

APPETIZERS

CHIPS & SALSA FIRST BASKET FREE AFTER 1.50 PER BASKET

QUESADILLA		
Blend of 3 Mexican cheeses and grilled corn on a flour tortilla		9.25
	~add meat 3	~add shrimp 5
HOME MADE GUACAMOLE <i>V/GF</i>		
Avocado, cilantro, onions, fresh squeezed lime	small 7	large 10

CHILAQUILES STYLE NACHOS <i>(personal size and table size)*</i>		
Corn tortilla chips, smoke cheddar and black beans sautéed to perfection and topped with fresh avocado, jalapeno and pickled chile slaw	personal 8.50	table 11
	~add meat 3	~add shrimp 5

CRISPY TAQUITOS <i>GF</i>		
Four corn crispy taquitos filled with chef’s selection of the day, topped with shredded lettuce, chipotle crème and queso fresco		8.75

QUESO FUNDIDO <i>GF*</i>		
A blend of three Mexican cheeses melted in our brick oven topped with salsa fresca and served with home made corn tortillas		10
	~add meat 3	~add shrimp 5

COCONUT SHRIMP *		
Six hand breaded butterflied coconut shrimp with tamarindo and chili sauce and balsamic reduction		13
	~make it an entree	18

CHOZA SPICY WINGS		
Seasoned wings with choza rub, tossed in lime juice and spicy sauce, served with ranch dressing and raw vegetables		12
	~add mole 2	

TEQUILA GARLIC SHRIMP <i>GF*</i>		
Four gulf prawns marinated in our tequila garlic sauce served with pickled chile salad		13

SANGRE D’TIGRE CEVICHE <i>GF*</i>		
Fresh caught white fish cooked with lime juice, tossed with serranos chilies, pickled onions and cilantro, served with watermelon radishes and corn tortilla chips		13

CHICHARRONES		
Fried pork rinds served with Tapatio sauce and tomatillo salsa		7

CAULIFLOWER <i>V / GF</i>		
Sautéed roasted cauliflower deglazed with fresh lemon juice and chili oil, topped with three cheese blend		8

SHRIMP GUACAMOLE TOSTADITAS*		
Three small tostaditas topped with fresh guacamole, sautéed gulf prawns, micro cilantro and chile oil		12.25
	~sub chicken	10

STREET STYLE QUESADILLA <i>V / GF*</i>		
Three corn masa turnovers served with avocado and tomatillo puree. Filled with our three cheese blend and fired roasted poblano peppers, topped with chipotle crema and queso fresco		9.75
	~add meat	3

CHILE RELLENOS BITES		
Fire roasted poblano peppers stuffed with 3 Mexican cheeses, served with chipotle ranch sauce and sour cream		9

REFRIED PINTO BEAN DIP		
Refried pinto beans and 3 Mexican cheeses topped with crispy chips		7

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SOUP & SALAD

SOPA DEL DIA		
Ask server for details	cup 4 ~	bowl 6

POZOLE		
(when available)	cup 5 ~	bowl 8

BAJA STYLE CAESAR SALAD <i>V / GF</i>		
Chopped romaine, cotija, parmesan, anchoives and croutons tossed in a housemade Caesar dressing		9.25
	~add meat 3	~add shrimp 5

LOADED MEXICAN WEDGE SALAD <i>GF</i>		
Iceberg lettuce, bacon, tomatoes, green onions, crisp tortilla strips, 3 Mexican cheeses and ranch dressing		12.50
	~add meat 3	~add shrimp 5

CALIFORNIA CHOP SALAD <i>GF</i>		
House mix, Chipotle ranch, corn, black beans, cheese and tortilla strips		10.75
	~add meat 3	~add shrimp 5

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DESSERTS

ICE CREAM SUNDAE		
Mexican chocolate or Dulce De Luche ice cream with chocolate or caramel sauce and whip cream		4

CARAMEL MEXICAN FLAN <i>GF</i>		
Rich sweet custard baked with carmalized sugar		6

CHURRO BITES		
Served with dulce de leche dipping sauce		7

CAST IRON GIANT CHOCOLATE CHIP COOKIE		
Warm chocolate chip cookie served in a cast iron skillet with Dulce De Luche ice cream, chocolate sauce and whip cream		8

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

TACOS *GF\**

House made corn tortillas with lime and salsa  
MINIMUM TWO TACOS ~ or ~ ONE TACO, RICE & BEANS  
~add homemade crispy shell 1.00 ~add rice & beans 3.00

|                                                                                         |  |      |
|-----------------------------------------------------------------------------------------|--|------|
| CARNITAS                                                                                |  |      |
| Slow braised pork shoulder in our Mexican spices, onions, fresh cilantro, pico de gallo |  | 4.25 |

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|-------------------------------------------------------------------------|--|------|
| ASADA                                                                   |  |      |
| Grilled marinated steak with lime, fresh cilantro, onions, salsa fresca |  | 4.50 |

