



LA CALACA COMELONA

2304 SE Belmont | Portland OR 97214
503.239.9675



SERVING DINNER STARTING AT 5:30 PM

HAPPY HOUR (BAR ONLY)
8:00 pm to CLOSE

www.lacalacacomelona.com

An 18% gratuity may be added for groups of six or more.

We have catering available and private parties.



VODKA

Skyy • Grey Goose • Absolut • Stolichnaya • Chopin
Level • Gordon's • Vox • Ketel One • Absolut Citron

GIN

Bombay Sapphire • Tanqueray • Bombay • Beefeater
Gilbey's • Gordon's

RUM

Myers Jamaican Dark • Bacardi Light • Bacardi Dark
Captain Morgan's Spice Rum • Appleton Special
Malibu • Ronrico • Bacardi 151 • Flor de Caña

BRANDY AND COGNAC

Fundador • St Remy Vsop Brandy • Hennessy
Courvoisier

CORDIALS

Benedictine • Cointreau • Drambuie • Grand Marnier
Amaretto di Saronno • Bailey's Irish Cream • Galliano
Pernod Liqueur • Tuaca • Kahlua • Triple Sec
Peach Schnapps • Peppermint Schnapps • Cacao
Creme De Banana • Creme de Menthe • Jagermeister

WHISKEY • BOURBON • SCOTCH

Glenfiddich • Chivas Regal • Johnnie Walker
Markers Mark • Jack Daniels • Ballantines • Buchanas
Wild Turkey • Seagram's 7 • Knob Creek • Crown Royal
Jim Beam Black • Evan Williams Black • Old Bushmills

Our dishes are made fresh from scratch. Salsas are made fresh daily, and tortillas are made to order. Order beans and rice separately. Vegan and vegetarian options available for some dishes upon request.

TACOS



MEAT ONLY 2.75

WITH MOZZARELLA CHEESE 3.00

ASADA - grilled steak

CHORIZO - homemade beef sausage

PASTOR - marinated pork

CARNITAS - oven roasted pork

POLLO - shredded chicken, chipotle, potatoes

FISH - grilled catfish 3.75

QUESADILLAS



CHEESE QUESADILLA 4.00

VEGETARIAN QUESADILLA 6.00

CEQUESO - onion

QUESONGO - mushroom

ESPINACAS - spinach

JITOMATADA - fresh tomato

CACTUS - fresh cooked cactus leaf

PICOSITA - fresh jalapeños

CHIPOTLUDA - homemade chipotle chiles

PASILLADA - fried dry chile pasilla

QUESAFRIJOL - black beans and cotija cheese

PERONA - fresh sliced pear

SUPER QUESADILLA 7.00

onion, green pepper, mushroom, and cheese

MEAT QUESADILLA 6.50

CHORIQUESO - beef sausage

ASAQUESO - grilled steak

KIKIRIQUESO - chicken

PASTORQUESO - marinated pork

CARNIQUESO - oven-roasted pork

EXTRA-SUPER QUESADILLA 12.00

onion, green pepper, mushroom, spinach,
and choice of meat

SOPES



served on a thick homemade corn tortilla

SOPE VEGETARIANO 6.00

pinto beans, cabbage, tomatoes, onions, sour
cream, cotija cheese, and avocado

SOPE CON CARNE OR NOPALES 7.00

add meat or cactus to the vegetarian sope

NOT ALL DRINKS AND LIQUORS ARE LISTED.
ASK YOUR SERVER.

COCKTAILS

- SPICY VAMPIRO** 7.00
tequila, homemade spicy sangrita, lime juice
- AFRODISIACO** 7.00
tequila, rum, orange juice, splash of grenadine
- CUCARACHA** 6.00
tequila, amaretto, coffee liquor, over ice
- ALIPUS (SERVED HOT OR COLD)** 5.00
tequila with cinnamon tea
- SANGRIA** 6.00
vodka, red wine, grenadine, soda, lime juice
- SONSONETE** 6.50
vodka, creme de cacao, pineapple juice, lime juice
- LUNÁTICO** 6.50
vodka or gin, blue curacao, lime juice, lime soda
- BATACHAN** 6.50
rum, blended pineapple with ice, lime juice,
- CHAA Y CAN (GREEN SNAKE)** 7.50
gin, avocado, mint, lime juice, and ice with sugar rim
- CAIPIRINHA** 7.50
cachaça (sugar cane liquor), muddled lime, crushed ice, sugar
- MOJITO** 7.50
rum, lime juice, fresh muddled mint
- PARAISO** 7.50
coconut rum and white rum
with orange, cranberry and pineapple juice

