

WELCOME BACK



Welcome back to Hunger Street! As we navigate the new normal, please be aware that we have updated some of our prices to reflect the ongoing market rate.

TACOS

Served on single-origin, hand-made nixtamalized corn tortillas unless otherwise noted. Substitute cheese shell for an additional \$.69. No-shell tacos for no additional charge.

AL PASTOR	3.59
Slow Roasted Adobo-Pork On a Trompo (Vertical Spit) Jalapeno Crema, Arbol Crema, Onion, Cilantro, Lime, Optional Pineapple *Limited Daily Availability*	
CHORI-POLLO (GF)	3.39
Chorizo, Shredded Chicken, Onion, Cilantro, Avocado Salsa, Lime	
POLLO CON MOLE	3.49
contains nuts/seeds	
Shredded Chicken, Sesame, Pepitas, Cilantro, Red Onion	
SUADERO (GF)	4.79
Seared Brisket, Avocado Salsa Verde, Onion, Cilantro, Lime	
CAMPECHANO (GF)	4.89
Seared Brisket, Chorizo, Avocado Salsa Verde, Onion, Cilantro, Lime	
COSTRA DE ASADA	4.69
Carne Asada, Oaxaca Cheese, Onion, Cilantro, Avocado, Flour Tortilla	
EL MANANERO (GF)	4.25
Seared Brisket, Chorizo, Refried Beans, Scrambled Egg, Chihuahua Cheese, Avocado Salsa Verde, Lime	
COSTILLA (GF)	4.89
contains nuts/seeds	
Hand-made-single-origin Heirloom Corn Tortilla, Mole Verde, Roasted Pepitas, Red Onion, Cilantro	
FRIED AVO TACO (VGTN)	3.99
Panko Breaded & Fried Avoacdo, Cabbage, Red Onion, Cilantro Crema, Cilantro, Queso Cotija, Salsa Roja	
HIBISCUS & GUAC (GF) (VG)	3.05
Sauteed Hibiscus, Guacamole, Tomato	
GRILLED CHEESE (GF) (VGTN)	3.99
Halloumi Grilling Cheese, Black Beans, Tomato, Red Onion, Serrano Lime Salsa, Mint Oregano	

QUESADILLAS

All made on a flour tortilla. Upgrade to Oaxacan Corn Tortilla and Oaxaca cheese for \$0.80.

LA GRINGA	6.49	MUSHROOM (VGTN)	4.79
(Al-Pastor) Slow Roasted Adobo-Pork on a Trompo (Vertical Spit), Oaxaca & Chihuahua Cheese, Jalapeno Crema, Arbol-Crema, Onion, Cilantro, Lime & Optional Pineapple		Sauteed Mushroom, Chihuahua Cheese, Garlic, Epazote, Salsa Roja	
CHICKEN	4.99	SQUASH BLOSSOM (VGTN)	7.49
Shredded Chicken, Chihuahua Cheese, Avocado Salsa Verde		Squash Blossoms, Chihuahua & Oaxaca Cheese, Sauteed Onion, Garlic, Epazote, Zucchini, Squash Blossom Salsa	
SUADERO	7.79	RAJAS CON CREMA (VGTN)	4.79
Seared Brisket, Chihuahua Cheese, Avocado Salsa Verde		Poblano Peppers, Chihuahua & Oaxaca Cheese, Crema Fresca, Squash Blossom Salsa	
CHORIZO	4.89	TAMALES	
Chorizo, Chihuahua Cheese, Avocado Salsa Verde			
CAMPECHANO	7.89		
Seared Brisket, Chorizo, Chihuahua Cheese, Avocado Salsa Verde		TAMAL DE POLLO CON MOLE ROJO	6.49
BEAN (VGTN)	4.85	*contains nuts/seeds*	
Refried Beans, Chihuahua & Oaxaca Cheese, Salsa Roja		Heirloom Masa, Chicken, Mole Rojo, Sesame Seeds, Pickled Onion, Cilantro	
		TAMAL DE RAJAS CON QUESO (GF)	7.58
		(2 Per Serving)	
		Heirloom Masa, Queso Fresco, Sauteed Jalapeno	

SIDES & SALADS

CUCUMBER SALAD (VG)	2.99	GUAC & CHIPS (VGTN)	6.99
Cucumber, Radish, Agave Citrus Vinaigrette		Avocado, Serrano, Jalapeno, Tomato, Red Onion, Lime, Salt. Serves 2	
TAKETO BOWL	7.99	PAPAS APLASTADAS (VGTN)	2.99
Cabbage, Cucumber, Sauteed Mushroom, Radish, Queso Cotija, Salsa Roja, Avocado Salsa Verde, Onion, Cilantro & your choice of protein.		Mexican Fried Potatoes	
Add Guac 3.00 Add Black Beans 1.00		MEXICAN RICE AND BEANS	2.99
ELOTE	4.49	Heirloom Oaxacan Black Beans & Mexican Rice	
Corn on the Cobb, Cooked in a Marrow Broth, Topped with a Chile Pequin Aioli, Queso Cotija & Lime			

YUM.



HOW TO ORDER

- STEP 1:** Scan QR code at the bottom of the menu.
- STEP 2:** Place your order online.
- STEP 3:** Wait for us to bring the food to you.
- STEP 4:** Enjoy!

