

Tortilla Town Highlights Authentic Spit-Roasted Al Pastor as a Signature Paso Robles Specialty

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PASO ROBLES, CA - September 04, 2026 -
Tortilla Town, a Mexican restaurant on 24th Street, has placed renewed emphasis on its traditional Al Pastor, a spit-roasted pork specialty prepared using time-honored methods that reflect the roots of street-style Mexican cooking. The restaurant is spotlighting the dish across its menu of tacos, burritos, gorditas, and combination plates for local residents, regional workers, and Central Coast travelers seeking delicious flavors.

The restaurant's Al Pastor begins with naturally raised pork marinated in a house adobo blend of spices, then layered on a vertical rotisserie and grilled to order. This slow, upright cooking process allows the outer edges to caramelize while the meat retains its moisture, producing a distinctive flavor profile that distinguishes traditionally prepared Al Pastor from quicker, mass-produced alternatives. The preparation reflects a broader commitment to scratch-made cooking that the restaurant has maintained since its founding.

Central to the experience is the pairing of freshly grilled Al Pastor with daily scratch-made, hand-pressed corn

or flour tortillas. In Central Coast Mexican cooking, this combination is regarded as an essential standard, because a tortilla made fresh each day carries flavor and texture that packaged versions may not have. The union of slow-grilled pork and handmade masa forms the foundation of some of the best authentic Al Pastor in Paso Robles CA.

The menu is designed to accommodate a range of dining preferences. Guests may enjoy Al Pastor in a three-taco plate, in the Burrito el Jefe with roasted garlic rice, or tucked into a corn masa gordita, allowing each visitor to tailor the dish to individual tastes. This flexibility supports groups with differing appetites and dietary needs, a factor that has broadened the restaurant's appeal among neighborhood families and foodies alike.

Roger Sharp, owner of Tortilla Town, described the reasoning behind the focus on traditional technique. "Al Pastor is a dish that rewards patience and respect for the process," said Sharp. "Marinating naturally raised pork in our adobo spices and grilling it on a vertical rotisserie takes more effort than shortcuts, but the flavor speaks for itself. When it is paired with a tortilla pressed by hand that morning, guests taste the difference immediately."

The owner Roger Sharp mentioned in this post also noted the role of accessibility and everyday value. "The goal has always been to offer handcrafted, street-style food at prices families can return to often," Sharp said. "People should not have to choose between authenticity and affordability."

The 24th Street location provides an accessible stop near major city routes, serving midday lunch crowds and casual evening diners. The restaurant offers dine-in seating, fast takeout, and online ordering to fit a variety of schedules.

Tortilla Town is a Mexican food restaurant located in Paso Robles, California, known for fresh ingredients, friendly service, and handmade tortillas. The restaurant offers dine-in, online ordering, and catering, along with a menu of tacos, burritos, gorditas, and combination plates prepared using traditional recipes and scratch-made techniques.

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Tortilla Town

Tortilla Town serves fresh, hand-made Mexican food in Paso Robles & San Luis Obispo, CA. Enjoy burritos, tacos, gorditas & salads made from scratch fast. Catering & franchising available. Authentic taste, local flavor!

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