MARGARITAS

- lime or strawberry
- HOUSE MARGARITA** 6.00
- CADILLAC MARGARITA** 7.00
- BLUE ANGEL MARGARITA** 7.00
(tequila, lemon juice, blue curaçao)

MARTINIS

- CATRINA** 7.00
tequila, orange curaçao, lemon juice, triple sec
- COSMOPOLITAN** 7.00
vodka, triple sec, cranberry juice, fresh muddled lime
- TUMBADOR** 7.00
gin, triple sec, cointreau, lime
- BLUE GENIE** 6.50
gin or vodka, lime juice, blue curaçao
- CRANAPPLETINI** 6.50
vodka, cranberry juice, and sour Apple Pucker liqueur

ESPECIALIDADES DE LA CALACA

- CEVICHE** 12
fresh red snapper marinated in lime juice, with capers, tomato, cilantro, parsley, jalapeños and onion
- EMPANADA DE PESCADO** 18
large corn tortilla filled with red snapper (marinated in herbs and garlic), sautéed onions, tomatoes, and jalapeños, pan fried & garnished with avocado, served with watercress salad and white rice
- LEVANTA MUERTOS (RAISE THE DEAD)** 18
black beans and white rice topped with roasted green peppers, onions, mushrooms, chicken, tomato salsa, and grilled plantain slices
- ENCHILADAS MORELIANAS** 18
tortillas dipped in red guajillo sauce, fried, stuffed with cotija cheese and onion, topped with chicken, carrots, potatoes, onion, cabbage and tomatoes, sour cream, cotija and pickled jalapenos
- CAMARONES AL MOJO DE AJO** 18
large shrimp sautéed with butter, garlic and chipotle chiles, served with grilled onions and tomatoes, rice, and fresh cabbage salad
- COCHINITA PIBIL** 20
Yucatecan pork dish cooked in banana leaves and achiote sauce, garnished with orange slices and red onions, served with refried black beans topped with cotija cheese
- PUERCO EN CHILE NEGRO** 20
tender grilled pork loin and mushrooms in a medium-spicy black chile sauce, garnished with roasted almonds and served with rice
- MOLE EN PIPIÁN** 20
green mole sauce made with fresh pasilla chile, green sweet peppers, greens, tomatillos, serrano chile, and spinach, served over chicken breast with rice
- BLACKBERRY MOLE** 20
mole sauce made with blackberries, dried pasilla, negro, mulato, morita, and arbol chile, over grilled chicken breast, served with rice, garnished with pears
- CHILE RELLENO EN NOGADA (SEASONAL)** 23
fire roasted pasilla pepper stuffed with lean ground beef and seasonal fruit, topped with creamy pecan sauce, garnished with pomegranate and parsley

GRILLED DINNERS 17.00

served with four corn tortillas

MULA TERCA - steak, bacon, tomato, mushrooms, mozzarella cheese

ALAMBRE - onion, green pepper, mushrooms, steak, bacon, mozzarella cheese

CHUZA RUSA - onion, green pepper, steak, chorizo, mozzarella cheese

SARAPE - onion, green pepper, tomato, steak, pastor, bacon, chorizo, mozzarella cheese

POLLITA - onion, green pepper, mushrooms, chicken, mozzarella cheese

VEGETARIAN - shitake, oyster, crimini and white mushrooms, onion, tomato, spinach, green pepper, mozzarella cheese

MARISCADA - chorizo, onion, green pepper, octopus, shrimp, dry chile pasilla, mozzarella cheese

SIDES

RICE 2.25

BEANS (PINTO OR BLACK) 2.25

TORTILLAS (each) .25

TOSTADAS (each) .50

SOUR CREAM .75

COTIJA CHEESE 1.00

MOZZARELLA CHEESE 1.50

CHIPOTLE PEPPERS 2.50

PICO DE GALLO 1.00

CABBAGE .75

TOMATO .75

JALAPEÑOS .75

HABANERO SALSA 2.00

LICUADOS (SMOOTHIES)

