

THE BLIND BURRO MENU

639 J STREET · SAN DIEGO, CA 92101 · THEBLINDBURRO.COM · 619.785.7880

STARTERS

BASKET OF CHIPS & SALSA \$4

house made corn tortilla chips, house salsa

SALSA FLIGHT \$8

roasted habanero tomatillo, smoked tomato pico, citrus-arbol, avocado crema

GUACAMOLE TRADICIONAL \$13

avocado, tomato, onion, lime, garlic, cilantro, house made corn tortilla chips

QUESO ESPECIAL \$13

triple chile cheese sauce, crispy smoked paprika potatoes, house made chorizo, pico de gallo, cilantro, house made corn tortilla chips

SONORAN QUESO CRISP \$12

crispy flour tortilla, queso oaxaca, rajas, tomatoes, guacamole, queso cotija
+ add: grilled chicken \$5 / house made chorizo \$5 / carne asada \$5

BAJA CEVICHE \$18

mexican white shrimp, bay scallops, tomato, onion, avocado, cilantro, lime

BACON-WRAPPED JALAPEÑOS \$12

house made chorizo, queso oaxaca, applewood bacon, chipotle-tomatillo piloncillo sauce

CRISPY CALAMARI \$16

premium loligo squid, cilantro, macha aioli, avocado-salsa verde

ASADA WINGS (8) \$16

asada marinated jumbo wings, buffalo salsa verde, serrano ranch

POBLANO & CORN FLAUTAS (3) \$12

roasted poblano chiles, grilled corn, queso oaxaca, crispy flour tortillas, queso cotija, cream cheese, roasted tomatillo-habanero salsa

TJ DOG \$9

bacon wrapped all-beef hot dog, griddled onions & peppers, candied jalapeños, ketchup, mustard, mayo, served with fries

NACHOS \$14

flour and corn tortilla chips, queso manchego, triple chile cheese sauce, pico de gallo, radish, candied jalapeños, taco shop guac, queso cotija
+ add: grilled chicken \$5 / carne asada \$5 / al pastor \$5 / shrimp \$6

STREET STYLE TACOS

three street style tacos served on corn tortillas
+ add: side (+\$5) corn (+\$7)

CARNITAS \$16

citrus-chile de arbol, onions, cilantro

CARNE ASADA \$17

avocado-crema salsa, citrus-chile de arbol, onions, cilantro

BAJA STYLE TACOS

two style tacos served with with choice of side:

pinto beans, black beans, poblano rice, tuscan kale-cabbage slaw, pickled vegetable salad or sub street corn (+\$2)

TACOS DE POLLO \$20

grilled chicken, guacamole, pico de gallo

ASADA \$21

angus short rib, guacamole, charred green onion

CARNE MOLIDA \$20

ground carne, red peppers, onions, chipotle crema, candied jalapeños, melted oaxaca and crispy papas

LOBSTER \$24

maine lobster, pico de gallo, garlic butter, green cabbage, avocado, micro cilantro

AL PASTOR \$21

pork collar, bacon, red chile adobo, roasted pineapple-habanero salsa, tomatillo-avocado sauce, micro cilantro

CARNITAS \$20

guacamole, onion, cilantro

MACHA ANGUS SHORT RIB \$22

guacamole, pico de gallo, salsa macha
sub: skirt steak (+\$4)

FRESH CATCH \$21

battered or grilled local fish, lime crema, green cabbage, carrot escabeche

SURF & TURF \$24

angus short rib, lobster, cabbage, ancho-ajo crema, avocado, salsa macha, smoked tomato pico de gallo

CILANTRO-LIME GRILLED SHRIMP \$23

avocado corn relish, chipotle crema, crispy jalapeño, bacon crumble, queso fresco

COFFEE RUBBED SALMON \$22

tomatillo-avocado kale slaw, lime crema, avocado

VEGGIE \$19

crispy spiced cauliflower, lemon-serrano, crema, chipotle -orange bbq sauce, kale-cabbage slaw, avocado, radish

LENGUA (TACO FIGHT WINNER) \$19

macha grilled lengua, macha sauce, pickled vegetables, spiced candied pepitas

BAJA SHRIMP \$21

beer battered shrimp, shredded cabbage, avocado, pico de gallo, lime crema, micro cilantro

All guest checks will have a 4% surcharge to help offset increased costs. This is not a gratuity. Thank you!
Because products with gluten are made in this facility, gluten free items may be subject to some cross-contamination. Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please notify your server if you have a food allergy, so we can provide you our list of items that contain allergens.

