

para comer

tacos
cotija/cilantro/lime wedge/onions

pork | 4
spit roasted al pastor/
burnt pineapple salsa

offal* | 4
pig's head & blood tortilla/
pickled onion/guajillo crema

lamb | 4
cured lamb belly/sikil pak/
pepitas/pickled radish

fish* | 4
fried smelt/salted cabbage/
avocado & tomatillo crema

beef | 4
smoked tri tip steak/
grilled carrot & chile sauce

veg* | 4
torched avocado/cilantro aioli/
smoked almond salsa

chix* | 4
crispy braised thighs/
cotija crema & fermented kale

por la mesa

overnight frijoles machos | 6
lime/chihuahua cheese

wood grilled gem salad* | 8
cotija crema/masa crumble/
pickled jalapenos

crispy pigs' ear chilaquiles | 7
guajillo/cotija/cilantro

guacamole con chips | 9

encurtidos | 5

**salsas y cremas
con chips | 3ea**
surtido de salsas | 15

grilled carrot
burnt pineapple salsa
smoked almond salsa
classic pico
spicy guajillo chile
roasted beet & chipotle salsa
avocado & tomatillo crema*
pumpkin sikil pak

tortas
pickled corn telera/frijoles negros/
machos/pickled onions/cilantro & cotija

cordero | 12
lamb belly/guajillo chips/
fermented kale/
smoked almond salsa

shishito y huevo fundito* | 9
chihuahua fresco/
crispy onions/cilantro aioli/
pickled onions

cabeza ahogada* | 10
pig's head/benton's bacon/
guajillo chile broth/
avocado & tomatillo crema

pescado frito* | 11
crispy smelts/cotija crema/
salted cabbage/avocado/
pickled jalapeno

chingon | 13
shaved tri tip/
chihuahua cheese/
burnt pineapple salsa

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. | Before placing your order please inform your server if anyone in your party has a food allergy.

NACCO TAGO

good news: our corn tortillas are made in house and are gluten free
bad (meaning good) news: our corn tortillas are made in house and are made with lard,
please ask your server for alternatives

297 mass ave
central square
017-945-1548
@nacocentral

para beber

miceladas

smoked agave
smoked salt/tecate/
salt & pepper | **6**

burnt pineapple
guajillo/corona/
chili salted rim | **8**

charred carrot
miso/backlash groundswell/
togarashi salt | **8**

tomatillo
cilantro & lime/tecate/
green nori salt | **7**

house mole
negro modelo/
cocoa powder & salt rim | **8**

sangria gl/jarra | 7/24

white
thai basil/agave/
orange zest

rose
strawberry/jalepeno/
dry vermouth/lemon

red
grapefruit/fennel bulb/
mint/white peppercorn/
lemon

on the tap

beer - glass/pitcher
notch/session pils | **5/18**
jack's abby/hoponius union | **6/20**
white birch/berliner weisse | **6/20**
cisco/grey lady | **6/20**
backlash/groundswell | **6/20**
harpoon/ipa | **5/18**
negro modelo/dunkel | **5/18**
downeast cider | **6/20**

wine - gl/1/2 liter/liter | 8/20/40
white/gotham project "the finger" reisling
orange peel & tangerine, stone fruit, dry finish
rose/bieler pere et files sabine rose
wild strawberry, grapefruit & herbs de provence
red/hahn gsm grenache blend
blueberry, vanilla & cloves, rhone inspired
bubbles/westport rivers farmers' fizz
prosecco style, delicately sweet, frothy

NACCO TAGO

in the bottle

beer
pabst blue ribbon | **4**
tecate | **5**
narragansett lager | **5**
corona | **5**
cisco sankaty light | **6**
hell or high watermelon | **6**
naragansett summer | **5**
six point crisp | **7**
avery joe's pils | **6**

pacifico | **5**
crispin original cider | **6**
rising tide daymark | **7**
smuttynose hayseed | **5**
maine peeper | **12**
lagunitas lil sumpin | **6**
dos equis | **5**
blatant ipa | **6**

great divide hoss | **6**
baxter pamola | **6**
six point bengali | **7**
cisco whale's tale | **6**
dale's pale ale | **6**
ja smoke & dagger | **6**
butternuts moo thunder | **6**
slumbrew porter | **7**

wine

bubbles nv szigeti gruner veltliner brut
delicate & complex, peppery & fruity,
fine mousse | **44**

nv avinyo vi d'guilla muscat
green apple & lemon, mild
minerality, tiny bubbles | **26**

nv domaine augis malbec
juicy red fruit, a touch of sweet,
creamy bubbles | **36**

white 13 vietti roero arneis
citrus & melon, hint of almond,
unoaked & dry | **40**

13 dr hermann "dr h." riesling
yellow apple, raisins & slate,
elegant & fresh | **32**

12 marquis de goulaine chenin
honeyed & nutty, sweet apple,
lively acidity | **26**

rose 14 skouras "zoe" agiorgitiko & moschofilero
clear & juicy cherries, ripe tannins,
bubble gum | **30**

14 banshee pinot noir
succulent juciness, fresh flowers &
strawberries, zippy acidity | **38**

14 nortico vinho verde blend
berries & watermelon, light
salinity, fresh & delicate | **26**

14 ostatu grenache
floral & acidic, raspberry &
wet stone | **36**

red 13 edmunds st john bone-jolly gamay
bing cherry, mulberry & pie,
dusty earth | **46**

13 magellan le fruit defendu cinsault
brambly berries, lavender,
velvety tannins | **27**

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