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| AI PASTOR                                                                                         |  |      |
| Trompo roasted, achiote marinated pork shoulder. Fresh pineapple, onions, cilantro and salsa rosa |  | 4.25 |

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| POLLO                                                                                                  |  |   |
| Shredded chicken breast, marinated in chipotle and Mexican spices. Fresh cilantro, onions, salsa cruda |  | 4 |

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| VERDURAS                                                            |  |      |
| Sautéed seasonal vegetables, Mexican cheese blend and pico de gallo |  | 3.50 |

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| CHILE VERDE                                                      |  |      |
| Slow braised pork with julienne onions and fresh tomatillo sauce |  | 4.25 |

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| PESCADO                                                        |  |   |
| Baja style grilled or fried fish, cabbage slaw and salsa crema |  | 5 |

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| BARBACOA                                                                                  |  |      |
| Slow cooked beef marinated in Mexican spices with fresh cilantro, onions and salsa fresca |  | 4.50 |

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| SHRIMP                                                    |  |      |
| Baja style grilled or fried, cabbage slaw and salsa crema |  | 5.50 |

BURRITOS OR BOWLS

Choose your filling:  
Chicken, Barbacoa, Pork, Ground Beef, Chorizo, Fish, Veggie, Chile Verde

|                                                                                               |  |       |
|-----------------------------------------------------------------------------------------------|--|-------|
| BURRITO*                                                                                      |  |       |
| Flour tortilla, your choice of meat/veggie, refried beans, Mexican rice, pico de gallo, crema |  | 13.50 |
| Super – California & guajillo sauce, melted queso fresco, green onions, and guacamole         |  | 2.50  |

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| BOWL <i>V / GF *</i>                                                                                   |  |       |
| Cilantro lime rice, your choice of meat/veggie, pinto beans, fresh avocado, pico de gallo, lime, crema |  | 13.50 |

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ENTREE

Served with house made tortillas, rice & beans

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|-----------------------------------------------------------------------------------------------------------------------------|-----------------|---------------|
| ENCHILADAS (3) <i>V / GF *</i>                                                                                              |                 |               |
| Mexican three cheese blend wrapped in fresh corn tortillas, topped with red enchilada sauce and our cream and queso fresco. |                 | 13            |
|                                                                                                                             | ~add meat 3     | ~add shrimp 5 |
|                                                                                                                             | ~add mole sauce | 2.25          |

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| CARNITAS <i>GF *</i>                                                                                  |  |    |
| Slow braised pork shoulder in our Mexican spices and fresh squeezed oranges, served with salsa fresca |  | 16 |

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| CHICKEN MOLE*                                             |  |    |
| Rich marinated bone in chicken with house made mole sauce |  | 19 |

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| CARNE ASADA <i>GF *</i>                                                                                           |             |       |
| Tender marinated Wagyu Top Sirloin steak with lime, fresh gucamole, scallions, cilantro, onion & chimichuri sauce |             | 23.50 |
|                                                                                                                   | ~add shrimp | 6     |

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| GRILLED VEGGIES <i>V / GF</i>                                                                                                                             |  |    |
| Grilled zucchini, Mexican squash, Portobello mushrooms, carrots, roasted peppers & sliced avocado with salsa cascabel, pico de gallo & three cheese blend |  | 15 |

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| CHILE VERDE <i>GF *</i>                                          |  |    |
| Slow braised pork with julienne onions and fresh tomatillo sauce |  | 17 |

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| LEMON GRILLED MAHI MAHI <i>GF*</i>                                                                |  |       |
| Lemon marinated mahi mahi with grilled mango and pineapple salsa Served with white rice and beans |  | 21.50 |

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| POLLO OAXACA *                                                                                                                      |  |    |
| Herb marinated 1/2 oven roasted chicken with grilled tomatillo green sauce and melted cheese served with white rice and black beans |  | 17 |

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|-----------------------------------------------------------------------------------------------------------------------------|--|----|
| HOUSEMADE DAILY CHILE RELLENOS                                                                                              |  |    |
| Fire roasted poblano peppers stuffed with 3 Mexican cheeses and tomato guajillo sauce,sour cream served with rice and beans |  | 17 |

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| ENCHILADAS VERACRUZ*                                                                                                             |  |       |
| Garlic butter shrimp with 3 Mexican cheeses topped with tomatillo and poblano green sauce served with white rice and black beans |  | 17.50 |

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SIDES

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|-----------------------------------------------------------|------|
| • Black beans, pinto beans, or refried beans              | 2.25 |
| • Mexican or cilantro lime rice                           | 2.25 |
| • Guacamole                                               | 2.25 |
| • Chips & salsa                                           | 2.00 |
| • Homemade corn tortillas                                 | 1.50 |
| • Pickled carrots, onions, jalapenos & herbs en escabeche | 3.25 |
| • Sour cream                                              | .75  |
| • Cheese                                                  | 1.00 |

