

TACO GATO

SHARABLES AND SNACKS —

NACHOS - \$11

pico de gallo, salsa verde, crema Mexicana, & cilantro. (v)

+ guac (v) \$6

+meat or veg \$5 (see tacos for choices)

SMOKED KIELBASA PLATTER - \$12

smoked kielbasa sausage, toasted honey oat bread, house made dill pickles, chipotle dijon mustard.

fresh bread from Wild Hare, our newest culinary and brewing adventure in Hudson!

HOUSE MADE CHIPS - \$4

ORGANIC "Mi Tierra" CORN TORTILLAS (Hadley, MA)

+ ADD SALSA +\$4

chunky, sweet, shareable (v)

+ ADD GUACAMOLE +\$6

fresh guac, made on the spot! (v)

+ ADD BEER CHEESE +\$5

CONTAINS GLUTEN & DAIRY

STEAK FRIES - \$6

made to order, well seasoned with a kick! (v)

+ ADD BEER CHEESE +\$5

CONTAINS GLUTEN & DAIRY

MADUROS - \$7

sweet fried plantains served with chipotle crema

POUTINE - \$15

sirloin steak asado, steak fries, gravy, pico de gallo, queso fresco, cilantro.

WINGS SPECIAL - \$9

one dozen crispy fried & tossed with your choice of guajillo- buffalo, mango-habanero OR chipotle bbq.

SHARABLES AND SNACKS —

WARM PRETZEL - \$7

big & soft with whole grain mustard.

+ ADD BEER CHEESE +\$5

CONTAINS GLUTEN & DAIRY

PORK BELLY TOSTADA - \$14

two corn tostadas topped with pork belly, cilantro cabbage slaw, pickled fresno peppers, and chipotle jam.

TACOS

SERVED ON ORGANIC "Mi Tierra" CORN TORTILLAS (Hadley, MA)

CARNITAS MICHOACANAS- \$5

pork carnitas michoacanas, salsa chile lime, queso fresco, pickled onion, cilantro.

PORTOBELLO MUSHROOM - \$5

portobello mushroom, avocado salsa, pickled red onion, cilantro.

CHILI LIME CHICKEN - \$5

chicken thigh marinated in chili lime, pico de gallo, crema mexicana, cilantro.

BEEF CHUCK ADOBADO TACO - \$5

braised beef chuck in adobo, salsa chili, white onion, cilantro.

FRIED SNAPPER - \$5

fried snapper, cilantro crema, pickled onion, cabbage slaw, cilantro.

*CONTAINS GLUTEN**

TACO GATO

CHEESE BOARD

one - \$10

two - \$16

local, farm fresh cheeses. served with honey oat bread (from **Wild Hare**, our newest adventure in Hudson!), pineapple preserves, apple slices & roasted nuts.

CONTAINS DAIRY & NUTS

ST. STEPHEN

(Four Fat Foul, Stephentown, NY)
handcrafted triple cream bursting with buttery and milky overtones. smooth silky interior made from fresh all natural jersey cow milk and cream. bloomy rind adds earthy flavor with nutty undertones.

**PAIRS WELL WITH*: Luminary (Golden Ale)*

HARVEST MOON

(5 SPOKE CREAMERY, GOSHEN, NY)
a rich round raw milk cheese with a moonscape-like outer rind and a an orange inside. characteristic butterscotch notes and a touch of sweetness

**PAIRS WELL WITH*: (Wake of the Medusa Irish Dry Stout)*

CHARCUTERIE BOARD

one - \$10

two - \$16

served with honey oat bread (from **Wild Hare**, our newest adventure in Hudson!), chipotle dijon mustard, and pickled onion.

DRY CURED CHORIZO

or

SERRANO HAM

GREENS

AVOCADO SALAD - \$12

mixed greens, avocado, cherry tomatoes, cucumber, red onion, red wine vinaigrette.

+add chicken, beef, or pork \$5

MAINS

BURGER APLASTADO - \$16

smashburger beef patty, caramelized onion, guajillo cheddar cheese, lime mayo, house made pickles. served with seasoned steak fries or greens.

FRIED CHICKEN TORTA - \$16

fried chicken breast, chipotle ranch, slaw, pickled onion on brioche bread. served with seasoned steak fries or greens.

BRISKET ELOTE TORTA - \$16

smoked brisket, mexican street corn salsa, chili lime mayo, and red onion, on brioche bread. served with seasoned steak fries or greens.

SWEET

CHURROS - \$7

rolled in cinnamon sugar. topped with dulce de leche and chocolate sauce.

CHEF'S SPECIAL

CHICKEN BOWL - \$19

chicken thighs marinated in chili lime sauce, served over a bowl of mexican street corn and yellow saffron rice. topped with pico de gallo and cilantro

Before placing your order, please inform your server if anyone in your party has a food allergy.