SNACKS

ELOTES - CORN RIBS 12
Roasted sweetcorn, crema chipotle, lime

ENCHILADA 10pp
Duck, salsa falsa, cilantro

PORK CHICHARRONES 12
Puffed pork skin, tajin, Birria Boy mole

BIRRIA BOY GUACAMOLE 15
Torched avocado, Doña Cholita totopos, smoked guajillo oil

PRAWN TOSTADA (A) 18
QLD Ballina prawn, smoked crema, pico de gallo, mole rosso

AL PASTOR SKEWERS (2pp) 18
Pork, pickled pineapple, jalapeño

FEED ME – PRONTO!

$55 per person, 2 person minimum.
2 pre-selected snacks I 2 tacos OR 1 large plate I 2 sides I dessert
For those who want a taste of our menu – pronto!

SIDES

PICKLED VEGETABLES 12
MEXICANA RICE 10
EXTRA MASA TORTILLA (4) 8

Seafood Origin: (A) - Australian I (I) - Imported
10% Surcharge on Sundays and Public Holidays
We are a cashless venue.

TACOS 20

SIGNATURE BIRRIA BOY (2)
15hr Wagyu beef, salsa jalapeño, cilantro, consomé

GOAT BIRRIA (2)
Meredith braised goat, green pico de gallo, goat's cheese, tomatillo consomé

SHROOM BIRRIA (2)
Woodfire braised mushroom, Oaxacan cheese, consomé

Our Birria tacos are served with house made, yellow 'Masela' corn tortillas

ROASTED PIGS HEAD (2)
Salsa negra, tequila onions

SOFT SHELL CRAB (I) (2) 22
Tempura fried, tomatillo, cactus, crema verde

OUR FOOD IS DESIGNED TO BE SHARED & SERVED A LA MEXICANA – AS IT'S READY

LARGER PLATES COOKED IN WOOD FIRE 48 each

LAMB BARBACOA – shoulder
CHICKEN ASADO – ½ chicken
SMOKED GOAT RIBS – cilantro, lemon
All large plates are served with masa tortillas & condiments

SWEET TREAT

CHURROS & PASSIONFRUIT 15

BIRRIA BOY TAQUERIA

CLASSICS

Classic Margarita *You know what it is* $18
Cazcabel Blanco, Triple Sec, lime, sugar

Tommy's Margarita *Same same but different* $23
Cazcabel Reposado, Agave, lime, salt

SIGNATURES

Green Apple – Fruity & Refreshing Spritz $22
Tequila Blanco, Green Apple, Mint, Lime, Soda

Chili – Spicy & Sour $22
Lost Explorer Mezcal, Chili tequila, Cointreau, Aloe, Lime

Paloma – Fruity, Bitter, Fresh $18
Mezcal, Lime, Rosemary, Grapefruit soda

Peach – Short, Fruity, Complex $26
Tequila Reposado, Peach, Absinthe, Orange bitters

Grapefruit – Boozy, Bitter, Refreshing $19
Lost Explorer Mezcal, Grapefruit aperitif, Sweet vermouth

PANTALONES $22

Piña Loca
Pantalones Blanco, Pineapple, Passionfruit, Lime, Prosecco

Mango Bandito
Pantalones Reposado, Campari, Mango, Lime, Sugar

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BIRRIA BOY TAQUERIA

BEERS

On Tap - Sea Legs Pale Ale $13
Brisbane, QLD

On Tap - Sea Legs Pineapple & Jalapeño $14
Brisbane, QLD

Sea Legs Cerveza $12
Brisbane, QLD

Sol Cerveza $10
Orizaba, Mex

Bohemia Negra $14
Mexico City, Mex

Modelo Especial $14
Mexico City, Mex

Non-alc Hiatus – Pacific Ale $10
Sydney, NSW

Non-alc Hiatus – Lager $10
Sydney, NSW

SOFTDRINKS

Piña Picante soda – Pineapple, Habanero, Lime $5.50

Jarritos Mandarin $7
Mango $7
Watermelon $7

Grapefruit Spritz - Fresh, fruity, floral $14
Sammy Piquant Non. Alc Agave, lime, aloe, mint, Grapefruit soda

Sparkling Mineral Water 1L $12