BEVERAGES

|                               |      |
|-------------------------------|------|
| • Soft drinks (free refills)  | 3.00 |
| • Aguas frescas (1.00 refill) |      |
| • Jarrito Mandarin            |      |
| • Jarrito Tamarind            |      |
| • Topo Chico sparkling water  |      |
| • Coffee                      |      |

*Metal reusable straws available for purchase for \$1.50  
\$1 of the proceeds goes to CCA*

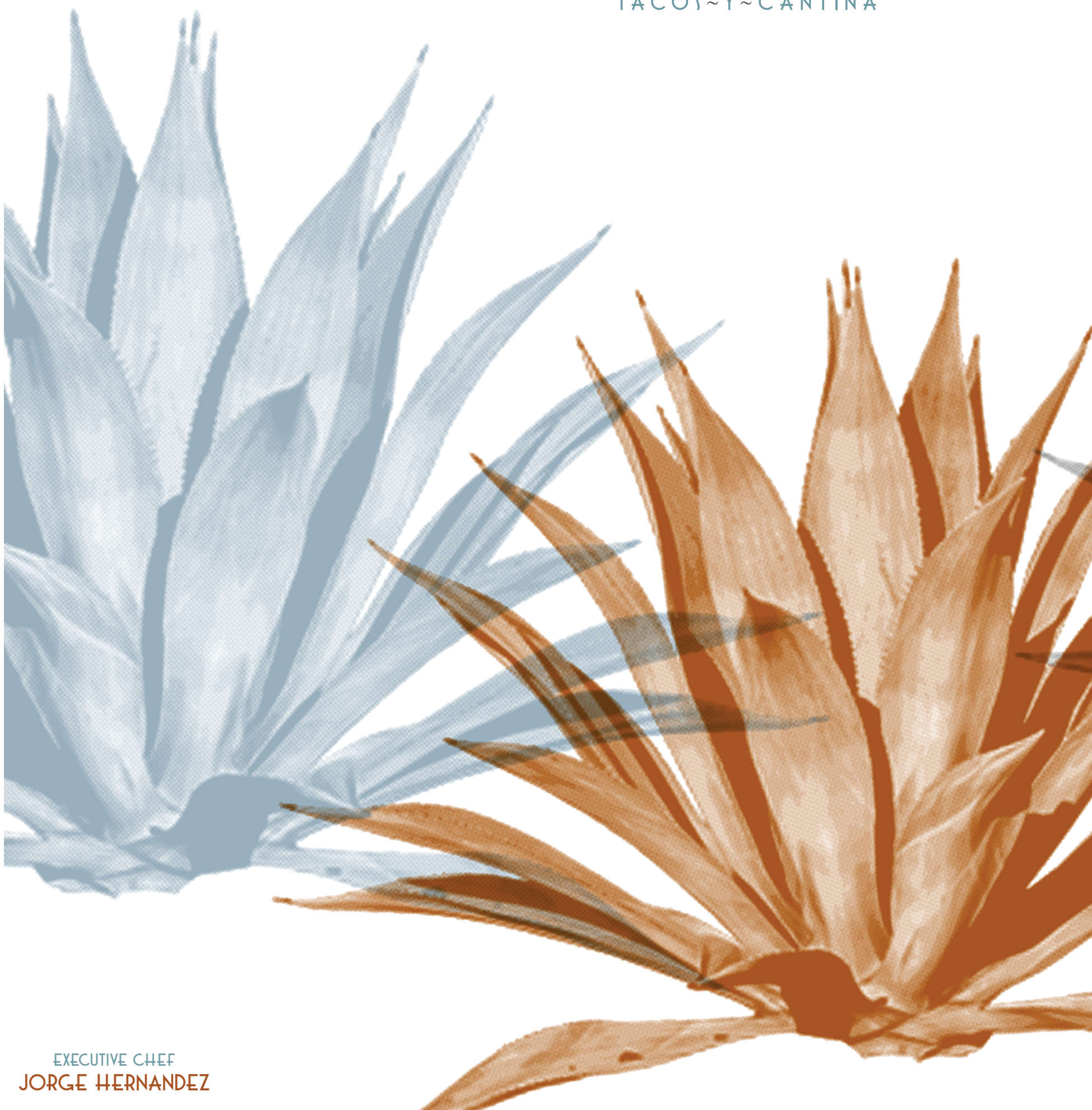
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7361 SW Bridgeport Rd.,Tigard, OR 97224 503-673-2300 CHOZAPDX.COM
20% Gratuity will be added to parties of 8 or more. Two checks maximum.

GF= gluten free // V=Vegetarian



CHOZA

TACOS~Y~CANTINA



EXECUTIVE CHEF
JORGE HERNANDEZ