

APPETIZERS



GF ✓ CHIPS AND SALSA

Your favorite chips and salsa without a bottom – 2.99

GF ✓ GUACAMOLE

Our signature recipe served cantina style with a bowl of fresh tortilla chips – 10.99

GF BACON ROLLED JALAPEÑO POPPERS

Roasted jalapeños stuffed with cream cheese, wrapped in bacon, fried crispy and served with ranch – 10.99

✓ QUESADILLAS

A blend of Mexican cheeses grilled between a flour tortilla served with pico de gallo, sour cream and guacamole – 11.99

With grilled chicken – 13.99

With grilled carne asada – 14.99

Make it fajita style – 1.00

EXTREME NACHOS

Crisp tortilla chips topped with jalapeños, pico de gallo, sour cream, refried beans, enchilada sauce, Cheddar-Jack and Cotija cheeses – 11.99
With grilled chicken – 12.99
With grilled carne asada – 15.99

GF ✓ QUESO FUNDIDO

Melted gooey Oaxaca and Monterey Jack cheeses served with your choice of 3 tortillas or a bowl of fresh tortilla chips – 11.99
Add chorizo – 1.00

GF SHRIMP CEVICHE

Our house-made marinated shrimp ceviche served on a tostada shell with shredded lettuce and pico de gallo – 13.99

GF CHICKEN WINGS

Jumbo wings tossed in our house-made rum sauce, classic Buffalo or salt and pepper – 14.99

GF Gluten Free | ✓ Vegetarian

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. 18% gratuity will be added to all parties of 6 or more.

admit it
You need a Taco

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SALADS AND SUCH

MEXICAN HOUSE SALAD

Seasoned corn, radish and tortilla strips on romaine lettuce with Mexican dressing – 4.99

CHICKEN TORTILLA SOUP

Cup – 5.99

Bowl – 9.99

✓ TACO SALAD

Served in a fried tortilla bowl with refried beans, shredded lettuce, salsa, pico de gallo, Mexican cheeses, sour cream and guacamole – 10.99

With grilled chicken – 12.99

With carne asada – 13.99

CHICKEN WRAP

Grilled chicken stuffed in a flour tortilla with chopped romaine, avocado, pico de gallo, ranch and Cotija cheese on a bed of shredded lettuce mirrored with a tomatillo sauce – 12.99

CHICKEN CAESAR

Marinated grilled chicken and chopped romaine hearts tossed with Parmesan cheese and buttery house-made croutons topped with tomato wedges – 13.99

TaCo. TACOS

GF VEGETARIAN

Fresh sautéed yellow squash, zucchini, portabella mushrooms, peppers and onions. Topped with pico de gallo and sour cream. Served with Spanish rice and refried beans – 12.99

GF GRILLED CHICKEN

Topped with a Mexican slaw, pico de gallo, avocado and sour cream served with Spanish rice and refried beans – 13.99

GF CARNE ASADA

Mexican street-style tacos topped with marinated steak, cilantro and onions served with Spanish rice and refried beans – 15.99

GRILLED PORK AL PASTOR

Marinated pork topped with Mexican slaw, pineapple and carnita sauce. Served with Spanish rice and refried beans – 14.99

MARINATED SHRIMP

Topped with a Mexican slaw, pico de gallo, avocado and sour cream served with Spanish rice and refried beans – 16.99

BAJA FISH

Beer battered Mahi-Mahi topped with avocado, pico de gallo, cabbage slaw and sour cream on corn tortillas served with Spanish rice and refried beans – 16.99

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ENTRÉES

BURRITO

Filled with pico de gallo, lettuce, Mexican cheeses and sour cream served with refried beans and Spanish rice

With grilled chicken – 14.99

With carne asada – 15.99

Make it wet add – 3.00

With queso add – 3.00

CHIMICHANGA

Made fresh! Stuffed with grilled chicken or carne asada, refried beans and Spanish rice in a flour tortilla fried to a nice, flaky crisp garnished with sour cream. Served with salsa verde, refried beans and rice – 16.99

✓ FAJITA BOWL

Sautéed peppers and onions on top of Spanish rice and black beans served with shredded cheese, guacamole, sour cream and pico de gallo – 12.99

With grilled chicken – 14.99

With grilled carne asada – 16.99

With marinated shrimp – 19.99

TAHOE VERDE CHICKEN ENCHILADAS

Two flour tortillas filled with chicken slow-cooked in a tomatillo sauce and topped with a spinach cream sauce, melted Jack and Oaxaca cheeses and a romaine salad served with Spanish rice and refried beans – 16.99

GF CARNITAS

Slow-roasted pork served with Spanish rice, refried beans and 3 tortillas – 17.99

GF GRILLED CARNE ASADA

Grilled marinated steak, black beans and Spanish rice served with sour cream, pico de gallo, guacamole and 3 tortillas – 18.99

TWO STEP, THREE STEP

Served with Spanish rice and refried beans and your choice of enchiladas: beef, chicken or cheese, soft tacos: chicken, beef, pork al pastor or vegetables or Chile Rellenos

2 Step – 18.99

3 Step – 21.99

✓ SMOKIN' N' SIZZLIN' FAJITAS

Sautéed peppers and onions next to Spanish rice and black beans served with guacamole, sour cream and pico de gallo

With portabella – 17.99

With grilled chicken – 18.99

With grilled carne asada – 21.99

With marinated shrimp – 23.99

SAN FELIPE ENCHILADAS

Shrimp and cheese stuffed inside flour tortillas sitting above a red enchilada sauce, white cream and tomatillo sauce topped with a romaine salad served with Spanish rice and black beans – 23.99

BACON CHEESEBURGER

A delicious ½ lb burger, two pieces of bacon, choice of Jack, American, Swiss, Pepper Jack or Cheddar cheese, lettuce, onions and tomato. Served with a habanero cream cheese and seasoned curly fries – 14.99

GF GRILLED TRI-TIP

8 oz. marinated tri-tip grilled to perfection topped with a Nopales salsa and grilled lime. Served with Spanish rice and black beans – 19.99

GF TRI FOR TWO – 16 OZ.

