

CHIPS & QUESO \$10 ✓
Monterey jack, salsa roja, cilantro

TRADITIONAL GUACAMOLE \$14 ✓ (GF)
Avocado, pico de gallo, cotija

LA PLAYA GUACAMOLE \$18 (GF)
Blue crab, pineapple salsa, pomegranate, mango muerte

SPICY SANCHO GUACAMOLE \$16 ✓ (GF)
Goat cheese, roasted garlic, pasilla hot sauce, crispy onions

TRIO OF GUACAMOLE \$21 (GF)
Traditional, la playa, spicy sancho

NACHOS

NACHO MAMA \$14 ✓ (GF)
Charred corn, black beans, jack cheese, jalapeños, pickled onions, sour cream, chipotle aioli

NACHO DADDY \$20 (GF)
Nacho mama nachos + add protein (chicken tinga, carnitas, or taco beef)

NACHO BABY \$10 ✓ (GF)
Half sized nacho mama add protein +\$6

QUESADILLAS

3 CHEESE \$11 ✓
Jack cheese, Oaxaca, queso fresco

CHICKEN TINGA \$13
Jack cheese, pico de gallo, sour cream

MUSHROOM \$12 ✓
Kennett mushrooms, jack cheese, scallions, sour cream

STEAK QUESADILLA* \$16
Fried onions, jack cheese

(GF) ENCHILADAS

CHICKEN ENCHILADA VERDE \$15
Tomatillo- jalapeno sauce, jack cheese, sour cream

SHORT RIB ENCHILADA ROJA \$16
Guajillo- pasilla sauce, jack cheese, sour cream

REFRIED BEAN AND CHEESE ENCHILADA \$12 ✓
Jack cheese, enchilada verde, sour cream

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ALPASTOR

560 WELLINGTON SQ
EXTON, PA 19341

PLEASE LET US KNOW IF YOU HAVE ANY FOOD ALLERGIES

APPETIZERS

AL PASTOR TAMALES \$8 (GF)
Slow roasted pork, roasted pineapple, achiote

MEXICAN FRIED RICE \$10 (GF) ✓
Fried egg, peppers, jalapeños, pickled onions, cilantro, chipotle aioli + add protein \$6

FRIED CRISPY WINGS \$13
Choice of buffalo, pineapple express, korean BBQ

SOUTHWEST CHOP SALAD \$13 (GF) ✓
Make it a taco bowl, +\$2
Pico, charred corn, black beans, queso fresco, avocado, romaine, green goddess dressing

TUNA TOSTADA *\$16
Avocado, soy, chili

BIRRIA CHEESESTEAK EGGROLLS \$14
Smoked jalapeños, jack cheese, beef consume

CEVICHE SENORITA *\$18 (GF)
Shrimp, crab, citrus, chili, avocado

GRILLED SHRIMP & AVOCADO SALAD \$17 (GF)
Crisp romaine, mango, creamy citrus dressing, cilantro crema

add chicken tinga, taco beef, or carnitas +\$6
add crispy cauliflower +\$5 add blackened mahi +\$7
add blackened shrimp +\$8

BURRITOS & BOWLS

OLD SCHOOL \$15
Taco beef, jack cheese, pico de gallo, sour cream, shredded lettuce

BIG KAHUNA \$16
Grilled chicken, rice, pickled cabbage, jack cheese, mango muerte, sour cream

CRISPY CAULIFLOWER \$14 ✓
Beer battered cauliflower, pickled cabbage, avocado crema, chili-lime aioli

THE WET BANDITS \$17
Wet burrito, rice, jack cheese, refried beans, pico de gallo, sour cream, choice red or green sauce + choice of protein

FAJITAS

Served with shredded lettuce, grated cheese, pico de gallo, sour cream, flour tortillas

GRILLED CHICKEN \$17 | BLACKENED SHRIMP \$19 | GRILLED SIRLOIN* \$19

SIDES & ADD-ONS

TATOR TOTS \$6 ✓ (GF)
Add queso \$5

BEANS & RICE \$5 ✓ (GF)
Refried beans, spanish rice

SALAD \$6 ✓ (GF)
Chopped romaine, radish, lime-cilantro dressing

ELOTE \$6 ✓
Traditional Mexican street corn, aioli, cotija, tajin

ADD-ON PROTEIN \$6 (GF)
Chicken tinga, pork belly, ground beef, or carnitas \$6
blackened mahi \$7
blackened shrimp, short rib \$8

TACOS (2 EA.)

PORK BELLY AL PASTOR \$12 (GF)
Adobo rubbed pork belly, pineapple salsa, pineapple glaze

BLACKENED SHRIMP \$12 (GF)
Gulf shrimp, avocado crema, shaved lettuce, bean and corn salsa, chipotle aioli

CRISPY CAULIFLOWER \$12 ✓
Beer battered cauliflower, tequila- chili glaze, avocado crema, chipotle aioli, cabbage slaw

CRISPY FISH \$12
Beer battered fish, pickled cabbage, avocado, chipotle aioli

SPICY TUNA *\$15
Avocado crema, shredded lettuce, sesame seeds hard shell

BIRRIA \$15 (GF)
Braised short rib, jack cheese, beef consume

SWEET POTATO \$12 (GF) ✓
Avocado, corn, beans, cilantro crema, ghost pepper apple glaze

KOREAN BBQ TEMPEH \$12 ✓
Cucumber, avocado, cilantro, sesame

(GF) BUILD YOUR OWN TACO (3 EA.)

Served with shredded lettuce, grated cheese, pico de gallo, sour cream, salsa roja

CHICKEN TINGA \$14 | FRIED STEAK* \$16 | CARNITAS \$14

PIZZA

FAJITA \$21
Short rib, mozzarella, peppers, red chimichurri, cilantro crema

MUSHROOM \$20 ✓
White pie, Kennett square mushrooms, mozzarella, arugula, truffle oil

AL PASTOR \$20
Pork belly, pineapple salsa, pickled chilis, pickled onions, chipotle aioli, micro cilantro

TACO \$20
Taco beef, lettuce, pico de gallo, sour cream

BIRRIA \$22
Short rib, red chimichurri, mozzarella, pico de gallo, beef consume

BYO \$18
Toppings +\$2.00/each: Pepperoni | Taco Beef | Carnitas
Pork Belly | Short Rib | Mushroom | Chicken Tinga

Toppings +\$1.00/each: Extra Cheese | Pineapple Salsa
Jalapeno | Onion | Arugula | Fajita Veggies
Pico de Gallo | Pickled Onion | Pickled Jalapeno

(GF) GLUTEN FREE

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

✓ VEGETARIAN