

The  
**BLACK DOG**



*Wine Bar  
Live Music  
Theatre*

*Breakfast  
Lunch  
Espresso*

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**Introducing authentic handcrafted cuisine native to Southern Central Mexico**

## **TACOS**

*\* 4 per plate served ala carte \$9.95 with handcrafted seasonal salsa*

**# 1 Carne Asada (Steak)**

**# 2 Pescado Asada (fish)**

**# 3 Tacos Chilango (Chorizo and Steak)**

**# 4 Tacos Mercados (Cactus and Cotija Cheese)**

**# 5 Tacos Morelos (Cactus and Steak)**

## **SPECIALS**

**(these change weekly, these are a few examples)**

**Enchiladas Tavascano \$13.95**

*\* Tortillas rolled in a handcrafted chili ancho/pasilla sauce topped with carrots, potatoes, onions, cilantro, cotija cheese and cream.*

**El Hefe \$13.95**

***Carne Asada (Steak) with Cactus and an Enchilada***

**Snoqualmie Cattle Company Burger \$10.95**

***Local Cattle Burger with roasted pasilla pepper, swiss cheese, bacon, and lime cilantro aioli, on a homemade brioche bun, served with gluten free tortilla chips***