

# CHULITA

## TAKE OUT MENU

Call +1.424.252.9886 to place an order

### BOTANAS

<b>Guacamole</b>		<b>15</b>
Hass Avocado, Pico De Gallo, Tostadas	Add House Salsa	+3
<b>Ensalada Gemitó</b>		<b>12</b>
The Garden Of... Little Gem Lettuce, Cilantro Dressing, Pepita Dukkah, Radish, Cotija		
<b>Taquitos de Camote</b>		<b>11</b>
Okinawa White Flesh Sweet Potato, Fermented Jalapeño Vegan Aioli, Hibiscus Pickled Onion, Ninja Radish		
<b>Coliflor Fundido</b>		<b>14</b>
Cauliflower, Queso Oaxaca, Milliken Farms Shishito Peppers		

### TACOS - 7

Choice of Masienda Heirloom Corn or Housemade Cassava Flour Tortillas

<b>Barbacoa</b>		
Beef Cheek, Weiser Family Farms Radish, Avocado Salsa, Hibiscus Onion, Mexican Furikake		
<b>Coliflor Al Pastor</b>		
Roasted Cauliflower, Minced Onion, Avocado Salsa, Grilled Pineapple		
<b>Grilled Nopales</b>		
Grilled Cactus, Cotija, Blistered Tomatoes, Avocado Salsa		
<b>Tinga de Pollo</b>		
Mary's Free Range Chicken, Chile Morita, Cotija, Hibiscus Onion		
<b>Vegan Mushroom Carnitas</b>		
Marinated Mushrooms, Radish Pico de Gallo, Vegan Yuzu Crema		
<b>Pescado</b>		
Market Fish, Weiser Family Farms Radish, Cabbage Escabeche, Salsa Picante, Fermented Jalapeño Aioli		
<b>Steak Taco</b>		
Creekstone Naturals Hanger Steak, Guacamole, Pico de Gallo		

**Taco Friends and Family Kit - Feeds (4-6)** **50**  
Make your own taco with our vegan cauliflower, chicken, and barbacoa tacos to go

### ENTRADAS

<b>Chulita Bowl*</b>		<b>15</b>
Borracho Black Beans, Green Cauliflower Rice, Little Gem Lettuce, Radish, Heirloom Cherry Tomato, Grilled Corn, Vegan Charred Onion Aioli, Avocado Salsa		
<i>*Choice of Vegan Chorizo, Chicken Tinga, Barbacoa or Fried Egg</i>	Add Avocado	+3
<b>Beach Burrito*</b>		<b>14</b>
Borracho Black Beans, Cauliflower Rice, Queso Oaxaca, Vegan Charred Onion Aioli, Avocado Salsa, Pico de Gallo		
<i>*Choice of Vegan Chorizo, Chicken Tinga, Barbacoa or Scrambled Egg</i>	Add Avocado	+3
<b>Quesadilla</b>		<b>14</b>
Quesillo, Pipián de Calabaza, Crema, Avocado Salsa		
Add Vegan Chorizo, Chicken Tinga, Barbacoa or Mushrooms		+3

### ACOMPAÑAMIENTOS

<b>Borracho Black Beans</b>	<b>5</b>
Heirloom Black Beans, Jalapeño, Micro Cilantro	
<b>Esquites</b>	<b>9</b>
Underwood Farms Corn, Chipotle Butter, Cotija	
<b>Arroz Verde</b>	<b>8</b>
Cauliflower Rice, Poblano, Micro Cilantro, Serrano, Vegan Charred Onion Aioli	
<b>Vegan Queso and Chips</b>	<b>7</b>
<b>Heirloom Corn Tortillas/Cassava Flour Tortillas</b>	<b>3/4</b>
<b>House Salsa</b>	<b>3</b>
<b>Side Avocado</b>	<b>3</b>

### DESSERTS

<b>Vegan Chocolate Pudding</b>	<b>10</b>
Dark Chocolate Pudding, Blackberry Sauce, Gluten Free Almond Crumble	
<b>Prickly Pear Cheesecake</b>	<b>10</b>
Maria Cookie Crust, Blackberry and Prickly Pear Sauce	

\*Due to limited size, we cannot accommodate modifications or substitutions.\*

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Menu items may contain or come into contact with wheat, eggs, peanuts, tree nuts, and milks.

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### INDIVIDUAL SHAKE AND 60 COCTELES - 15

#### Seasonal Apricot Margarita

Tequila Reposado, Apricot, Orgeat, Fresh Lime

#### Prickly Pear Margarita

Mezcal, Prickly Pear, Agave, Fresh Lime

#### La Flaca Margarita

Classic Skinny Margarita, Tequila Blanco, Fresh Lime, Agave

#### Spicy Margarita

Choice of Tequila or Mezcal, Fresh Lime, Agave

#### El Pepino

Tequila Blanco, Fresh-Pressed Cucumber, Jalapeño-Infused Agave, Fresh Lime

#### Casa De Fuego

Five Spice Seasonal Peppers, Tequila Blanco, Fresh Lime, Agave, Aloe, Aperol

#### Mezcal Negroni

Mezcal, Carpano Antica, Kina L'Aéro d'Or, Orange Bitters

#### La Chulita

Mezcal, Pineapple Tepache, Fresh Lime, Orgeat, Spicy Bitters

#### Infante

Mezcal, Tequila Blanco, Fresh Lime, Orgeat, Cinnamon, Nutmeg

### PARTY COCKTAILS FOR FOUR

#### MIXERS - 20

Use with your own Tequila or Mezcal  
for 4 drinks

#### Seasonal Apricot Margarita

Apricot, Orgeat, Fresh Lime

#### Prickly Pear Margarita

Prickly Pear, Agave, Fresh Lime

#### La Flaca Margarita

Fresh Lime, Agave

#### Spicy Margarita

Jalapeño-Infused Agave, Fresh Lime

#### El Pepino

Fresh Cucumber, Jalapeño-Infused Agave,  
Fresh Lime

#### LIQUOR

Add one of our spirits to your mixer order

#### Mezcal

- + Los Javis Espadin Mezcal (1 L) 40
- + Los Javis Espadin Mezcal (8 oz) 25

#### Tequila Blanco

- + Pueblo Viejo Tequila Blanco (1 L) 40
- + Pueblo Viejo Tequila Blanco (8 oz) 25

#### Tequila Reposado

- + Pueblo Viejo Tequila Reposado (1 L) 40
- + Pueblo Viejo Tequila Reposado (8 oz) 25

Casa De Fuego for 4 50

Casa Mezcal Negroni for 4 50

### DRAFT BEER & NON-ALCOHOLIC

Buenaveza Mexican Lager, Stone Brewing, CA	8
Three Weavers IPA, Inglewood	9
Baja Brewing Cabotella Blonde Ale, Baja Mexico	9
Mexican Coke / Diet Coke	5/3.5
Organics Ginger Ale	5
Topo Chico Sparkling Water	5

### CHULITA HOUSEMADE MARGARITA SALTS

Tojin	10
Guajillo and Ancho Chile, Jalapeño, Chile de Arbol, Lime Zest, Salt	
Blood Orange	10
Hibiscus	10

### BAR TOOLS

Cocktail Jigger	4
Mason Jar Cocktail Shaker (14 oz)	15

Cocktail menu items may contain or come into contact with wheat, eggs, peanuts, tree nuts, and milks.  
Please tell us about any allergies.