

Taco Pedaler

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MAIN MENU 7

Tacos	AVAILABLE OPTIONS
Served on a house-made corn tortilla. Choice of protein, topped with cabbage, cilantro, cotija cheese, radish, & lime.	Veg: \$4.75 Meat: \$5.00
Pedaler Burrito	AVAILABLE OPTIONS
Flour tortilla filled with beans, rice, cilantro, cabbage, cotija cheese, cheddar-jack cheese, our cilantro crema & house pico. Pick your protein choices above.	Veggie: \$14.00 Meat: \$16.00
Verde Chorizo Taco	\$5.00
Spicy green chorizo topped with cilantro and cotija crema.	
Baja Fish Taco	\$5.50
Line caught rockfish, marinated, grilled & fried 'Baja Style', house pineapple pico & spicy crema.	
Dilla	AVAILABLE OPTIONS
Our version of an empanada: house-made corn tortilla stuffed with filling of your choice and our drunken sauce with cotija & a splash of lime. Potato & green chile, and protein choices above.	\$5.50 \$5.00
Quesadilla	AVAILABLE OPTIONS
You choose 2 flour or 4 corn tortillas, with cheddar jack & cotija cheese + cilantro crema. Extra fillings: beans or rice, meat or soy/veggie chorizo.	Just Cheese: \$8.00 Beans or Rice: \$3.50 Meat or Soy/Veggie Chorizo: \$5.00
Taco Pedaler Salad	AVAILABLE OPTIONS
Fresh, local, seasonal greens tossed in our avocado-lime vinaigrette, topped with cotija cheese, toasted pepitas, pickled onions, & house made corn strips. Add chicken, beef, pork, spicy verde chorizo, or soy/veggie chorizo, Baja style fish.	\$12.25 \$17.00 \$18.00

BREAKFAST 4

Breakfast Tacos	\$12.00
Pair of tacos - mild green chile scrambled eggs, pinto beans, caramelized onion, cilantro & cotija cheese, topped with poblano crema. Add avo or guac.	
Breakfast Burrito	\$12.00
Green chile scrambled eggs, choice of protein, seasoned tots, caramelized onions, cotija cheese, cheddar-jack cheese & house poblano crema. Rice & beans.	
Huevos Rancheros	\$13.00
2 slightly crisp corn tortillas topped w/ 2 eggs, beans, rice, scrambled eggs and melted cheese. Add bacon, sausage or chorizo. Avo or guac.	

Breakfast Bowl	\$12.00
Eggs, beans, rice, scrambled eggs and melted cheese. Add bacon, sausage or chorizo. Avo or guac.	

SIDES 7

Chips & Salsa	\$5.50
Basket of Juanita's local corn chips & our fresh house-made pico de gallo.	
Chips & Guacamole	\$8.00
Basket of local corn chips and our fresh house-made guacamole.	
Trio	\$10.50
Basket of local corn chips, pico & guac.	
Pinto Beans	\$3.00
Mexican Rice	\$3.00
Side Crema	\$1.50
Spicy, poblano, cilantro.	
Side Guacamole	\$3.25

TACO PEDALER COMBO PLATES 5

Pedaler Combo #1	AVAILABLE OPTIONS
3 tacos with a side of rice and beans. Your choice of chicken, beef, pork, pinto bean, chorizo or soy/veggie. Topped with cabbage, cilantro & cotija, served w/ a side of rice & beans.	Veg: \$18.00
	Meat: \$20.00
Fish Taco Combo #2	\$20.00
3 fish tacos with a side of rice and beans. Local line caught rockfish prepared Baja style tacos topped with cabbage, cilantro, pineapple pico & spicy crema served w/ a side of rice & beans.	
Dilla Combo #3	AVAILABLE OPTIONS
2 dillas with a side of rice and beans. Your choice of chicken, beef, pork, pinto bean, chorizo or soy/veggie. Potato & green chile or a combo cabbage topped with cilantro and cotija. Served w/ a side of rice & beans.	Veg: \$18.00
	Meat: \$20.00
Taquito Combo #4	\$20.00
3 taquitos with a side of rice and beans. Your choice of chicken, beef or pork on a crispy corn tortilla topped with spicy crema. Served with rice & beans.	
Try It All Combo #5	\$20.00
1 taco, 1 dilla, 1 taquito side of rice and beans. Taco: choice of chicken, beef, pork, chorizo, pinto bean. Dilla: potato & green chile or a combo cabbage topped with cilantro and cotija. Taquito: choice of chicken, beef, pork, chorizo, pinto bean or potato & green chile. Served with rice and beans.	

NINOS PLATE 1

Ninos Plate	\$8.00
Mini burrito, bean & cheese tacos, small quesadilla.	

BEBIDAS ALCOHÓLICAS 5

House Margarita	\$13.00
Tradicional silver 100% de agave tequila, fresh citrus, house-made simple syrup, muddled & served on the rocks with a salted rim. Sub infused tequila.	
Beergarita	\$11.00
Tradicional silver 100% de agave tequila, fresh citrus, house-made simple syrup, topped with cerveza, muddled & served on the rocks with a salted rim.	
Michelada	\$7.00
Traditional recipe with cerveza, fresh lime, worcestershire & tapatio, served on the rocks with a chile-salted rim.	
House Sangria	\$10.00
Fresh fruit & wine, sometimes red, sometimes white, served on the rocks.	
Rumchata	\$13.00
Spiced rum & house-made horchata with a dash of cinnamon. Served on the rocks.	

NON ALCOHÓLICAS 7

Horchata	\$5.50
Agua Fresca	\$4.50
Jarritos	\$3.50
Mexican Coke	\$4.50
Ice Tea	\$3.00
Wyld CBD Soda	\$6.00
Diet Can Coke	\$3.00

CERVEZA 7

Rotating Beer on Tap	\$7.00
Gigantic Sassy Pony	\$5.00
Breakside IPA Tall Boy	\$5.00
Tecate Can	\$5.00
Bottle Cerveza	\$5.00
Portland Dry Cider	\$6.00
Buy the Kitchen a Round	\$5.00