

TACO TUESDAY!!

AT CAPE FEAR CAFE

TACOS \$5 EACH



STARTING AT 5PM!

Dine in or take out

707-865-9246

Birria — A spicy and rich Mexican beef stew, slow-cooked for hours in a flavorful broth of dried chiles, garlic, onions, tomatoes and a blend of spices, resulting in a tender, fall-off-the-bone consistency.

Carne Asada — The traditional marinated and grilled Chuck steak tacos with onions and cilantro. The marinade includes, orange, lime juice seasonings and cilantro, giving the meat a tangy, savory, and citrusy flavor.

Machaca Chicken Burrito — Served on a rolled flour tortilla, the shredded chicken is sautéed with a mixture of finely chopped onions, tomatoes, and poblano pepper.

CEVICHE \$15



Ceviche — Traditional Mexican style. Fresh cod marinated in citrus juices of lemon and lime with finely chopped red onion, cilantro, tomato, carrot and celery topped with avocado. Served as an appetizer with tortilla chips.