

## ★ ANTOJITOS ★

QUESO DIP	4.25
GRINGO DIP (fried beans and cheese)	4.50
COCTEL DE CAMARÓN	11.50
Fresh avocado, pico de gallo and house-made cocktail sauce	
TOSTADA DE CAMARÓN	8.50
CHORIZO Y QUESO BOTANA (CHORI QUESO)	5.00
Melted cheese, chorizo, with warm chips	
PINCHE NACHOS	9.50
Cheese, beans, lettuce, tomato, jalapeño and sour cream	
CEVICHE	camarón 9.00, pescado 7.00

## ★ GUACAMOLE AZTECA ★

Chunks of fresh avocado, pico de gallo, lime, garlic	8.50
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## ★ FAJITAS AZTECA ★

Served with sautéed seasonal vegetables, rice & beans, lettuce, guacamole, sour cream, pico de gallo and tortillas

CHICKEN OR STEAK	13.95
SHRIMP AND VEGETABLES	15.95
STEAK, CHICKEN AND SHRIMP	16.95

## ★ KIDS MENU ★ 5.00

SERVED WITH SPANISH RICE OR REFRIED BEANS OR FRENCH FRIES  
TACO, BURRITO, QUESADILLA, ENCHILADA OR CHICKEN FINGERS

## ★ BEEF SOUP [Caldo de Res] ★ 9.00

## ★ SOPAS Y ENSALADAS ★

SLOW ROASTED CHICKEN SOUP	8.25
TACO SALAD	9.50
Marinated chicken or ground beef, beans, lettuce, tomato, sour cream and guacamole, in a tortilla bowl	
FAJITA TACO SALAD	11.75
Steak, chicken or shrimp	
GRILLED CHICKEN SALAD	12.00

## ★ TORTA ★

Rustic Mexican sandwich on bread from a Mexican bakery that's around the corner. Steak or chicken with beans, onions, lettuce, tomatoes, queso fresco, jalapeño and sour cream.

8.00

## ★ BUILD YOUR COMBO ★

SERVED WITH YOUR CHOICE OF TWO SIDES.  
STEAK OR GRILLED CHICKEN +\$1 • SHRIMP +\$2 • TAMALES +\$1

TACO • CHILE RELLENO • ENCHILADA • BURRITO  
TOSTADA • QUESADILLA • CHIMICHANGA • TAMALES

LUNCH:	Any 1 item 6.50, Any 2 items 7.50
DINNER:	Any 2 items 8.50, Any 3 items 10.00

## ★ TAQUERIA CLASICOS ★

### CARNE

CARNE ASADA NORTEÑA	16.25
Skirt steak, roasted serranos, garlic, lime and cilantro, served with rice, beans and guacamole salad	
CARNE RANCHERA	14.25
Grilled steak, guajillo and onions, served with rice & beans	
ARROZ CON CARNE TEXANO	12.50
Shrimp, steak, chicken and queso served over rice	
CARNE A LA MEXICANA	13.25
Sliced tender beef tips sautéed with grilled onions, tomatoes and jalapeño peppers, served with hand-made tortillas and rice & beans	
CARNITAS	14.00
Slow cooked pork, grilled onions, served with rice, beans and guacamole salad	

### POLLO

ARROZ CON POLLO	10.25
Grilled chicken and queso served over rice with hand-made tortillas	
POLLO ASADO	13.00
Grilled chicken breast served with rice & guacamole salad	
POLLO EN MOLE	14.00
Grilled chicken served with house-made mole and rice	
POLLO CON CREMA	13.00
Braised chicken breast, sautéed vegetables, house cream served with rice & beans	
CHORI POLLO	14.00
Grilled chicken breast and chorizo served with rice & beans	
CHILE RELLENO CON CARNE ASADA	13.00
Roasted, chicken filled chile poblano and roasted tomatillo sauce served with beans and guacamole salad	

### MARISCOS

CAMARONES A LA DIABLA	15.00
Grilled jumbo shrimp, guajillo and sautéed vegetables	
CHIPOTLE SHRIMP	15.00
Grilled jumbo shrimp, house-made chipotle and sautéed vegetables	
CAMARONES AL MOJO DE AJO	14.75
Grilled jumbo shrimp, sautéed onions, bell peppers and garlic	
FILETE DE PESCADO	12.75
Served with rice and guacamole salad	

## ★ ENCHILADAS ★

SERVED WITH LETTUCE, TOMATO, SOUR CREAM, CHEESE AND GUACAMOLE AZTECA

ENCHILADA DE MOLE	13.00
3 chicken enchiladas and house-made mole sauce	
VEGGIE ENCHILADAS	9.75
3 enchiladas; 1 spinach, 1 cheese, 1 bean	
EL CUARTETO	11.25
4 enchiladas; 1 beef, 1 chicken, 1 bean, 1 cheese	

