

## ◆ DAILY SPECIALS ◆

**HAPPY HOUR**  
FREE CHIPS! MON-FRI 2-5pm

### MONDAY

Tijuana Style Tacos | \$2.25  
(Cabeza, Campechano, Lengua, Suadero)

### TUESDAY

3 Tacos for \$6  
Choose your meat.  
(Excludes Breakfast, Califas Shrimp & Mushroom)

### WEDNESDAY

Salud Beef Enchiladas | 3 for \$9

### THURSDAY

Empanadas | Pork, Picadillo or Veggie | \$2.50  
Jumbo Rolled Tacos | Beef or Papa | 3 for \$6

### FRIDAY

Carne Molida Taco | \$2.50  
Milanesa Taco | \$4

### SATURDAY

Taco Shop Burger w/ Fries | \$11  
(Impossible/Veggie Burger Available)  
Chicken Chicharrón Taco | 2 for \$6  
Menudo or Pozole | Large \$12 | Small \$7

### SUNDAY

Taco Shop Burger w/ Fries | \$11  
(Impossible/Veggie Burger Available)  
Chicken Chicharrón Taco | 2 for \$6  
Menudo or Pozole | Large \$12 | Small \$7

## ◆ TACOS ◆

### BREAKFAST

Chorizo & bacon, over easy egg, sharp cheddar, cotija & avocado on a hand pressed flour tortilla.

### SHRIMP

Grilled shrimp, melted cheese, poblano culichi sauce, cabbage melody on a handmade corn tortilla & topped with a red guajillo sauce. **(MAKE IT A SURF TURF ADD 50 CENTS)**

### CALIFAS (CHOICE OF MEAT)

Marinated steak grilled over mesquite and french fries on a handmade flour tortilla. Topped with guacamole, cheddar cheese, pico de gallo and crema.

### BEEF FRIED SHELL

Beef in a fried corn tortilla. Topped with shredded lettuce, shredded cheese and mild tomato salsa.

### BARRIO

Carne guisada topped with frijol, nopal & sour cream wrapped in a hand pressed flour tortilla. Just like abuelita did.

### CARNE ASADA

Marinated steak grilled over mesquite on a handmade tortilla topped with guacamole, onions & cilantro. The classic street taco.

### POLLO ASADO

Marinated chicken grilled over mesquite on a handmade tortilla topped with guacamole, onions & cilantro.

### CARNITAS

Fried tender pork served on a handmade tortilla with an avocado slice & pico de gallo.

### AL PASTOR

Grilled, then fried pork served on a handmade tortilla with avocrema, onions & cilantro.

### BIRRIA

Shredded pork cooked in sauce on a flash fried tortilla, topped with lettuce, onions, cilantro & cotija.

### FISH

Beer battered catfish served on a handmade tortilla with mixed cabbage, cotija, pico de gallo & special house sauce.

## ◆ VEGGIE TACOS ◆

**\$4.5 CHILE RELLENO TACO**  
Large poblano pepper stuffed with breaded cheese that's deep-fried. Served on a handmade corn tortilla topped with slaw and red sauce.

**\$4 MUSHROOM VEGGIE TACO**  
Sautéed portabella mushroom, grilled nopal. Served on a handmade corn tortilla topped with queso fresco, cilantro, sliced avocado & mild tomato salsa.

**\$4 PAPA FRIED SHELL**  
Papa in a fried corn tortilla. Topped with shredded lettuce, shredded cheese and mild tomato salsa.

**\$3 VEGGIE TACO**  
Soyrizo & potato, mixed with grilled red bell pepper, onion & zucchini served on a handmade tortilla. Topped with avocado, julienned peppers.

## ◆ NON-TACOS ◆

**\$2.75 NACHOS (CHOICE OF MEAT)**  
Our house made chips topped with cotija cheese, guacamole, pico de gallo, & your choice of meat or veggie filling.

**\$2.75 BOWL (CHOICE OF MEAT)**  
Romaine lettuce topped your choice of Meat or veggie filling, beans, grilled veggies, sliced avocado & queso fresco.

**\$2.5 CEVICHE**  
Shrimp cooked in citrus juices mixed with onions, tomatoes, cilantro & avocado.

**\$2.5 MULITA (CHOICE OF MEAT)**  
Quesadilla with your choice of meat or veggie filling, onion, Cilantro & guac in between two handmade corn tortillas.

**\$2.5 QUESADILLA (FLOUR OR CORN)**  
Melted cheese inside a handmade tortilla.

## ◆ KIDS MEALS ◆

**\$2.5 QUESADILLA (FLOUR OR CORN)**  
With Rice, Beans, Churros & Capri Sun

**\$2.5 2 PLAIN CHICKEN TACOS**  
With Rice, Beans, Churros & Capri Sun  
Substitute for Carne Asada \$1 extra  
Add Guacamole & Toppings .75 cents extra

**KIDS SIZE MENUDO OR POZOLE**  
Available on Weekends Only

## ◆ SIDES ◆

**\$4 CHIPS & GUAC**  
Our famous handmade chips with a large serving of our tableside guacamole topped with pico de gallo.

**\$4 MEXICAN STREET CORN**  
Our take on corn on the cob found in the streets of Mexico. Fire roasted corn with lime, queso fresco, crema & chile served in a cup.

**\$3 MEXICAN RICE**  
Rice cooked with tomato, garlic, onions and special seasoning.

**\$2.5 FRIJOLE DE OLLA**  
Whole beans cooked in broth, topped with queso fresco, nopales & pico de gallo.

**\$3 HOT CARROTS**  
Sliced carrots, garlic, onions in juice and spices.

**\$8 PICO DE GALLO**  
Diced tomatoes, onions, jalapeños, cilantro & spices.

## ◆ DESSERTS ◆

**\$8 CHURROS & ICE CREAM**  
Churros with ice cream topped with caramelo & Tajin.

**\$7 MEXICAN BANANA SPLIT**  
2 Fried bananas with ice cream. Topped with whipped cream, candied peanuts, & shaved Mexican chocolate.

**\$6 DIABLITO**  
Water based lime ice cream topped with mango puree, mango chunks, chamoy & Tajin.

**\$2 TAMARINDO APPLE**  
Granny smith apple topped with tamarindo paste & Tajin.

**\$5 SALUD POPS**  
Lime or Mango popsicles topped with chamoy & Tajin.

◆ SODAS ◆  
WATER & CAN SODA \$1  
BOTTLE SODA \$2

◆ AGUAS ◆  
AGUA FRESCA OF THE DAY \$3

◆ BEERS ◆  
AS ABOUT OUR BEER SELECTION  
ADD SPICY RIM ON GLASS FOR \$1