16 OZ 3.75

HIJOLE
apple, vanilla, and milk

QUE ONDA
strawberry, apple, yogurt and vanilla

ENERGETICO
granola, wheat germ, oatmeal, cocoa, milk

FRESILLA
strawberries, vanilla, and milk

CHOCO
bananas, cocoa, and milk

LECATE
avocado, milk and sugar

25¢ FOR EACH EXTRA ITEM :
oatmeal, granola, wheat germ, coconut, raisins, cocoa, honey

JUGOS (JUICES)

16 OZ 3.50

TROPICANA
fresh pineapple, strawberries and orange juice
blended with ice

PURIFICADOR
orange juice and pineapple blended with ice

OASIS
cactus leaf, pineapple, orange juice blended with ice

BEVERAGES

TEPACHE 2.50
fermented pineapple water

HORCHATA 2.50
sweetened rice milk with a hint of cinnamon

LIMONADA 3.00
fresh lemonade

BOTTLED MEXICAN SODA 2.50
tamarind • orange • grapefruit • grape

SODA ON TAP 2.00
Pepsi • Diet Pepsi • Sierra Mist • Mug Root Beer
Schweppes Club Soda

MEXICAN HOT CHOCOLATE 3.00

HOT TEA 2.00

AMERICANO 2.50

SEE DESSERT MENU FOR ADDITIONAL COFFEE DRINKS

TOSTADAS



served on a crunchy corn tortilla

TOSTADA DE VERDURAS 7.00

layer of beans topped w/ cabbage, carrots, tomatoes, onions, sour cream, cotija cheese, and avocado

TOSTADA CON CARNE 8.00

add your choice of meat to the tostada de verduras

TOSTADA DE FRIJOL CON QUESO 3.00

pinto beans and cotija cheese

TORTAS 7.50



sandwiches made with meat of your choice, beans, cabbage, tomato, onion, pickled jalapeños, and sour cream on a telera bread

ASADA - grilled steak

CARNITAS - oven-roasted pork

CHORIZO - beef sausage

PASTOR - marinated pork

POLLO - chicken

PAMBASO 8.50

garlic potatoes and chorizo torta dipped in a mild guajillo chile sauce

VEGETARIAN TORTA 7.00

pinto beans, cotija cheese, sour cream and vegetables

ENSALADAS



large salads served with four corn tortillas

NOPALES 8.00

fresh cooked cactus, onion, tomato, cilantro, lime juice, serrano chile, and cotija cheese

GUACAMOLE 8.00

fresh diced avocado, onion, tomato, cilantro, and serrano chile

AGUACATE 8.00

sliced avocado, onions, tomato, cilantro, lime juice, and jalapeño chile

CARNITAS SALAD 15.00

cabbage, oven-roasted pork, tomatoes, onion, lime juice, jalapeños, and avocado

MORISQUETA 7.00



white rice over black beans, topped with mild tomato salsa, pickled jalapeños, and cotija cheese

TEQUILA

Don Eduardo • Milagro • Corralejo • Cuervo 1800
Tres Generaciones • Herradura • Patron • Corazon
Chinaco • Cabo Guavo • El Tesoro • Patron • Don Julio
Cazadores • Centenario • Jimador • Sauza Hornitos
Tarantula Azul • Sauza Conmemorativo • Cuervo Gold
Cuervo Silver • Cuervo Tradicional • Casino

... and many more

MEZCAL

MONTE ALBAN 6.00

WINE 5.00

RED

shiraz • merlot • tempranillo • ask about others

WHITE

sauvignon blanc • chardonnay • pinot grigio

BEER

MEXICAN BEER BY THE BOTTLE 3.75

Negra Modelo
Modelo Especial
Pacífico
Corona
Corona Light
Bohemia
Sol
Carta Blanca

DRAFT 4.25

Rogue Hazelnut Brown
Rogue Dead Guy Ale
IPA (rotating brewery)
Dos Equis Amber
Dos Equis Lager
Tecate
Pabst Blue Ribbon 2.50
Rotating seasonal - ask your server

MICHELADA (FOR THIRST OR HANGOVER) 4.50

any of our bottled beers served over ice, with salt rim, lime juice, and optional chile

En La Calaca Comelona, estoy tratando con una gran responsabilidad de transmitir los sabores registrados en mi paladar y mi memoria desde mi niñez en México. Hay muchas comidas que hemos perdido con la globalización, y con esto se pierda la identidad nacional, usando productos alterados genéticamente que no tienen nada que ver con sus orígenes ni sus sabores naturales. Así como con tantas fusiones y técnicas en la Nueva Cocina, tomamos el riesgo de que se pierda toda la profundidad de los sabores, aromas, colores, y texturas complejos desarrollados durante milenios.

