

★ ANTOJITOS ★

QUESO DIP	5.00
GRINGO DIP [fried beans and cheese]	5.25
COCTEL DE CAMARÓN	12.25
Fresh avocado, pico de gallo and house-made cocktail sauce	
TOSTADA DE CAMARÓN	9.25
CHORIZO Y QUESO BOTANA [CHORI QUESO]	5.75
Melted cheese, chorizo, with warm chips	
PINCHE NACHOS	10.25
Cheese, beans, lettuce, tomato, jalapeño and sour cream	
CEVICHE	camarón 9.75, pescado 7.75

★ GUACAMOLE AZTECA ★

Chunks of fresh avocado, pico de gallo, lime, garlic	9.25
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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	14.75
SHRIMP AND VEGETABLES	16.75
STEAK, CHICKEN AND SHRIMP	17.75

★ KIDS MENU ★ 5.75

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

LOS TACOS AUTENTICOS

AUTHENTIC MEXICAN TACOS 8.75
3 hand-made corn tortillas, chopped onions, cilantro, radish and fresh avocado

- ★ STEAK [Asada]
- ★ PORK [Carnitas]
- ★ MARINATED PORK [Pastor]
- ★ CHICKEN [Pollo]
- ★ MEXICAN SAUSAGE [Chorizo]
- ★ LENGUA [Beef Tongue]

★ MOLCAJETE ★ 24.75

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 9.75
Ask your server about today's tamales

★ BEEF SOUP [Caldo de Res] ★ 9.00

★ SOPAS Y ENSALADAS ★

SLOW ROASTED CHICKEN SOUP	9.00
TACO SALAD	10.25
Marinated chicken or ground beef, beans, lettuce, tomato, sour cream and guacamole, in a tortilla bowl	
FAJITA TACO SALAD	12.50
Steak, chicken or shrimp	
GRILLED CHICKEN SALAD	12.75

★ 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.

8.75

★ BUILD YOUR COMBO ★

SERVED WITH YOUR CHOICE OF TWO SIDES.
STEAK OR GRILLED CHICKEN +\$2 • SHRIMP + \$3 • TAMALES + \$2

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

LUNCH:	Any 1 item 7.25, Any 2 items 8.25
DINNER:	Any 2 items 9.25, Any 3 items 10.75

BEER BATTERED FISH TACOS	3 for 10.75
Lettuce, pico de gallo, radish, avocado and chipotle sauce	
GRILLED SHRIMP TACOS	3 for 10.75
Lettuce, pico de gallo, radish, avocado and chipotle sauce	

★ QUESADILLAS ★

SERVED WITH SPANISH RICE, REFRIED BEANS AND PICO DE GALLO

QUESADILLA DE CAMARÓN	13.50
Shrimp, cheese and market vegetables	
QUESADILLA VEGETARIANA	10.00
Grilled flour tortilla with cheese, peppers, onions, squash, mushrooms and tomatoes	
QUESADILLA GOYO	12.25
One classic quesadilla with chicken or steak	

The steak we serve is always Certified Angus Beef®



★ TAQUERIA CLASICOS ★

CARNE

CARNE ASADA NORTEÑA	17.00
Steak, roasted serranos, garlic, lime and cilantro, served with rice, beans and guacamole salad	
CARNE RANCHERA	15.00
Grilled steak, guajillo and onions, served with rice & beans	
ARROZ CON CARNE TEXANO	13.25
Shrimp, steak, chicken and queso served over rice	
CARNE A LA MEXICANA	14.00
Sliced tender Certified Angus Beef® sirloin tips sautéed with grilled onions, tomatoes and jalapeños, served with hand-made tortillas and rice & beans	
CARNITAS	14.75
Slow cooked pork, grilled onions, served with rice, beans and guacamole salad	

POLLO

ARROZ CON POLLO	11.00
Grilled chicken and queso served over rice with hand-made tortillas	
POLLO ASADO	13.75
Grilled chicken breast served with rice & guacamole salad	
POLLO EN MOLE	14.75
Grilled chicken served with house-made mole and rice	
POLLO CON CREMA	13.75
Braised chicken breast, sautéed vegetables, house cream served with rice & beans	
CHORI POLLO	14.75
Grilled chicken breast and chorizo served with rice & beans	
CHILE RELLENO CON CARNE ASADA	13.75
Roasted, chicken filled chile poblano and roasted tomatillo sauce served with beans and guacamole salad	

