

Pork chile verde tacos at Hermanos Verdes



Soleil Ho / The Chronicle

Castro Valley's once-roving pop-up showed promise even before it became firmly situated at the new cocktail hot spot Oculito. On the asphalt-paved patio of the Doucet Saloon, the small team put together an incredible spread of pork and vegan jackfruit tacos. After trying all of them, I couldn't help but walk up to their stall again for another round of tacos with slow-braised pork chile verde, founder Mikey Ochoa's trademark. The pork is cooked in a mixture of chiles and tomatillos, then caramelized on a flat-top grill before being loaded onto fresh corn tortillas. Activated like a Pavlovian dog by the tacos' savory aroma, I relished every last bite.