

THE BLIND BURRO MENU SEPTEMBER 2022

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



SCAN ME

STARTERS

BASKET OF CHIPS & SALSA \$4
house made corn tortilla chips, house salsa

SALSA FLIGHT \$8
roasted habanero tomatillo, smoked tomato pico, triple chile cheese sauce, pinto bean dip

GUACAMOLE TRADICIONAL \$13
avocado, tomato, onion, lime, garlic, cilantro, house made corn tortilla chips

QUESO ESPECIAL \$13
triple chili 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, taco shop guac, **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

BOWLS, SOUPS & SALADS

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

BURRO BOWL \$13
poblano rice, pinto beans, iceberg lettuce, **queso fresco**, pickled radish, avocado, salsa verde

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.

QUINOA SALAD \$13
mixed greens, quinoa, goat cheese, spiced candied almonds, **jamaica** petals, **pepita**-orange vinaigrette

MEXICAN PANZANELLA SALAD \$13
mixed greens, tomatoes, cucumber, **queso fresco**, pickled red onion, avocado, **serrano**-lime vinaigrette, chile-herb tortilla crisps

POZOLE \$10 CUP / \$13 BOWL
chopped chicken, roasted **tomatillo**, hominy, chicken broth, radish, avocado

TACOS

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 \$18
grilled chicken, guacamole tradicional, pico de gallo

CARNE ASADA \$19
angus short rib, guacamole, charred green onion

CARNE MOLIDA \$18
ground carne, red peppers, onions, chipotle crema, candied jalapeños, melted oaxaca and crispy papas

LOBSTER \$23
maine lobster, pico de gallo, garlic butter, green cabbage, avocado, micro cilantro

AL PASTOR \$19
pork collar, bacon, red chile **adobo**, roasted pineapple-**habanero** salsa, **tomatillo**-avocado sauce, micro cilantro

CARNITAS \$19
guacamole, onion, cilantro, lime

MACHA ANGUS SHORT RIB \$20
guacamole tradicional, pico de gallo, salsa **macha**

FRESH CATCH \$20
battered or grilled local fish, lime **crema**, green cabbage, carrot **escabeche**

SURF & TURF \$23
angus short rib, lobster, cabbage, **ancho-ajo crema**, avocado, salsa **macha**, smoked tomato pico de gallo

CILANTRO-LIME GRILLED SHRIMP \$21
avocado corn relish, **chipotle crema**, crispy jalapeño, bacon crumble, **queso fresco**

COFFEE RUBBED SALMON \$20
tomatillo-avocado kale slaw, lime **crema**, avocado

VEGGIE \$18
crispy spiced cauliflower, lemon-**serrano**, **crema**, **chipotle**-orange bbq sauce, kale-cabbage slaw, avocado, radish

LENGUA \$19
macha grilled lengua, **macha** sauce, pickled vegetables, spiced candied **pepitas**

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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 \$19

avocado, pickled onion, pico de gallo purée, mayo

CHICKEN TINGA \$18

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

AL PASTOR \$18

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

BANDOLERO BURGER \$18

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

CARNITAS \$18

guacamole, onion, cilantro, shredded lettuce, mayo

GRINGO BURGER \$17

ground steak patty, **queso oaxaca**, lettuce, onion, tomato, mayo, mustard

SIDES

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**

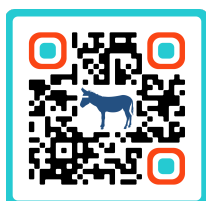
TUSCAN KALE-CABBAGE SLAW \$10

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

DESSERT

CHURROS \$10

cinnamon-sugar, crème anglaise sauce



BURRO ESPAÑOL LESSON

adobo ♦ sauce made from paprika, oregano, vinegar, salt, pepper and garlic

ajo ♦ garlic

ancho ♦ medium spicy dried chile from the poblano chile

calabacita ♦ mexican squash

camarones ♦ shrimp

chipotle ♦ a smoked, dried jalapeño

crema ♦ mexican sour cream

durazno ♦ peach

escabeche ♦ pickled vegetables, commonly carrots, onions and jalapeños

granada ♦ pomegranate

guajillo ♦ mild red chile pepper

jamaica ♦ made from the dried calyx of hibiscus

jicama ♦ a crispy, tuberous root vegetable

mariscos ♦ shellfish or seafood

macha ♦ sauce made from olive oil, chiles, nuts, seeds, herbs and garlic

Michelada ♦ iced, spicy beer

pasilla ♦ mild to medium-hot dark chile

pepitas ♦ pumpkin seed

piloncillo ♦ cone-shaped unrefined sugar

plantain ♦ tropical plant of the banana family

poblano ♦ a mild dark green chile pepper

queso cotija ♦ a hard cow's milk cheese

queso manchego ♦ aged sheep's milk cheese

queso oaxaca ♦ string cheese from oaxaca

queso fresco ♦ fresh cheese

rajas ♦ roasted, peeled and sliced poblano peppers

sandia ♦ watermelon

sangrita ♦ "little blood" fruit chaser for tequila

serrano ♦ crisp, bright and biting pepper