

★ **ANTOJITOS** ★

QUESO DIP	7.00
GRINGO DIP [fried beans and cheese]	7.25
COCTEL DE CAMARÓN	14.25
Fresh avocado, pico de gallo and house-made cocktail sauce	
ESQUITE	6.25
CHORIZO Y QUESO BOTANA [CHORI QUESO]	7.75
Melted cheese, chorizo, with warm chips	
PINCHE NACHOS	12.25
Cheese, beans, lettuce, tomato, jalapeño and sour cream	
CEVICHE	
camarón 11.75, pescado 9.75	

★ **GUACAMOLE AZTECA** ★

Chunks of fresh avocado, pico de gallo, lime, garlic 11.25

★ **FAJITAS AZTECA** ★

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

CHICKEN OR STEAK	16.75
SHRIMP AND VEGETABLES	18.75
STEAK, CHICKEN AND SHRIMP	19.75

★ **BUILD YOUR COMBO** ★

SERVED WITH YOUR CHOICE OF TWO SIDES.
STEAK OR GRILLED CHICKEN +\$3.50 • SHRIMP +\$4.50 • TAMALES +\$3.50

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

LUNCH: Any 1 item 8.75, Any 2 items 9.75
DINNER: Any 2 items 11.50, Any 3 items 12.75

★ **BEEF SOUP** [Caldo de Res] ★ 14.50

★ **SOPAS Y ENSALADAS** ★

SLOW ROASTED CHICKEN SOUP	11.00
TACO SALAD	12.25
Marinated chicken or ground beef, beans, lettuce, tomato, sour cream and guacamole, in a tortilla bowl	
FAJITA TACO SALAD	14.50
Steak, chicken or shrimp	

★ **BOWLS** ★

AZTECA CHICKEN BOWL	14.75
Rice, black beans, avocado, pico de gallo, queso fresco	
CHIPOTLE SHRIMP BOWL	17.00
Grilled jumbo shrimp, white rice, black beans, pico de gallo, lettuce, avocado, corn, radish and home-made chipotle sauce	
BEEF TACO BOWL	17.00
Sirloin steak, white rice, lettuce, corn, tomato, sour cream, guacamole and cheese	

★ **TORTA** ★

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

10.75

★ **KIDS MENU** ★ 7.25

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

★ **TAQUERIA CLASICOS** ★

CARNE

CARNE ASADA NORTEÑA	19.00
Steak, roasted serranos, garlic, lime and cilantro, served with rice, beans and guacamole salad	
CARNE RANCHERA	17.00
Grilled steak, guajillo and onions, served with rice & beans	
ARROZ CON CARNE TEXANO	15.25
Shrimp, steak, chicken and queso served over rice	
CARNE A LA MEXICANA	16.00
Sliced tender Certified Angus Beef® sirloin tips sautéed with grilled onions, tomatoes and jalapeños, served with hand-made tortillas and rice & beans	
CARNITAS	16.75
Slow cooked pork, grilled onions, served with rice, beans and guacamole salad	

POLLO

ARROZ CON POLLO	13.00
Grilled chicken and queso served over rice with hand-made tortillas	
POLLO ASADO	15.75
Grilled chicken breast served with rice & guacamole salad	
POLLO EN MOLE	16.75
Grilled chicken served with house-made mole and rice	
POLLO CON CREMA	15.75
Braised chicken breast, sautéed vegetables, house cream served with rice & beans	

CHORI POLLO	17.00
Grilled chicken breast and chorizo served with rice & beans	
CHILE RELLENO CON CARNE ASADA	15.75
Roasted, chicken filled chile poblano and roasted tomatillo sauce served with beans and guacamole salad	

MARISCOS

CAMARONES A LA DIABLA	17.75
Grilled jumbo shrimp, guajillo and sautéed vegetables	
CHIPOTLE SHRIMP	17.75
Grilled jumbo shrimp, house-made chipotle and sautéed vegetables	
CAMARONES AL MOJO DE AJO	17.50
Grilled jumbo shrimp, sautéed onions, bell peppers, garlic	
FILETE DE PESCADO	15.50
Served with rice and guacamole salad	

★ **ENCHILADAS** ★

ENCHILADA DE MOLE	15.75
3 chicken enchiladas and house-made mole sauce	
VEGGIE ENCHILADAS	12.50
3 enchiladas; 1 spinach, 1 cheese, 1 bean	
EL CUARTETO	14.00
4 enchiladas; 1 beef, 1 chicken, 1 bean, 1 cheese	
ENCHILADAS AZTECA	15.75
3 chicken enchiladas topped with 3 different salsas and carne asada	