BOWLS, SOUPS & SALADS

+add: grilled chicken \$5 / carnitas \$5 / shrimp \$6 / salmon \$7 / macha skirt steak \$8

BURRO BOWL \$15

poblano rice, pinto beans, iceberg lettuce, queso fresco, pickled radish, avocado, salsa verde

CAESAR SALAD \$16

chopped romaine hearts, pickled red onion, garlic-oregano croutons, parmesan cheese, avocado

MEXICAN PANZANELLA SALAD \$16

mixed greens, tomatoes, cucumber, queso fresco, pickled red onion, avocado, serrano-lime vinaigrette, chile-herb tortilla crisps

POZOLE \$10 CUP / \$15 BOWL

chopped chicken, roasted tomatillo, hominy, chicken broth, radish, avocado

TORTAS

All served on a fresh telera roll with one side.

choice of side: pinto beans, black beans, poblano rice, tuscan kale-cabbage slaw, pickled vegetable salad or sub street corn (+\$2)

MACHA ANGUS SHORT RIB \$20

avocado, pickled onion, pico de gallo purée, mayo

CHICKEN TINGA \$19

chipotle braised chicken, pinto bean spread, shredded lettuce, avocado

AL PASTOR \$19

marinated pork, bacon, red chili adobo, roasted pineapple-habanero salsa, tomatillo-avocado salsa, shredded lettuce

BANDOLERO BURGER \$19

ground steak patty, rajas, house made chorizo, queso oaxaca, cilantro pesto mayo

CARNITAS \$19

guacamole, onion, cilantro, shredded lettuce, mayo

SIDES TO SHARE

PINTO BEANS \$10

herbs, garlic, onion, serrano

BLACK BEANS \$10

herbs, garlic, onion, serrano

STREET CORN OFF THE COB \$12

crema, tapatio, lime, queso cotija

POBLANO RICE \$10

garlic, onion, poblano

PICKLED VEGETABLE SALAD \$10

corn, carrots, red onions, red bell pepper, serrano

TUSCAN KALE-CABBAGE SLAW \$10

shredded tuscan kale, red cabbage, julienned carrots, jalapeño-herb vinaigrette

DESSERT

CHURROS \$10

cinnamon-sugar, crème anglaise sauce

DRINK MENU

SPECIALTY DRINKS

HOUSE MARGARITA \$12

tosco blanco tequila, triple sec, fresh lime, agave nectar, salted rim

+ add: muddled jalapeño (\$0.50)
muddled serrano (\$0.50)
candied jalapeño syrup *spicy* (\$1)
mango, strawberry or pink guava (\$2)

CADILLAC MARGARITA \$16

espolon reposado tequila, triple sec, fresh lime, agave nectar, magdala float, salted rim

CLASSIC SKINNY MARGARITA \$14

corralejo silver, agave nectar, fresh lime, soda water, salted rim
(129 calories)

BONDI BAJA REFRESHER \$15

dobel silver tequila, kiwi, lime, agave nectar, mint sprigs

MANGO PALOMA \$15

cutwater tequila blanco, fresh lime, mango purée, east imperial grapefruit soda, simple syrup

CERVEZA PREPARADA

crafted with Buena cerveza lager

CHAVELA \$10

clamato, lime, tajín salted rim

CHELADA \$10

fresh squeezed lime juice, chipotle salted rim

MICHELADA \$10

house spicy sangrita, lime, salted rim

SANGRIA

HARVEST SANGRÍA \$12

red wine, orange liqueur, blackberry brandy, pomegranate juices, lime juice, lemon juice, fresh apples and oranges

DURAZNO SANGRÍA \$12

crisp white wine, aperol, fresh peaches, oranges, lemons

ZERO PROOF

Mexican Coke in a Bottle \$5

Strawberry or Guava Lemonade \$5

Topo Chico 12oz \$5