

LATIN HOT DOGS

All hot dogs served on custom shuco bread, toasted on the grill.

**SUBSTITUTE ANY HOT DOG OR MIXTA
WITH A VEGGIE DOG OR CHICKEN FRANK**

add \$1.25

EL SHUCO ORIGINAL (SHOO-KOH)

Straight outta Guate!

Sliced Spanish chorizo **OR** all-beef frank, repollo, avocado, mayo maya and mustard. \$6.95

DOS CARNES (DOHS CAR-NEHS), Two Meats

Nice to MEAT you.

Sliced Spanish chorizo **AND** all-beef frank, repollo, avocado, mayo maya and mustard. \$7.95

EL DE LA FOTO (DEH LAH FOH-TOH), The One in The Picture

What you see is what you get.

Bacon-wrapped all-beef frank, Guatemalan Chimichurri Sauce, repollo, avocado, and mayo maya. \$7.95

EL FRIJOLAZO (FREE-HO-LAH-SO), Shuco w/Refried Black Beans

Take your taste buds to a place they've never BEAN before.

Bacon-wrapped all-beef frank, refried black beans, avocado, mayo maya and queso fresco. \$7.95

EL HUEVÓN (WEH-VOHN), The Lazy Boy

An EGGScellent choice.

Sliced Spanish chorizo, cheesy scrambled eggs, avocado and mayo maya. \$7.95

EL DE LA MISSION (DEH LAH MISSION), The One From The Mission

\$1 of each purchase goes to community non-profits in The Mission District.

Bacon-wrapped all-beef frank, grilled peppers & onions, avocado, mayo maya, mustard and ketchup. \$7.95

TÍA JUANA (TEE-AH HWAH-NAH), Aunt Jane

You know you Juana try one.

Bacon-wrapped all-beef frank, homemade jalapeño pico de gallo, grilled pineapple, avocado and mayo maya. \$7.95



MIXTA



EL DE LA FOTO

MIXTAS

Sliced Spanish chorizo **OR** all-beef frank, repollo, avocado, and chirmol served on our homemade corn tortilla.

\$5.95 or 2 for \$10

BEBIDAS

Apple Juice	\$2.50
Bottled Water	\$1.00
Sodas	\$1.25

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415-366-3868

CATERING

We bring the heat, you get to eat!

DELIVERY

We grilled it, you build it.

Want to spice up your next gathering? We come to you! Call NOW to book your private Shuco experience.

OUR INGREDIENTS

OUR BREAD

Our **handmade Shuco bread** is an essential part of the Shuco experience. Freshly baked by a local Guatemalan baker, and then toasted on the grill, our bread is the perfect vessel for the perfect hot dog.

OUR SAUSAGES

Our **Chorizo** is handmade locally, by a family owned sausage maker, who has been making authentic Spanish Chorizo since 1946. It is gluten-free, responsibly made, and seasoned with a masterful combination of spices.

Our **All-Beef Frankfurter** also comes from a generations-old sausage maker right here in the Mission District at their family owned business since 1926. This skinless, naturally smoked frank is juicy and flavorful, offering everything you would expect from a delicious hot dog.

Our **Chicken Frank** comes from a California sausage maker, 85 years in the business. Gluten-free, naturally smoked and delicious—a great alternative to beef.

OUR TOPPINGS

Avocado - Ripe avocados, delicately seasoned with salt and lime. It's NOT guacamole, this preparation allows the full avocado flavor to shine.

Repollo - Fresh cabbage, finely chopped and blanched to retain a cool, crunchy texture.

Chirmol - Guatemalan roasted tomato salsa.

Chimichurri Sauce - Our delicious chimichurri sauce is imported from Guatemala. You will only find this sauce at Los Shucos Latin Hot Dogs. It always packs a tasty punch.

Mayo Maya - Our special concoction of mayonnaise. It has a smoother texture and less eggy taste than traditional mayonnaise and makes for a light and tangy spread. Contains dairy.

Frijoles volteados - Our refried black beans imported from Guatemala. This thick and silky bean spread is total comfort food.