MARISCOS

CAMARONES A LA DIABLA	15.75
Grilled jumbo shrimp, guajillo and sautéed vegetables	
CHIPOTLE SHRIMP	15.75
Grilled jumbo shrimp, house-made chipotle and sautéed vegetables	
CAMARONES AL MOJO DE AJO	15.50
Grilled jumbo shrimp, sautéed onions, bell peppers and garlic	
FILETE DE PESCADO	13.50
Served with rice and guacamole salad	

★ ENCHILADAS ★

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

ENCHILADA DE MOLE	13.75
3 chicken enchiladas and house-made mole sauce	
VEGGIE ENCHILADAS	10.50
3 enchiladas; 1 spinach, 1 cheese, 1 bean	
EL CUARTETO	12.00
4 enchiladas; 1 beef, 1 chicken, 1 bean, 1 cheese	

★ POSTRES ★

FLAN 5.75	FRIED ICE CREAM 5.75
CHURROS 5.75	SOPAPILLAS 5.75

★ BURRITOS ★

SPINACH BURRITO	10.50
Sautéed spinach, onion, lettuce, and sour cream, guacamole served with rice & beans	
BURRITO FRITOS	12.75
They're fried! Served with cheese sauce, rice, beans and pico de gallo	
BURRITO FAJITA	steak or chicken 12.00 shrimp 14.25
Your favorite fajita, lettuce, tomatoes, sour cream, served with rice, beans and guacamole salad	
BURRITO D.F.	12.75
Carnitas, rice, black beans, lettuce, pico de gallo, sour cream, guacamole and cheese	
SOUTHWEST BURRITO	12.75
Grilled chicken or steak with house-made chipotle sauce served with rice & beans	
BURRITO TEXANO	14.25
Steak, chicken and shrimp cooked with vegetables served with rice and guacamole salad	

LUNCH

SERVED DAILY 11:00 AM - 3:00 PM

LUNCH FAJITA	8.75
Chicken or steak	
LUNCH FAJITA TEXANA	10.75
Chicken, steak and shrimp	
LUNCH TACO SALAD	8.25
LUNCH ARROZ CON POLLO	8.75

TACO TRUCK MENU

DOS EQUIS BEER BATTERED FISH TACOS	2 for 7.75
Fresh cod, lettuce, pico de gallo, avocado, radish, chipotle sauce on hand-made tortillas	
SHRIMP TACOS	2 for 7.75
Grilled shrimp, fresh lettuce, pico de gallo, avocado, radish, chipotle sauce on hand-made tortillas	
AUTHENTIC MEXICAN TACOS	3 for 7.75
Steak, chicken, carnitas, lengua, pastor or chorizo on hand-made tortillas with onion, cilantro, avocado and radish	
QUESADILLA FAJITA	7.75
Steak or chicken, sautéed red and green bell peppers, onions, tomatoes with melted cheese in a flour tortilla	
BURRITO AZTECA	8.75
Ground beef, chicken or shrimp, sautéed market vegetables, and salsa verde in a 12" flour tortilla	
VEGETARIAN QUESADILLA	6.75
Sautéed seasonal vegetables and melted cheese in a flour tortilla	
TORTA	7.75
Steak or chicken on freshly baked bread from a local panadería, beans, onions, lettuce, tomato, queso fresco, jalapeño, sour cream	
TOSTADA	6.75
Steak or chicken topped with lettuce, tomato, sour cream, avocado and queso cotija	
PINCHE NACHOS	7.75
Cheese, beans, lettuce, tomatoes, jalapeños and sour cream	



★ 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

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

DRAFT BEERS

5.50 CRAFT

5.50 TACO TRUCK

3.00 1/2 PINT

8.00 BEER FLIGHT

SIX 5OZ. SAMPLES

WE HAVE ROTATING TAPS!