## ★ POSTRES ★

FLAN 5.00	FRIED ICE CREAM 5.00	CHURROS 5.00
SOPAPILLAS 5.00		

## ★ BURRITOS ★

SPINACH BURRITO	9.75
Sautéed spinach, onion, lettuce, and sour cream, guacamole served with rice & beans	
BURRITO FRITOS	12.00
They're fried! Served with cheese sauce, rice, beans and pico de gallo	
BURRITO FAJITA	steak or chicken 11.25 shrimp 13.50
Your favorite fajita, lettuce, tomatoes, sour cream, served with rice, beans and guacamole salad	
BURRITO D.F.	12.00
Carnitas, rice, black beans, lettuce, pico de gallo, sour cream, guacamole and cheese	
SOUTHWEST BURRITO	12.00
Grilled chicken or steak with house-made chipotle sauce served with rice & beans	
BURRITO TEXANO	13.50
Steak, chicken and shrimp cooked with vegetables served with rice and guacamole salad	

# LUNCH

SERVED DAILY 11:00 AM - 3:00 PM

LUNCH FAJITA	7.95
Chicken or steak	
LUNCH FAJITA TEXANA	9.95
Chicken, steak and shrimp	
LUNCH TACO SALAD	7.50
LUNCH ARROZ CON POLLO	7.95

# TACO TRUCK MENU

DOS EQUIS BEER BATTERED FISH TACOS	2 for 7.00
Fresh cod, lettuce, pico de gallo, avocado, radish, chipotle sauce on hand-made tortillas	
SHRIMP TACOS	2 for 7.00
Grilled shrimp, fresh lettuce, pico de gallo, avocado, radish, chipotle sauce on hand-made tortillas	
AUTHENTIC MEXICAN TACOS	3 for 7.00
Steak, chicken, carnitas, lengua, pastor or chorizo on hand-made tortillas with onion, cilantro, avocado and radish	
QUESADILLA FAJITA	7.00
Steak or chicken, sautéed red and green bell peppers, onions, tomatoes with melted cheese in a flour tortilla	
BURRITO AZTECA	8.00
Beef, chicken or shrimp, sautéed market vegetables, and salsa verde in a 12" flour tortilla	
VEGETARIAN QUESADILLA	6.00
Sautéed seasonal vegetables and melted cheese in a flour tortilla	
TORTA	7.00
Steak or chicken on freshly baked bread from a local panadería, beans, onions, lettuce, tomato, queso fresco, jalapeño, sour cream	
TOSTADA	6.00
Steak or chicken topped with lettuce, tomato, sour cream, avocado and queso cotija	
PINCHE NACHOS	7.00
Cheese, beans, lettuce, tomatoes, jalapeños and sour cream	



# LOS TACOS AUTENTICOS

AUTHENTIC MEXICAN TACOS 8.00  
3 hand-made corn tortillas, chopped onions, cilantro, radish and fresh avocado

- |                           |                             |
|---------------------------|-----------------------------|
| ★ STEAK (Asada)           | ★ CHICKEN (Pollo)           |
| ★ PORK (Carnitas)         | ★ MEXICAN SAUSAGE (Chorizo) |
| ★ MARINATED PORK (Pastor) | ★ LENGUA (Beef Tongue)      |

BEER BATTERED FISH TACOS	3 for 10.00
Lettuce, pico de gallo, radish, avocado and chipotle sauce	
GRILLED SHRIMP TACOS	3 for 10.00
Lettuce, pico de gallo, radish, avocado and chipotle sauce	

## ★ QUESADILLAS ★

SERVED WITH SPANISH RICE, REFRIED BEANS AND PICO DE GALLO

QUESADILLA DE CAMARÓN	12.75
Shrimp, cheese and market vegetables	
QUESADILLA VEGETARIANA	9.25
Grilled flour tortilla with cheese, peppers, onions, squash, mushrooms and tomatoes	
QUESADILLA GOYO	11.50
One classic quesadilla with chicken or beef fajita	

## ★ MOLCAJETE ★ 23.95

Seasoned steak; marinated steak; grilled chicken and chorizo in a unique lava bowl, with cheese, grilled onions, grilled cactus leaves, cilantro and avocado slices. Served with Spanish rice, refried beans and tortillas.

## ★ TAMALES ★

SERVED WITH CHOICE OF SIDE

MADE FRESH DAILY 2 for 9.00  
Ask your server about today's tamales

## ★ SPECIALTY COCKTAILS ★

### MARGARITA AZTECA

cabo blanco tequila,  
gran gala, blue agave nectar,  
fresh squeezed lime juice,  
salt rim  
9

### EL NORTEÑO

1800 silver tequila, lime juice,  
agave, muddled green chiles,  
salt rim  
9

### ORANGE MARGARITA

patron silver tequila, patron citronge,  
blue agave nectar, fresh squeezed lime juice,  
fresh squeezed orange juice,  
half salt rim  
12