★ **POSTRES** ★

FLAN 7.25	FRIED ICE CREAM 7.25
CHURROS 7.25	SOPAPILLAS 7.25

★ **BURRITOS** ★

SPINACH BURRITO	12.50
Sautéed spinach, onion, lettuce, and sour cream, guacamole served with rice & beans	
BURRITO FRITOS	14.75
They're fried! Served with cheese sauce, rice, beans and pico de gallo	
BURRITO FAJITA steak or chicken 14.00 shrimp 16.25	
Your favorite fajita, lettuce, tomatoes, sour cream, served with rice, beans and guacamole salad	
BURRITO D.F.	14.75
Carnitas, rice, black beans, lettuce, pico de gallo, sour cream, guacamole and cheese	
SOUTHWEST BURRITO	14.75
Grilled chicken or steak with house-made chipotle sauce served with rice & beans	
BURRITO TEXANO	16.75
Steak, chicken and shrimp cooked with vegetables served with rice and guacamole salad	
POLLO "AL PASTOR"	16.00
Grilled chicken marinated with pastor adobo, pineapple, grilled onions, guacamole, cilantro, Mexican rice and black beans, smothered in queso dip and salsa verde	

LUNCH

SERVED DAILY 11:00 AM - 3:00 PM

LUNCH FAJITA	10.75
Chicken or steak	
LUNCH FAJITA TEXANA	12.75
Chicken, steak and shrimp	
LUNCH TACO SALAD	10.25
LUNCH ARROZ CON POLLO	10.75

TACO TRUCK MENU

DOS EQUIS BEER BATTERED FISH TACOS	2 for 9.75
Fresh cod, lettuce, pico de gallo, avocado, radish, chipotle sauce on hand-made tortillas	
SHRIMP TACOS	2 for 9.75
Grilled shrimp, fresh lettuce, pico de gallo, avocado, radish, chipotle sauce on hand-made tortillas	
AUTHENTIC MEXICAN TACOS	3 for 9.75
Steak, chicken, carnitas, lengua, pastor or chorizo on hand-made tortillas with onion, cilantro, avocado and radish	
QUESADILLA FAJITA	9.75
Steak or chicken, sautéed red and green bell peppers, onions, tomatoes with melted cheese in a flour tortilla	
BURRITO AZTECA	10.75
Ground beef, chicken or shrimp, sautéed market vegetables, and salsa verde in a 12" flour tortilla	
VEGETARIAN QUESADILLA	8.75
Sautéed seasonal vegetables and melted cheese in a flour tortilla	
TORTA	9.75
Steak or chicken on freshly baked bread from a local panadería, beans, onions, lettuce, tomato, queso fresco, jalapeño, sour cream	
TOSTADA	8.50
Steak or chicken topped with lettuce, tomato, sour cream, avocado and queso cotija	
PINCHE NACHOS	9.75
Cheese, beans, lettuce, tomatoes, jalapeños and sour cream	



LOS TACOS AUTENTICOS

AUTHENTIC MEXICAN TACOS 10.75
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]

QUESABIRRIAS 3 for 14.25
Grilled hand-made corn tortillas, shredded beef, Oaxaca cheese, onion and cilantro, served with consommé-based dipping sauce

BEER BATTERED FISH TACOS 3 for 12.75
Lettuce, pico de gallo, radish, avocado and chipotle sauce

GRILLED SHRIMP TACOS 3 for 12.75
Lettuce, pico de gallo, radish, avocado and chipotle sauce

★ **QUESADILLAS** ★

SERVED WITH SPANISH RICE, REFRIED BEANS AND PICO DE GALLO

QUESADILLA DE CAMARÓN	15.50
Shrimp, cheese and market vegetables	
QUESADILLA VEGETARIANA	12.00
Grilled flour tortilla with cheese, peppers, onions, squash, mushrooms and tomatoes	
QUESADILLA GOYO	14.25
One classic quesadilla with chicken or steak	

The steak we serve is always Certified Angus Beef®



★ **MOLCAJETE** ★ 28.95

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 11.75
Ask your server about today's tamales

