

— SNACKS —

- CHIPS & GUAC** \$9
AVOCADO, PICO DE GALLO, CILANTRO, SERRANO PEPPER, LIME JUICE, TOPPED WITH QUESO COTIJA, RADISH, PICKLED ONION
- CHIPS & SALSA** \$4
HOUSE MADE CHIPS, SERVED WITH SALSA VERDE & CHILE DE ARBOL GINGER
- ESQUITES FUNDIDO** \$11
QUESO FUNDIDO ROASTED CORN, SAUTÉED ONION, POBLANO, & SERRANO PEPPERS, MEXICAN CHEESE BLEND, SERVED WITH CHIPS

— SOLITAIRES —

- NACHO MOMMA'S NACHOS** \$16
CHICKEN AL PASTOR, TORTILLA CHIPS, BLACK BEAN PURÉE, GUACAMOLE, PICKLED JALAPEÑOS, CHIPOTLE FONDUE, MEXICAN CREMA, RADISH, QUESO COTIJA, CILANTRO
- QUESADILLA LA GRINGA** \$10
CHIHUAHUA CHEESE, AL PASTOR DE POLLO, FLOUR TORTILLA, MEXICAN CREMA, PICO DE GALLO

— TACOS —

2 PER ORDER NO MIX & MATCH

(ALL TACOS ARE SERVED ON CORN TORTILLAS UNLESS OTHERWISE NOTED)

- AL PASTOR DE POLLO** \$8
SPIT ROASTED CHICKEN THIGHS MARINATED IN CHILE GUAJILLO, CHARRED SLOW ROASTED PINEAPPLE, CILANTRO
- CARNE ASADA** \$8
GRILLED CHIPOTLE SOY MARINATED STEAK, ONION, CILANTRO
- CARNITAS** \$8
CONFIT OF PORK, SALSA VERDE, ESCABECHE, CILANTRO
- BORDERLAND BRISKET** \$9
CHILE RUBBED BEEF BRISKET, SALSA DE MOLCAJETE, BUTTERNUT SQUASH SLAW, TOASTED SESAME SEEDS, CILANTRO, FLOUR TORTILLAS
- FRIED CHICKEN** \$8
NEGRA MODELO BEER BATTERED CHICKEN, SMOKED CABBAGE SLAW, GHOST PEPPER MAYO, CILANTRO
- CAMARONES** \$8
SHRIMP MARINATED IN SALSA DE ARBOL, TOPPED WITH PICKLED ONION, EPAZOTE MAYO, CILANTRO
- PARRILLADA DE VERDURAS** \$8
GRILLED SEASONAL VEGETABLES, QUESO COTIJA, BLACK BEAN PURÉE, GUAJILLO SALSA, CILANTRO
- OH MY COD** \$10
BATTERED & FRIED PESCADO TOSSED IN VALENTINA, TARRAGON MAYO, RED CABBAGE SLAW, FLOUR TORTILLAS

— TACO TRAYS —

MIX & MATCH, SELECT FROM TACO TYPES ABOVE

- 6-PACK \$22
- 12-PACK \$42

— DESSERT —

- EL PURRO CHURRO** \$9
CAJETA FILLED CHURRO, DUSTED IN CINNAMON & SUGAR, ATOP COFFEE ICE CREAM

* * TACOPUB.COM * *

— COCKTAILS —

- PALOMA** \$13
REPOSADO TEQUILA, AGAVE, SQUIRT, FLORECITA, LIME SALT
- SANGRIA ROJA** \$13
RED WINE, PISCO, ORANGE LIQUEUR, EARL GRAY TEA, FRESH ORANGES & GREEN APPLES
- MY SISTER'S A HORCHATA** \$13
RUM HAVEN COCONUT RUM, HORCHATA, CINNAMON, TOASTED COCONUT
- SEÑOR OLD FASHIONED** \$13
BOURBON, MEZCAL, HERBAL LIQUEUR, AGAVE, MOLE BITTERS, NARANJA
- ROSEMARY'S BABY** \$13
MEZCAL, LEMON, BLOOD ORANGE, TORCHED ROSEMARY

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- MARGARITA** (GLASS | PITCHER | BORRACHO) \$12 | \$50 | \$110
GRAN CENTENARIO PLATA TEQUILA, COMBIER, LIME, AGAVE
 - ADD-ONS** (GLASS | PITCHER | BORRACHO) \$3 | \$10 | \$20
FRUITY: STRAWBERRY, MANGO, RASPBERRY
SMOKY: MEZCAL
SPICY: EL YUCATECO, TAJIN, SERRANO
 - FROZEN MARG** \$12
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ADD CBD TO ANY COCKTAIL | + \$5

— BEER —

DRAFTS, BOTTLES & CANS
ASK SERVER FOR SELECTION

— BEBIDAS —

- HORCHATA \$4
- FOUNTAIN DRINK \$3.50
- MEXICAN COKE \$4
- REFRESCOS \$5.25
- SIDRAL (NATURAL APPLE SODA) \$4
- TOPO CHICO \$4
- FIJI WATER \$4
- JARRITOS \$4
ASK SERVER FOR SELECTION
- PURE LEAF BLACK ICED TEA \$4
- RED BULL \$4

