



Handmade TACOS

- #1 PICADILLO TACO** | 190/260 cal. | \$2.75
Spicy ground beef and potatoes with onion and cilantro.
- #2 ROASTED PORK TACO** | 170/250 cal. | \$2.75
Rubbed with coarse pepper, sea salt and garlic, then roasted and served with cotija cheese and pickled red onions.
- #3 BEEF FAJITA TACO** | 210/280 cal. | \$3.00
Skirt steak with fajita spices, grilled onion, and cilantro.
- #4 CHICKEN FAJITA TACO** | 210/230 cal. | \$2.75
Tender chicken with fajita spices, pico de gallo, and cilantro.
- #5 BRISKET TACO** | 240/310 cal. | \$3.00
Very slowly roasted then shredded, queso fresco, onion and cilantro.
- #6 RAJAS TACO** | 80/160 cal. | \$2.25
Grilled poblanos, mushrooms, onions and red peppers topped with queso fresco and cilantro.
- #7 FISH TACO** | 140-270 cal. | \$3.00
Grilled or fried with chipotle crema, red cabbage and cilantro.
- #8 BAJA SHRIMP TACO** | 180-300 cal. | \$3.00
Crispy shrimp with creamy baja sauce, red cabbage and cilantro.
- #9 RUSTY TACO** | 180/250 cal. | \$2.75
Achiote pork with pineapple, onion and cilantro.
- #10 FRIED CHICKEN TACO** | 300-320 cal. | \$2.75
Crispy chicken with jalapeño ranch, slaw and cilantro.
- #11 BBQ BRISKET TACO** | 310/330 cal. | \$3.00
Very slow roasted brisket with casa made BBQ sauce and slaw.
- #12 BLACK BEAN TACO** | 190/210 cal. | \$2.50
Chipotle black beans topped with pico de gallo, cotija cheese, cilantro and toasted pumpkin seeds.
- #13 TEXICAN TACO** | 240/320 cal. | \$2.75
Tex Mex beef, lettuce, tomato and cheese on a flour tortilla.

SERVED ON CORN TORTILLAS.
FLOUR TORTILLAS AVAILABLE ON REQUEST.

Sides

- CHIPS & SALSA** | 470 cal. | \$2.00
- CHIPS & PICO DE GALLO** | 460 cal. | \$2.00
- BLACK BEANS** | 150 cal. | \$2.00
- CHIPS & GUACAMOLE** | 620 cal. | \$3.25
- CHIPS & QUESO** | 740 cal. | \$3.00

ADD TO ANY TACO

AVOCADO | 25 CAL. | \$.50 POTATO | 60 CAL. | \$.50 BACON | 130 CAL. | \$.85

Breakfast TACOS

SERVED ALL DAY

- BACON, EGG & CHEESE** | 380 cal. | \$2.75
- CHORIZO, EGG & CHEESE** | 340 cal. | \$2.75
- JALAPENO SAUSAGE, EGG & CHEESE** | 310 cal. | \$2.75
- BRISKET, EGG & CHEESE** | 340 cal. | \$3.00
- BEEF FAJITA, EGG & CHEESE** | 330 cal. | \$3.00
- ♻️ POTATO, EGG & CHEESE** | 310 cal. | \$2.25
- ♻️ BLACK BEAN, EGG & CHEESE** | 280 cal. | \$2.25
- ♻️ EGG & CHEESE** | 250 cal. | \$2.00

ADD A SLICE OF AVOCADO | 25 CAL. | \$.50

SERVED ON FLOUR TORTILLAS.
CORN TORTILLAS AVAILABLE ON REQUEST.

Beverages

- FOUNTAIN DRINKS** | 0-250 cal. | \$2.00
- JARRITOS** | 100-130 cal. | \$2.25
- ORANGE JUICE** | 140 cal. | \$2.00
- BOTTLED MEXICAN SODAS** | 140-160 cal. | \$2.25
- LEADED COFFEE** | 5 cal. | \$1.50
- MILK** | 122 cal. | \$1.50

Beer

- REGULAR** | 96-180 cal. | \$3.00
- FANCY BEER** | 96-180 cal. | \$4.00
- CRAFT BEER ON TAP** | 180-350 cal. | \$4.00

Margaritas

- FROZEN OR ON-THE-ROCKS** | 250/430 cal. | \$5.00
MADE WITH CHEAP TEQUILA AND FRESH LIME JUICE
- FANCY MARGARITAS** | 250/430 cal. | \$8.00

Desserts

- CHURROS** | 340 cal. | \$2.50
- SOPAPILLA** | 390 cal. | \$2.00

♻️ = VEGETARIAN TACOS

This restaurant serves seafood and shellfish and other foods that may or may not be an allergen. We cannot guarantee that your food will be free of this allergen or any other allergen.