Served with Spanish rice and black beans – 28.99

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ADD-ONS AND SIDES

TORTILLAS

Corn or flour – 2.00

GUACAMOLE – 3.00

SOUR CREAM – 2.50

PICO DE GALLO – 2.50

JALAPEÑOS – 2.00

SALSA VERDE – 2.50

RANCH – 2.50

SHREDDED CHEESE – 2.50

NACHO QUESO – 3.00

AVOCADO – 3.00

BEANS

Black or refried – 4.50

SPANISH RICE – 4.50

**SEASONED
CURLY FRIES** – 5.99

KID'S MENU

CHICKEN FINGERS

Three crispy chicken tenders served with seasoned curly fries – 9.99

✓ BEAN AND CHEESE BURRITO

Refried beans and cheese wrapped in a flour tortilla served with Spanish rice – 9.99

CHEESE ENCHILADA

Goopy cheese wrapped in a corn tortilla and covered in enchilada sauce, served with refried beans and Spanish rice – 9.99
Add chicken or beef – 1.00

GF CRUNCHY TACOS

Chicken or beef inside a crispy corn shell with cheese served with Spanish rice and refried beans – 9.99

✓ MAC 'N' CHEESE

Goopy Cheddar cheese macaroni with melted Cheddar-Jack cheese on top – 9.99

✓ JR. QUESADILLA

3 cheeses melted together in a flaky flour tortilla – 10.99

GIVE THE SERVER YOUR TOTAL REWARDS CARD TO EARN POINTS. MAKE YOUR FAVORITE COCKTAIL A PARTY PITCHER. WANT TO THROW A PARTY? WE CAN HOST FOR ANY OCCASION. ASK HOW WE CAN HELP YOU.

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MARGARITAS



HOUSE MARGARITA

el Jimador Silver tequila, sweet & sour, lime juice and triple sec with a salted rim – g 10.00 / p 38.00

Ask for blended: traditional, raspberry, strawberry or mango

COCONUT MARGARITA

el Jimador Silver tequila, sweet cream of coconut, pineapple juice and a splash of sweet & sour. Served with a honey dipped rim coated with toasted coconut – g 11.00 / p 42.00

PURPLE RAIN MARGARITA

Altos Plata tequila, sweet & sour, lime juice and triple sec topped with a Chambord Black Raspberry liqueur – g 11.00 / p 42.00

KEEPING IT BLUE

Hornitos Plata tequila, sweet & sour, lime juice and triple sec with a splash of blue curaçao – g 11.00 / p 42.00

SEASON OF THE WITCH

Herradura Silver tequila, Midori, sweet & sour and lime juice with a salted rim – g 12.00 / p 46.00

HOT CHILI PEPPER MARGARITA

Cazadores Reposado tequila, sweet & sour, Cointreau and lime juice muddled with jalapeños with a salted rim – g 12.00 / p 46.00

COUPE DE VILLE

The mighty of all top shelves. Don Julio Reposado tequila, Cointreau, Grand Marnier, lime juice and orange juice – g 15.00 / p 58.00

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SPECIALTY DRINKS

STRAWBERRY FIELDS

Absolut Strawberry and Citron vodkas, peach schnapps, sweet & sour, a splash of Sierra Mist, fresh squeezed lemon and lime with fresh strawberries – g 11.00 / p 42.00

ONE LOVE

Malibu Mango rum, peach schnapps, cranberry juice, sweet & sour, Sierra Mist and fresh squeezed lime – g 10.00 / p 38.00

CHERRY PIE

Absolut Cherrys vodka, sweet & sour and soda water – g 11.00 / p 42.00

AMERICAN GIRL

Ketel One vodka, mango purée, Sierra Mist and soda water – g 11.00 / p 42.00

APPETITE FOR SEDUCTION

Bacardi Orange rum, Absolut Strawberry vodka, Limoncello, orange juice, sweet & sour, Sierra Mist and crème de noyaux – g 11.00 / p 42.00

MOODY BLUES MARTINI

Absolut Berry Açai vodka, lime juice, sweet & sour and Sierra Mist with a drip of blue curaçao – g 11.00 / p 42.00

WALK THIS WAY

Absolut Citron and Raspberri vodkas, Limoncello, sweet & sour and Chambord Black Raspberry liqueur topped with Champagne – g 12.00 / p 48.00

MEXICAN MULE

Otherwise known as the mule. Hornitos Plata tequila, lime juice and ginger beer with muddled jalapeños – g 13.00 / p 58.00

DESSERTS

YOU CAN'T FORGET DESSERT!

DEEP FRIED ICE CREAM

Your choice of vanilla bean or chocolate ice cream coated in Frosted Flakes deep fried and served with fresh fruit and whipped white chocolate – 7.99

DOUBLE CARAMEL FLAN

A delicious Spanish baked custard coated with caramel – 6.99

CHURROS

Hot churros served with vanilla bean ice cream and drizzled with a chocolate, raspberry sauce – 5.99

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