También me preocupa, y quiero estar consciente, de utilizar y apoyar los alimentos locales producidos con un criterio del ambiente sostenible, protegiendo los bosques, el agua, el aire, la biodiversidad y el paisaje, así como el grupo de "Slow Food" y a las otras organizaciones que se involucran en esto. Por eso usaremos productos orgánicos y locales cuando sea posible.

Mi compromiso es que Uds los comensales tengan nuevas experiencias de la diversidad de las cocinas regionales y un mejor entendimiento de lo que es la Cocina Mexicana como una parte de los placeres cotidianos, para romper los estereotipos que existen de esta.

***Todo lo que nada, crece, camina o vuela.....
a la cazuela.***



At La Calaca Comelona, I feel a great responsibility to transmit the tastes and flavors permanently engraved on my palate and in my memory during my childhood in México. In the process of globalization we have lost many foods, and with these a certain part of our national identity is lost as well, as we use genetically altered products that have very little in common with their natural origins and flavors. Equally, with the fusions and techniques of the "New Cuisine," we risk losing all the profundity of complex flavors, smells, colors, and textures that have developed over thousands of years.

I am also concerned with, and want to remain conscious of, using and supporting foods produced locally and sustainably, protecting forests, water, air quality, biodiversity, and our natural landscape, and joining the "Slow Food" movement and other organizations that are involved in such efforts. That is why we will use local and organic products whenever possible.

My pledge to you, the person who eats the food created here, is that you will have new experiences with, and a better understanding of, the full range of regional Mexican cuisines, as part of the daily pleasures of life and also to break down the existing stereotypes of "Mexican food."

***Everything that swims, grows, flies, or trots.....
into the pot!***

¿POR QUE "LA CALACA COMELONA"?

Porqué "La Calaca Comelona", es para mi un homenaje y reconocimiento a uno de los más grandes artistas de la plástica mexicana, José Guadalupe Posada (1852-1913), el cual realizó más de quince mil magníficos grabados. El, con su gran arte y su visión profunda de la vida cotidiana, traducía plásticamente lo que el pueblo quería expresar. Con sus extraordinarias y populares "calaveras" de carácter satírico, mordaz, y mágico, nos mostraba a través de ellas la vida del país con el acento del más puro nacionalismo mexicano.

La muerte en la obra de Posada adopta formas de plasticidad dinámica para convertirse en inspiradora de la vida. Gracias a Posada, la muerte fraterniza con el pueblo mexicano y es buena compañera en el camino de nuestra existencia, lo cual permite a nuestros parientes y amigos fallecidos visitarnos cada 2 de Noviembre, día consagrado a los muertos, que también se viene celebrando desde los rituales religiosos precolombinos. De esta manera "la huesuda" deambula libremente en los espacios de México, con la consigna de permanecer entre los vivos para que la celebremos con actividades culturales, artísticas, políticas, y gastronómicas, realizadas en su honor, con la alegría de tenerla entre nosotros.

Amén, Amén, un panecito para cada quién.

PATRICIA CABRERA



WHY "LA CALACA COMELONA" OR "THE HUNGRY SKELETON"?

I use "La Calaca Comelona" to acknowledge and pay homage to one of the greatest Mexican visual artists, José Guadalupe Posada (1852-1913), who created more than fifteen thousand magnificent engravings. With great artistry and a profound vision of everyday life, he translated popular sentiment into an art form. His extraordinary and popular "calaveras," or "skulls," with their satirical, biting, and magical personalities, permit us to see, through them, an eminently Mexican view of life, a national perspective straight from its people.

Death, according to Posada's vision, takes on a dynamic reality that transforms itself into an inspiration for life. Thanks to Posada, Death fraternizes with the Mexican people and is a true companion down the pathways of life. This means that our dear departed friends and relatives can visit us every November 2nd, a day dedicated to the dead which has come down to us from pre-Columbian religious rituals. In this way "the bony one" roams freely around Mexico and has a rightful place amongst the living. We honor Death with cultural, artistic, political and gastronomic activities, in joyful coexistence.

Amen, Amen, a little bread for every head.

PATRICIA CABRERA