

TAQUIZA

EST. 2014

TACOS

Al Pastor (GF)

grilled pork marinated in
achiote, chiles and pineapple
\$6.00

Asada (GF)

grilled flank steak marinated in
citrus and chiles
\$6.00

Barbacoa

brisket braised with dark
mexican lager, cumin and chiles
\$5.00

Camaron (GF)

grilled marinated shrimp served
over red cabbage slaw
\$6.00

Chapulines (GF)

toasted grasshoppers from Oaxaca
served over avocado
\$5.50

Lengua

beef tongue braised with charred
onion and mexican lager
\$7.00

Pollo Asado (GF)

grilled chicken marinated in
citrus, garlic and herbs
\$4.50

Rajas (GF)

roasted poblano peppers and
onion tossed in our crema
& cotija cheese
\$4.50

Fried Mahi (GF)

masa battered mahi, cabbage
slaw, nopal dressing
\$5.50



NOT TACOS

Totopos (GF)

the original hand-pressed blue
chips. served with salsa.
\$7.00

Elote (GF)

grilled corn with cilantro crema,
cotija cheese, tajin
\$6.00

Quesadillas (GF)

squash blossom, cotija cheese,
chihuahua cheese, cilantro crema
\$8.00

Tostada (GF)

crispy tortilla, frijoles, poblano
peppers, cabbage, cilantro crema
\$5.00

Churros (GF)

corn masa tossed in cinnamon-sugar
and chocolate dipping sauce
\$5.00

CHELAS

Draft Beer \$7.00
Bottled Beer \$5.00
Michelada \$7.00
Sangria \$7.00

AGAVE

Margarita \$11.00
Tequila Shot \$7.00
Mezcal Shot \$9.00

REFRESCOS

Jarritos \$4.00
Mineragua \$3.50
Mexican Coke \$4.50
Diet Coke \$3.50
Bottled Water \$3.50
Agua de Horchata \$5.00
Agua de Jamaica \$5.00

TAQUERIA TRADICIONAL Y FABRICA DE TORTILLAS

