

DISTRITO

~ taquería ~

GUACAMOLE \$13
 AVOCADO, ROASTED JALAPEÑO,
 COTIJA CHEESE *ADD CRAB \$5

SUPER NACHO \$11
 QUESO MIXTO, POBLANO RAJAS,
 BLACK BEANS, CHILE DE ARBOL, CREMA
 *ADD CHICKEN ROPA VIEJA \$4

CHILANGO CHOP SALAD \$12
 ROMAINE, WATERCRESS,
 BLACK BEANS, QUESO FRESCO,
 TOMATO & CUMIN VINAIGRETTE

* ANTOJITOS *

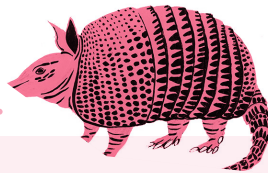
QUESO DIP \$9
 JALAPEÑO & CHEDDAR FONDUE,
 QUESO CHIHUAHUA, MELTED ONIONS

JICAMA SALAD \$9
 ORANGE, PEPITA, MANGO,
 LEMON VINAIGRETTE

TORTILLA SOUP \$9
 CHICKEN, PASILLA CHILE BROTH,
 AVOCADO, CREMA

COCTEL DE CAMERON \$9
 SHRIMP COCKTAIL, SPICY TOMATO,
 PLANTAIN, AVOCADO

MEXICAN POUTINE \$10/\$16
 FRENCH FRIES, JALAPEÑO FONDUE,
 GROUND BEEF, BLACK BEANS, CILANTRO



CHOOSE YOUR

TACO \$3.50
 (ONE PER ORDER)
 HOUSE MADE CORN TORTILLA, CILANTRO, ONION

BURRITO \$9.50
 WHITE RICE, BLACK BEANS, CREMA,
 QUESO FRESCO, SALSA MEXICANA

BURRITO SUIZO \$12
 SMOTHERED IN RED CHILE SAUCE & QUESO MIXTO

QUESADILLA \$9.50
 QUESO CHIHUAHUA, BLACK BEANS,
 CORN, POBLANO RAJAS

CHOOSE YOUR

ADOBO CHICKEN

CHIPOTLE BRAISED CHICKEN

CHILE BRAISED BEEF

GROUND BEEF

CRISPY PORK CARNITAS

TEQUILA GLAZED SHRIMP

WILD MUSHROOM & CORN

Signature Tacos

CHICKEN ROPA TACO \$4/EACH
 CHIPOTLE BRAISED CHICKEN, AVOCADO,
 ROMAINE, CREMA

MAHI MAHI TACO \$4.50/EACH
 PLANTAIN CRUST, RED CABBAGE, AVOCADO,
 CHIPOTLE REMOULADE, FLOUR TORTILLA

Enchiladas

SERVED WITH BLACK BEANS & RICE

CHICKEN
 COCONUT HABANERO CHICKEN, EPAZOTE
 RED CHILE SAUCE, CREMA \$16

VEGETABLE
 QUINOA, KALE, BLACK BEANS
 CHIPOTLE CREMA \$15

CRAB
 CRAB, POBLANO RAJAS, SPINACH,
 MANCHEGO, SMOKED YELLOW TOMATO \$19

Huaraches

MEXICAN FLATBREADS

MUSHROOM
 WILD MUSHROOMS, HUITLACOCHÉ,
 QUESO MIXTO, BLACK TRUFFLE \$14

SHORTRIB
 SHORTRIB, QUESO MIXTO,
 THREE CHILE BBQ, POBLANO RAJAS \$15

SHRIMP
 SHRIMP, CHORIZO, QUESO MIXTO,
 PASILLA CHILE SAUCE, JALAPEÑOS \$13

Fajitas

SERVED WITH BLACK BEANS & RICE

STEAK ADOBO 24
CHICKEN AL PASTOR 19
GARLIC SHRIMP 20
WILD MUSHROOM 18

SERVED WITH FLOUR TORTILLAS,
 GRILLED ONIONS, ROASTED PEPPERS,
 SALSA MEXICANA, GUACAMOLE & CREMA

ACOMPAÑAMIENTOS

BLACK BEANS & RICE \$3 • ESQUITES (SWEET CORN) \$5
 POBLANO CORN BREAD \$6 • SWEET PLANTAINS \$4 • PAPAS FRITAS \$5

Margaritas

TRADICIONAL \$8
SAUZA BLUE, ORANGE LIQUEUR,
FRESH LIME JUICE

FROZEN LIME MARGARITA \$8

SEASONAL FROZEN MARGARITA \$9

ADD GRAND MARNIER FLOATER \$2

PITCHERS AVAILABLE ON ALL MARGARITAS

AHUMADA \$10
SILVER TEQUILA, VICIO MEZCAL,
AGAVE NECTAR, FRESH LIME JUICE

EL JEFE \$13
REPOSADO TEQUILA, CITRÓNGE, LIME
JUICE

EL TIGRE DE ORO \$11
FRUIT INFUSED BLANCO TEQUILA, PINEAPPLE,
WATERMELON, FRESH LIME JUICE

Gervezas

CANS & BOTTLES

CORONA \$5
MODELO ESPECIAL \$4
TECATE \$4
MILLER LITE \$4
NEGRA MODELO \$4

DRAFTS \$5/\$8

CORONA LIGHT
DOS EQUIS AMBER
DOS EQUIS LAGER
FLYING FISH IPA

DRAFT BEERS AVAILABLE IN
14 oz. & 23 oz.

MICHELADA \$7

TOMATO JUICE, SPICY SALT RIM, LIME
TECATE

Especiales de Cócteles

\$10

A LO HECHO, PECHO
HENDRICK'S GIN, CUCUMBER, MINT,
LIME, SIMPLE SYRUP

PALOMA
GRAPEFRUIT JARRITOS, SILVER TEQUILA

LUCHADOR
JIM BEAM, GINGER BEER, PEACH,
LIME

COCOA COLADA
PATRON XO, MOLE BITTERS,
COCONUT CREAM

CHILE MALO
CHILE INFUSED TEQUILA,
GRAPEFRUIT, LIME, SIMPLE SYRUP

Sangría \$7/\$28

ROJA OR BLANCA
LUSH RED OR WHITE WINE

Wines

SPARKLING & ROSE

CAVA BRUT \$9
POEMA, SPAIN, NV

CAVA ROSE \$10
POEMA, SPAIN, NV

WHITE

TORRONTES \$9
SANTA JULIA, ARGENTINA

CHARDONNAY \$8
TRAPICHE, ARGENTINA

ALBARIÑO \$11
MARQUIS DE CASERES, SPAIN

RED

CARMÉNÈRE \$10
CASA LAPOSTOLLE, CHILE

MALBEC \$8
TRAPICHE, ARGENTINA

RIOJA \$11
MARQUES DE CACERES, SPAIN

DISTRITO

DINING ROOM
MON-SUN 11:30AM-9PM
BAR MON-SAT 11:30AM-10PM
LATE NIGHT BAR MENU 9PM-10PM
SUN 11:30AM-9PM
HAPPY HOUR DAILY 3PM-7PM
T 856.252.0300
400 WEST ROUTE 38,
MOORESTOWN, NJ 08057

NON-ALCOHOLIC \$4

COCA-COLA MEXICANA

HORCHATA
SWEETENED RICE MILK

TAMARINDO AGUA
FRESCA

BOING
MANGO

JARRITOS
GRAPEFRUIT OR MANDARIN

HOUSE LEMONADE

Consumers are advised that eating raw or under cooked food may increase the risk of a foodborne illness