### ENDLESS SUMMER

sauza gold tequila, fresh grapefruit juice,  
vermouth, apricot brandy  
9

### PSYCHADELIC COSMO

triple sec, fresh lime juice, cranberry juice,  
mixed with Dr. Stoner's fresh herb vodka  
9

### CUCUMBER MARGARITA

casamigos reposado, fresh lime juice,  
cucumber, jalapeño  
9

### MEZCAL MULE

sombra mezcal, fresh lime juice,  
topped with ginger beer  
9

### CASA CIDER MULE

casamigos reposado, apple cider,  
fresh lime, topped with ginger beer  
9

### POMEGRANATE MARGARITA

casamigos blanco, pama liqueur,  
fresh lime juice, premium  
pomegranate juice  
9

### GRAPEFRUIT PALOMA

sombra mezcal, grapefruit juice,  
topped with citrus grapefruit soda  
9

## DRAFT BEERS

5.50 / CRAFT

5.50 / TACO TRUCK

3.00 / 1/2 PINT

WE HAVE  
ROTATING  
TAPS!

CHECK THE CHALKBOARD  
FOR TODAY'S OFFERINGS

BEER FLIGHT \$8  
SIX 5OZ. SAMPLES

## BOTTLED ★ BEER ★

DOMESTICS 3.50

BUD LIGHT  
BUDWEISER  
MILLER LITE  
MICHELOB ULTRA  
YUENGLING

IMPORTS 3.75

CORONA  
CORONA LIGHT  
VICTORIA  
PACIFICO  
DOS EQUIS AMBER  
DOS EQUIS LAGER  
SOL  
NEGRA MODELO  
MODELO ESPECIAL  
TECATE  
HEINEKEN

## AZTECA MARGARITAS

### FROZEN FRUIT MARGARITA

peach, strawberry, mango or lime

4.50

### TOP SHELF MARGARITA

josé cuervo especial, gran gala, orange juice and sour mix

8

### BLUE MARGARITA

sauza blue silver, gran gala, blue curacao, fresh lime juice and sour mix

8

## ★ WINE ★

GLASS / BOTTLE

### BY THE GLASS

#### ANGELINE • CHARDONNAY • SONOMA, CALIFORNIA

tropical fruit, rich, creamy

6/24

#### ALTOSUR • CABERNET SAUVIGNON • ARGENTINA

blackberry, plum, spice, long finish

6/24

### HALF BOTTLES

#### WHITE

##### SPY VALLEY • SAUVIGNON BLANC • NEW ZEALAND 2017

citrusy lime, grapefruit, mouthwatering

22

##### MERLIN-CARRIER • SAUVIGNON BLANC • SANCERRE • LOIRE, FRANCE 2016

classic, rich, minerally, intense

24

##### MACROSTIE CHARDONNAY SONOMA, CALIFORNIA 2015

tropical fruit, citrus, lightly oaky, delicious

24

##### DI GRESY • MOSCATO D'ASTI • LA SERRA, ITALY

sweet, spicy, bubbly

14

#### RED

##### ANGELINE • PINOT NOIR • CALIFORNIA 2016

cherry, cranberry, toasty oak

14

##### SOLÉNA • PINOT NOIR • WILLAMETTE VALLEY, OREGON 2014

lovely ripe cherry, spice, soft tannins

24

##### CATENA • MALBEC • ARGENTINA 2015

elegant, intense with kirsch and plum flavors, spices

20

##### QUÉ • SYRAH • CENTRAL COAST, CALIFORNIA 2014

dark fruit, pepper, cedar

22

##### CHÂTEAU DE PARENCHERE • MERLOT/CABERNET • BORDEAUX, FRANCE 2015

earthy with currant, blackberry, cedar notes

18

##### LA RIOJA ALTA • TEMPRANILLO • VIÑA ALBERDI RESERVA • SPAIN 2010

juicy red berry, vanilla, mocha

26

### BOTTLES

#### WHITE

##### CLOS DU GAIMONT • CHENIN BLANC • VOUVRAY, FRANCE 2016

melon, apple, green fig

29

##### WILD HILLS • PINOT GRIS • OREGON 2016

lush, pear, lemon, apple

29

##### SHAYA "ARINDO" • VERDEJO • RUEDA, SPAIN 2016

citrusy, refreshing, bright

26

#### RED

##### CORTIJO • TINTO • RIOJA • SPAIN 2016

cherry, cassis, vanilla

28

##### BODEGAS ATTECA • OLD VINE GARNACHA • CALATAYUD, SPAIN 2015

rich, dark berry, chocolate, wood smoke

29

##### ST. COSME • CÔTES DU RHÔNE • SYRAH • FRANCE 2016

olives, herbs, dark fruit

26

##### TARAPACÁ • CABERNET GRAN RESERVA • MAIPO, CHILE 2014

ripe, savory, with blueberry and blackberry notes

27

# BIENVENIDOS

## TACO TRUCK & CATERING

LET US CATER YOUR NEXT EVENT! • 336-215-2508