CHECK THE CHALKBOARD FOR TODAY'S OFFERINGS

BOTTLED BEER

DOMESTICS 3.50

BUD LIGHT • BUDWEISER • MILLER LITE

MICHELOB ULTRA • YUENGLING

IMPORTS 3.75

CORONA • CORONA LIGHT • HEINEKEN

VICTORIA • PACIFICO • NEGRA MODELO

DOS EQUIS AMBER • DOS EQUIS LAGER

MODELO ESPECIAL • SOL • TECATE

TACO TRUCK & CATERING

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

★ WINE ★

GLASS / BOTTLE

BY THE GLASS

LA GUITA • MANZANILLA SHERRY • SPAIN
dry, nutty, savory

6

VALDESPINO • CONTRABANDISTA • MEDIUM DRY SHERRY • SPAIN
dried fruit notes, orange, caramel

6

ANGELINE • CHARDONNAY • SONOMA, CALIFORNIA
tropical fruit, rich, creamy

6/24

ALTOSUR • CABERNET SAUVIGNON • ARGENTINA
blackberry, plum, spice

6/24

SANTA JULIA • SPARKLING BRUT ROSÉ • ARGENTINA
fresh, elegant, strawberry, creamy

187ML 8

HALF BOTTLES

WHITE

SPY VALLEY • SAUVIGNON BLANC • NEW ZEALAND 2018
citrusy lime, grapefruit, mouthwatering

22

MERLIN-CHERRIER • SAUVIGNON BLANC • SANCERRE • LOIRE, FRANCE 2018
classic, rich, minerally, intense

32

MACROSTIE • CHARDONNAY • SONOMA, CA 2018
tropical fruit, honeysuckle, lightly oaky

26

DI GRESY • MOSCATO D'ASTI • LA SERRA, ITALY 2019
sweet, spicy, bubbly

16

RED

ANGELINE • PINOT NOIR • CALIFORNIA 2018
cherry, cranberry, toasty oak

16

ST. INNOCENT • PINOT NOIR • FREEDOM HILL • WILLAMETTE VALLEY, OR 2015
powerful, exotic, red fruit

30

CATENA • MALBEC • MENDOZA, ARGENTINA 2017
elegant, intense, kirsch and plum flavors

23

CHÂTEAU DE PARENCHÈRE • MERLOT/CABERNET • BORDEAUX, FRANCE 2017
earthy with currant, blackberry, cedar notes

18

LA RIOJA ALTA • TEMPRANILLO • VIÑA ALBERDI RESERVA • SPAIN 2014
juicy red berry, vanilla, mocha

26

CAROL SHELTON • ZINFANDEL • WILD THING • MENDOCINO, CA 2016
lush, smoky, rich currant notes

26

BOTTLES

WHITE

LICIA • ALBARIÑO • RIAS BAIXAS, SPAIN 2018
citrusy, refreshing, bright

26

CUNE • VIURA • MONOPOLE • RIOJA, SPAIN 2018
floral, lemon, green apple

26

COOPER MOUNTAIN • PINOT GRIS • OREGON 2018
lush, almond notes, long finish

28

CLOS DU GAIMONT • CHENIN BLANC • VOUVRAY, FRANCE 2018
melon, apple, green fig

34

CATENA • CHARDONNAY • MENDOZA, ARGENTINA 2018
rich, oaky, buttery

29

M.O.B. • LOTE 3 • BRANCO • DOURO, PORTUGAL 2018
citrusy, long, layered

29

RED

SANTA JULIA • TINTILLO • BONARDA/MALBEC • ARGENTINA 2018
fruity, fresh, cherry and raspberry notes

19

CONO SUR • PINOT NOIR "20 BARRELS" • CASABLANCA VALLEY, CHILE 2017
silky with cherry, plum and spice notes, long finish

48

CORTIJO • TEMPRANILLO • RIOJA • SPAIN 2016
cherry, cassis, peppery

28

ST. COSME • CÔTES DU RHÔNE • SYRAH • FRANCE 2018
olives, herbs, dark fruit

26

WINE & SOUL • QUINTA DA MANOELLA • RED BLEND • PORTUGAL 2016
raspberry, blackberry, spices

39

TERRANOBLE • CARMENÈRE • GRAN RESERVA • MAULE VALLEY, CHILE 2016
earthy, black fruit, herb notes

32

STOLPMAN • LA CUADRILLA • SYRAH BLEND • BALLARD CANYON, CA 2017
cherry, cranberry, full-bodied, earthy

38

TARAPACÁ • CABERNET • GRAN RESERVA • MAIPO VALLEY, CHILE
juicy, ripe, oaky

28

BIENVENIDOS