



---

## TACOS - - \$4.50 each

**Pollo** - grilled achiote-marinated chicken, avocado salsa, pickled red onions, cilantro

**Camarones** - batter fried shrimp, arbol aioli, cilantro, cabbage, lime

**Hongos** - crimini mushrooms, cheese, tomatillo-arbol salsa, pico de gallo, avocado

**Chile verde** - pork stewed in tomatillos and Chile's, diced onions, cilantro

---

## BURRITOS

**Pollo** - grilled achiote-marinated chicken, avocado salsa, black beans, rice, cheese, tomatoes, cilantro - - \$12

**Chile verde** - pork stewed in tomatillos and Chile's, black beans, cheese, diced red onions, cream, cilantro - - \$12

**Big ranch** - al pastor, pintos, cheese, tomatillo-arbol salsa, rice, pico de gallo, avocado - - \$12

**Hongos** - sautéed crimini mushrooms, avocado salsa, black beans, rice, cheese, tomatoes, cilantro - - \$12

**Red** - refried pintos, cheese, ranchera salsa - - \$6.50

**Green**- black beans, cheese, tomatillo salsa - - \$6.50

---

## SIDES

**Guacamole and chips** - - \$11

**Chips and salsa** - - \$5

---

**Xolo** is a Mission-style taqueria named after the breed of hairless dogs that Frida Kahlo used to keep. We make everything from scratch and use local and organic ingredients whenever possible.