★ SPECIALTY COCKTAILS ★

MEZCAL MULE

Sombra Mezcal, fresh lime juice, topped with ginger beer
11

LA PICARONA

Altos Tequila, fresh lime juice, fresh mango juice, Tajin Jalapeño rim
11

MARGARITA AZTECA

Cabo Blanco Tequila, Gran Gala, blue agave nectar, fresh lime juice, salt rim
11

EL NORTEÑO

1800 Silver Tequila, fresh lime juice, agave, muddled green chiles, salt rim
11

ORANGE MARGARITA

Patron Silver Tequila, Patron Citronge, blue agave nectar, fresh lime juice, fresh orange juice, salt rim
14

CUCUMBER SPICY MARGARITA

Casamigos Reposado, fresh lime juice, cucumber, jalapeño
11

POMEGRANATE MARGARITA

Casamigos Blanco, Pama Liqueur, fresh lime juice, premium pomegranate juice
14

BLUEBERRY MARGARITA

Sauza Tequila, fresh lime juice, agave nectar, orange liqueur, fresh blueberry juice
11

EL CANTARITO

Vida Mezcal, fresh lime juice, blue agave nectar, Jarritos Grapefruit
11

MEZCALITAS

Casamigos Mezcal, fresh lime juice, agave nectar, fresh pineapple juice
14

AZTECA MARGARITAS

FROZEN FRUIT MARGARITA

peach, strawberry, mango or lime
7

TOP SHELF MARGARITA

José Cuervo Especial, Gran Gala, orange juice and sour mix
9

BLUE MARGARITA

Sauza Blue Silver, Gran Gala, blue curacao, fresh lime juice and sour mix
9

DRAFT BEERS

6.50 CRAFT

6.50 TACO TRUCK

4.00 1/2 PINT

WE HAVE
ROTATING TAPS!

CHECK THE CHALKBOARD FOR TODAY'S OFFERINGS

BOTTLED BEER

★ DOMESTICS 4.50

★ BUD LIGHT • BUDWEISER • MILLER LITE
★ MICHELOB ULTRA • YUENGLING

★ IMPORTS 4.75

★ 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 ★

BY THE GLASS

ANGELINE • CHARDONNAY • CALIFORNIA

8/26

SANTA JULIA • CABERNET RESERVE • MENDOZA, ARGENTINA

8/26

MAS FI • CAVA BRUT • SPAIN

8

HALF BOTTLES

WHITE

LAGENDER "TERRA ALPINA" • PINOT GRIGIO • ITALY

21

MACROSTIE • CHARDONNAY • SONOMA, CALIFORNIA

30

DI GRESY "LA SERRA" • MOSCATO D'ASTI • ITALY

23

RED

ANGELINE • PINOT NOIR • CALIFORNIA

15

CATENA • MALBEC • MENDOZA, ARGENTINA

27

CHATEAU DE PARENCHERE • MERLOT/ CABERNET • BORDEAUX, FRANCE

22

CUNE RESERVA • TEMPRANILLO • RIOJA, SPAIN

30

SEGHEGIO • ZINFANDEL • SONOMA, CALIFORNIA

28

BOTTLES

WHITE

LICIA • ALBARINO • RIAS BAIXAS, SPAIN

39

CUNE "MONOPOLE" BLANCO 21 • VIURA • RIOJA, SPAIN

34

KINGS RIDGE • PINOT GRIS • WILLAMETTE VALLEY, OREGON

29

CLOS DU GAIMONT • CHENIN BLANC • VOUVRAY, LOIRE, FRANCE

39

CATENA CHARDONAY 21 • CHARDONNAY • MENDOZA, ARGENTINA

39

M. O. B. "LOTE" • BRANCO • DAO, PORTUGAL

32

RED

SANTA JULIA "TINTILLO" • BONARDA/MALBEC • MENDOZA, ARGENTINA

22

MARTIN RAY • PINOT NOIR • SONOMA, CALIFORNIA

40

VINA REAL "CRIANZA" • TEMPRANILLO • RIOJA, SPAIN

38

ST. COSME • SYRAH • COTES DU RHONE, FRANCE

36

WINE & SOUL "MANOELLA" • RED BLEND • DOURO, PORTUGAL

47

TERRANOBLE • CARMENERE • MAULE VALLEY, CHILE

39

STOLPMAN "LA CUADRILLA" • SYRAH BLEND • BALLARD CANYON, CALIFORNIA

49

COUSINO MACUL "DAMA DE PLATA" • CABERNET • MAIPO VALLEY, CHILE

40

**MEXI
BRUNCH**
SATURDAY & SUNDAY
11AM-3PM

BIENVENIDOS